

Food Establishment Inspection Report

Score: 91Establishment Name: WENDY S 6229Establishment ID: 3034012317Location Address: 827 SOUTH MAIN STREET☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 08 / 11 / 2014 Status Code: UZip: 27284County: 34 ForsythTime In: 09 : 45 ☒ am ☐ pm Time Out: 01 : 30 ☐ am ☒ pmPermittee: NPC QUALITY BURGERS INC.Total Time: 3 hrs 45 minutesTelephone: (336) 996-5359Category #: IIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 3No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.											
Public Health Interventions: Control measures to prevent foodborne illness or injury.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										<u>9</u>	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY S 6229

Establishment ID: 3034012317

Location Address: 827 SOUTH MAIN STREET

☒ Inspection ☐ Re-Inspection Date: 08/11/2014

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☐ Status Code: U

County: 34 Forsyth Zip: 27284

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: store6229@npcinternational.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: NPC QUALITY BURGERS INC.

Email 3:

Telephone: (336) 996-5359

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Crispy	Hot hold drawers	140	Lettuce	WIC	51			
Grilled	Hot hold drawers	151	Lettuce large	WIC	63			
Potatoes	Hot hold drawers	189	Small	WIC	54			
Spicy Chicken	Hot hold drawers	149	Hot water	3 compartment sink	130			
Tomatoes	Make unit	45	Sanitizer quat	3 compartment sink	50			
Lettuce	Make unit	45	Food	Antoinette Clinkscases	00			
Tomatoes	Make unit reach in	39						
Tomatoes	Walk-in	39						

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.

- 6 2-301.14 When to Wash - P - Three employees observed recontaminating their hand with the handwashing sink handles. When washing hands a barrier such as a paper towel shall be used to prevent recontamination of clean hands. CDI- Employees rewashed hands properly to avoid recontamination.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - P - Quat. sanitizer at three compartment sink is reading less than 100 ppm. Sanitizer shall read between 200-400 ppm or manufacturers instructions. Sanitizer vat was filled manually at time of inspection and read 200ppm. Continue to refill vat manually until repaired. A verification visit is required by 8/15/14. Contact Wendy Grijalva if repaired sooner. / 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Cucumber slicer had visible food debris at blades. Ensure utensils and food contact equipment are clean to sight and touch. CDI- Blade was washed, rinsed and sanitized. / 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Ice machine, soda nozzles at drive through and front line beverage area have visible mold build up. Ice machines and soda nozzles shall be cleaned at a frequency specified by manufacturer or when necessary to preclude accumulation of soil or mold.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - GC - Five hamburger patties read a temperature of 117-123F. Potentially hazardous food in hot holding shall remain at 135F or greater. Since time as a public health were not used for meats ensure that temperature remains at 135F. CDI- PIC voluntarily discarded hamburger meat.

Person in Charge (Print & Sign): Antoinette Clinkscases

Regulatory Authority (Print & Sign): Wendy Grijalva

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 08 / 15 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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- 31 3-501.15 Cooling Methods - PF - Four lexan containers of lettuce, one 1/6 container of small tomatoes, one large container of lettuce, and a medium container of lettuce prepared at time of inspection were tightly covered in the walk-in cooler. Lettuce and tomatoes read a temperature of 51-63F. Food prepared at ambient room temperatures shall be cooled within 4 hours to 45F. When cooling ensure that containers are loosely covered or uncovered to allow heat to facilitate. CDI- Food items were loosely covered. Food items read 45-49F. Establishment has until 1pm to properly cool down foods.
- 36 6-202.15 Outer Openings, Protected - C - Drive through windows are not self-closing. Outer openings of food establishment shall be protected against the entry of insects and rodents by self closing windows or doors. Detailed information on transitional addendum. Establishment has 180 from date permit was received to repair, replace, and clean all items on transitions addendum.
- 38 2-402.11 Effectiveness-Hair Restraints - C - GC - Manager preparing food is not wearing a hair restraint. Food employees shall wear hair restraints when working with exposed food, clean equipment, utensils, linens, and unwrapped single service and single use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - GC - One ice scoop stored with handle in ice. Ice scoops shall be stored with handle away from food to prevent any source of contamination. CDI- Ice scoop was stored properly.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Severe condensation leak at Beverage air freezer. Do not store food in direct contact with ice. / Repair or replace damaged equipment, shelving, gaskets, missing screws, hinges, casters, properly seal all equipment, and all other items on transitional addendum. Detailed information on transitional addendum. Repair or replace all items stated on transitional addendum. Establishment has 180 from date permit was received to repair, replace, and clean all items on transitions addendum.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed in the insides of all refrigeration units. / Cleaning is needed inside fryers, oven, under beverage stations, under preparation tables and sink., and all other items on transitional addendum. Detailed information on transitional addendum. Clean all items stated on transitional addendum. Establishment has 180 from date permit was received to repair, replace, and clean all items on transitions addendum.
- 49 5-205.15 System Maintained in Good Repair - P . - Repair leaks at chemical tower, plumbing pipes of beverage lines, under handwashing sink at warewashing station, and all other items on transitional addendum. Repair drain line under beverage station to allow for direct drainage. Detailed information on transitional addendum. Repair or replace all items stated on transitional addendum. Establishment has 180 from date permit was received to repair, replace, and clean all items on transitions addendum.



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- 52 5-501.113 Covering Receptacles - C - Lid of cardboard box receptacle is damaged. Repair/replace lid. Receptacles shall be kept covered with tight fitting lids or doors.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floors : Floors must be re-grouted throughout the entire facility. Replace broken or cracked floor tiles. Remove thick caulking around base and place tiles to meet the cove base. Walls: Re-caulking needed at the handwashing sink, cabinets, escutcheon plates, coffee brewer, back splash, make unit drawers, and any other equipment listed on transitional addendum .Fill in all holes on walls throughout the establishment. Ceilings: Cleaning needed on the ceiling grids. Detailed information on transitional addendum. Repair or replace all items stated on transitional addendum. Establishment has 180 from date permit was received to repair, replace, and clean all items on transitions addendum.
- 54 6-303.11 Intensity-Lighting - C - Lighting is low at cook lines and preparation lines, at microwave in bun room, bun freezer, drive through, and service area. Locations where food is prepared lighting shall be at least 50 foot candles. In freezers lighting shall be at least 10 foot candles. Detailed information on transitional addendum. Repair or replace all items stated on transitional addendum. Establishment has 180 from date permit was received to repair, replace, and clean all items on transitions addendum.



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Spell



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