Food Establishment Inspection Report Score: 99.5 Establishment Name: WENDY'S 6224 Establishment ID: 3034012323 Location Address: 2218 CLOVERDALE AVENUE Date: 02/16/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27103 Time In:3:10 PM Time Out: 4:50 PM Total Time: 1 hrs 40 min Permittee: NPC QUALITY BURGERS INC. Category #: II Telephone: (336) 721-2040 FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/C Compliance Status Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 15 0 Variance obtained for specialized processing 30 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices .2652, .2653 31 🛛 🗀 Proper eating, tasting, drinking, or tobacco 4 2 1 0 32 Plant food properly cooked for hot holding 190 -5 1 0.5 0 No discharge from eyes, nose or mouth 33 ☐ ☐ ☐ ☐ Approved thawing methods used |D||2||0||-||-Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate П 6 M Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 1.9 () X ΙП approved alternate procedure properly followe 35 🖾 🗀 Food properly labeled: original container 8 \square 210 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 36 🛛 🗀 unauthorized animals \boxtimes Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display امام اماما 37 🖾 🗀 10 1 0 Food received at proper temperature 38 🛛 🗀 1 0.5 0 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🛛 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 🖾 🖂 Washing fruits & vegetables Protection from Contamination .2653, Proper Use of Utensils 3 1.5 0 41 🖾 🗀 In-use utensils: properly stored 3 1.5 0 14 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously dried & handled 15 🛛 🗆 Single-use & single-service articles: properly Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 43 🖾 🗆 44 🛛 🗀 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🗆 🗆 Proper cooling time & temperatures 3 1.5 0 Warewashing facilities: installed, maintained, & used; test strips 19 🛛 3 15 0 □ Proper hot holding temperatures \Box 46 🖾 🗆 □ Proper cold holding temperatures 1.5 () 47 🗆 🗖 Non-food contact surfaces clean 21 3 1.5 0 Physical Facilities .2654, .2655, .2656 \boxtimes ☐ Proper date marking & disposition Hot & cold water available; adequate pressure Time as a public health control:procedures 48 🖾 🗀 🖂 210 & records 49 🛛 🗆 200 o o l Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1030 50 🖾 🗆 Sewage & waste water properly disposed 210000 undercooked foods

process, reduced oxygen packing criteria or HACCP plan North Carolina Department of Health & Human Services

Pasteurized foods used; prohibited foods not 3 13 0

Page 1 of

2653, .2657

Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

Compliance with variance, specialized

Highly Susceptible Populations

24 🗆 🗆 🖾

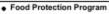
Chemical

Conformance

 \Box П

27





Total Deductions:

Toilet facilities: properly constructed, supplied 🗖 🖂 🔲 🔲

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



10.5

51 🖾 🗀 🗀

52 🕅 🗆

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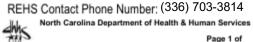
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012323 Establishment Name: WENDY'S 6224 Location Address: 2218 CLOVERDALE AVENUE Date: 02/16/2021 ▼Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? Status Code: A Zip: 27103 Water sample taken? Yes X No County: 34 Forsyth Category #: Wastewater System:

Municipal/Community

On-Site System Email 1: store6224@npcinternational.com Water Supply: Municipal/Community On-Site System Permittee: NPC QUALITY BURGERS INC. Email 2: Telephone: (336) 721-2040 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Temp Item Location Item Location Temp final cook 171 Spicy Nuggets 195 Crispy Chicken final cook 297 final cook Spicy Chicken 208 Homestyle Chicken final cook 169 Fish hot holding 184 **Baked Potato** hot holding 171 hot holding Burger 41 sandwich line Tomatoes 40 Lettuce sandwich line Chili hot holding 178 38 Tomatoes walk-in cooler 139 3-compartment sink Hot Water 200 Quat Sani 3-compartment sink Serv Safe Juanita Rucker 11-16-21 000 First Last Person in Charge (Print & Sign): Juanita Rucker First Last

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:



Regulatory Authority (Print & Sign): Victoria



Murphy





Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY'S 6224 Establishment ID: 3034012323

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C: Door missing on middle fryer/shelves losing finish in walk-in cooler. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces-REPEAT- C: Cleaning needed on shelves in walk-in cooler and freezer floor. Nonfood-contact surfaces shall be clean to sight and touch.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods-REPEAT- C: Replace floor tiles under 3-compartment sink/caulk holes in walls above back handwashing sink. Physical facilities shall be maintained in good repair