

Food Establishment Inspection Report

Score: 90.5

Establishment Name: WENDY'S 6236

Establishment ID: 3034012319

Location Address: 3031 WAUGHTOWN STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 16 / 2016 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 10 : 00 am pm

Time Out: 01 : 20 am pm

Total Time: 3 hrs 20 minutes

Permittee: NPC QUALITY BURGERS INC.

Category #: II

Telephone: (336) 788-8408

FDA Establishment Type: Fast Food Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations:

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			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<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			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<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			3	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<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			1	0.5	0	<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			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<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			2	1	0	<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			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<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			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<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			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							9.5			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY'S 6236
Location Address: 3031 WAUGHTOWN STREET
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27107
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: NPC QUALITY BURGERS INC.
Telephone: (336) 788-8408

Establishment ID: 3034012319
 Inspection Re-Inspection **Date:** 06/16/2016
Comment Addendum Attached? **Status Code:** A
Category #: II
Email 1: store6236@npcinternational.com
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chili	reheat	150	quat (ppm)	3-compartment sink	150			
nacho cheese	hot hold	142	chicken patty	hot hold	160			
lettuce	make line	58	chicken patty	final cook	200			
salad greens	make line	52	hamburger	final cook	168			
tomatoes	make line	50	ServSafe	Christopher Alexander	0			
hot water	3-compartment sink	137						
chili	walk-in cooler	48						
salad	cooling	52						

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.

- 2 2-103.11 (M) Person in Charge-Duties - PF - Corporate employee health policy does not list the 5 foodborne illnesses that must be reported to management. Employee health policy must list the 5 foodborne illnesses and 5 symptoms that employees must report to the manager. CDI - PIC given FDA sample health policy. 0 pts.
- 8 6-301.12 Hand Drying Provision - PF - Handwash sink at drivethru does not have paper towels. Handwash sink is currently not being used due to clog. Handsinks must be supplied with paper towels. VR - Complete repairs and have handsink operating by 6/26/16. Contact Andrew Lee at (336) 703-3128 for any questions.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 5 metal pans had grease residue and required additional cleaning. 2 slicer blades and 1 scoop also required additional cleaning. Food-contact surfaces of equipment and utensils must be clean to sight and touch. CDI - Utensils brought to be washed, rinsed, and sanitized.



Person in Charge (Print & Sign): *First* Christopher *Last* Alexander

Regulatory Authority (Print & Sign): *First* Andrew Lee *Last* Tony Williams

REHS ID: 1846 - Williams, Tony

Verification Required Date: 06 / 26 / 2016

REHS Contact Phone Number: (336) 703 - 3161



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- 17 3-403.11 Reheating for Hot Holding - P - 2 pans of chili were not reheated to 165F within 2 hours. Chili measured between 150F and 170F. Potentially hazardous ready-to-eat foods that are being reheated for hot holding must be reheated to 165F within 2 hours. CDI - Chili discarded.
- 18 3-501.14 Cooling - P Chili in the walk-in cooler was being cooled with an ice paddle measured between 38F and 49F. PIC stated that chili was placed in cooler the night before. / Chili meat that was being prepared measured between 42F and 52F. PIC stated that the chili meat was placed in the walk-in cooler the night before to cool. Potentially hazardous foods must be cooled from 135F to 70F within 2 hours, and from 70F to 45F within 4 hours. CDI - Both the chili meat and the chili were discarded as corrective action.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - The following items in the make-unit were out of temperature: tomatoes: 50F, lettuce: 58F, and salad greens: 52F. Air temperature measured 43F. Potentially hazardous foods must be kept at 45F or below when in cold holding. CDI - Items brought to cooler to chill. Contact maintenance to adjust cooler temperature and monitor make unit to make sure PHF is 45F or below. 0 pts.
- 31 3-501.15 Cooling Methods - PF - Approximately 20 salads in the upright cooler were being cooled with their tight-fitting lid. Cooling items must be vented so that they can cool rapidly. CDI - Salads vented as corrective action. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Dishwasher observed dripping soapy water into large bin of salad. Salad discarded. // 3-305.12 Food Storage, Prohibited Areas - C - Condensate from freezer observed on boxes of food. Food must not be stored where it is exposed to condensate. 0 pts.
- 38 2-402.11 Effectiveness-Hair Restraints - C - 2 food employees observed wearing visors. Visors are not approved hair restraints. Provide hair nets or caps for food employees. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Tongs stored on handle of hot hold unit and ice scoop by drive thru stored with handle in contact with ice. In-use utensils must be stored on a clean surface, under running water, in water that is at least 135F, or in the ingredient with the handle not touching the ingredient.



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Spell

- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - Approximately 5 stacks of pans were not air dried prior to stacking. Utensils and equipment must be air dried prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Repeat - At least 3 stacks of single-service cups were stacked above the rims or the dispensers and not protected by plastic sleeves. Disposable plastic containers of salads were also being stored with the food contact side facing up. Single-service articles must be protected and inverted when stored.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Torn gasket on upright Delfield freezer and condensate leak present in walk-in freezer (repeat). Condensate leaks in the freezer need to be repaired and the gasket must be replaced.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Gaskets of all refrigeration need to be cleaned to remove mold buildup.
- 49 5-205.15 System Maintained in Good Repair - P - Handsink at drivethru is not in use and is disconnected. Repair sink so that it can be used for handwashing. / Can wash by dumpster is clogged with grease.
5-203.14 Backflow Prevention Device, When Required - P - A hose with a pistol grip is attached at the spigot beside the dumpster. Remove pistol grip after each use or install a backflow prevention device rated for continuous pressure. VR - Complete repairs for the handsink, unclog can wash, and install backflow or remove pistol grip by 6/26/2016. Contact Andrew Lee at (336) 703-3128 for any questions.
- 54 6-303.11 Intensity-Lighting - C- Lighting is low at prep table beside 3-compartment sink (34 foot candles). Raise lighting to 50 foot candles. 0 pts.



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