

Food Establishment Inspection Report

Score: 92.5

Establishment Name: WENDY'S 6235

Establishment ID: 3034012318

Location Address: 1468 NC HIGHWAY 66 SOUTH

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 06 / 12 / 2018 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 04 : 00 ^{am} _{pm} Time Out: 06 : 40 ^{am} _{pm}

Permittee: NPC QUALITY BURGERS INC.

Total Time: 2 hrs 40 minutes

Telephone: (336) 992-2836

Category #: II

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 3

No. 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			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
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	
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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	0	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	

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	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
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	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			0	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			0	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										7.5



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☒ Inspection ☐ Re-Inspection Date: 06/12/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	David Coplin 3-3-22	00	Burger	Final	190			
Hot water	3 comp sink	140	Salad	Reach-in at drive thru	39			
Quat sani	Bucket - ppm	150	Lettuce	Walk-in cooler	41			
Burger	Grill - hot hold	164	Tomato	Walk-in cooler	38			
Guac	Make unit	44	Chili	Warmer - by ice	142			
Tomato	Make unit	44	Chili	Warmer - by drive thru	156			
Strips	Hot hold	186	Cheese	Warmer	137			
Nuggets	Hot hold	152	Chicken	Final	177			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C One employee water bottle observed on back prep table at two compartment sink, one employee water bottle above single-service on rear shelving, and one employee beverage (cup with lid and straw) observed on dispenser over hot hold, above single-service cups. An employee shall eat, drink, and/or use any form of tobacco in areas where exposed food; clean equipment, utensils, and linens and unwrapped single-service and single-use articles. can not be contaminated.
- 8 6-301.11 Handwashing Cleanser, Availability - PF // 6-301.12 Hand Drying Provision - PF - Establishment is currently undergoing remodel of dining room and restrooms. Dine-in is currently closed to customers. Employee restrooms not stocked with soap or paper towels during inspection. Maintain soap and paper towels at all handwashing sinks used by food employees at all times. CDI: Person-in-charge placed soap and paper towels in restroom. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Several varieties of salads to include: Berry, Taco, Caesar, Apple Pecan, Southwest and Garden; chocolate and white milk; and dressings packet dressings contain buttermilk and/or egg product - being stored in upright cooler with an ambient air temperature of 49F. Salads measuring 54-59F, chocolate milk 57F, and salsa 56F. All salads were prepared and placed into unit at approximately 10AM and were measured during inspection at approximately 4:30PM. Door to upright does not seal and stay closed. Potentially hazardous food shall be held at 45F and below. CDI: Person-in-charge voluntarily discarded salads during inspection.

Lock
Text

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

Regulatory Authority (Print & Sign): *CHRISTY WHITLEY*

X [Signature]
Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 31 3-501.15 Cooling Methods - PF Cooked hamburger measuring 80-122F to be used for chili, placed in a warmer unit that was turned off. While cooling potentially hazardous foods, use mechanical refrigeration, and parameters outlined in 3-501.14 COOLING. CDI: Person-in-charge voluntarily discarded hamburger. Unknown time placed into warmer to begin cooling. 0 pts
- 37 3-305.12 Food Storage, Prohibited Areas - C REPEAT: Rolling racks of buns being stored under leaking condensate pipe inside bun walk-in freezer. Food may not be stored: (A) In locker rooms; (B) In toilet rooms; (C) In dressing rooms; (D) In garbage rooms; (E) In mechanical rooms; (F) Under sewer lines that are not shielded to intercept potential drips; (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed. // 3-307.11 Miscellaneous Sources of Contamination - C Trays of baked potatoes, some partially wrapped, exposing skin of potato observed with spilled chili on potato, being stored next to warmer. Food shall be protected from miscellaneous sources of contamination.
- 38 2-402.11 Effectiveness-Hair Restraints - C REPEAT: Three food employees observed in food preparation, without hair restraints. Food employees shall wear hair restraints that are designed and effectively worn to keep their hair from contacting exposed food; clean equipment, utensils, and linens and unwrapped single-service and single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoop inside ice machine, being stored with handle in contact with ice. Use holder inside ice machine to store scoop between uses of dispensing ice. During pauses in food preparation or dispensing, utensils shall be stored in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Observed several stacks of metal containers being stored on clean shelving above three compartment sink, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Stacks of cups at dispenser at drive thru window over stacked, exposing mouth-contact rim. Do not overstack cups or maintain plastic sleeve around cups to prevent contamination of mouth-contact rim. Single-service and single-use articles shall be stored and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Repair/replacement is needed on the following equipment: prep table shelving beginning to chip finish/rust, gasket to walk-in cooler separated from door, door to salad upright cooler to seal and cooler to maintain product temperature below 45F, leaking condensate line inside walk-in bun freezer. Equipment shall be maintained cleanable and in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed on interior and exterior of upright freezer, inside of taco upright, around beverage station at drive thru window, and fan guards of walk-in cooler. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair missing/damaged base tiles around can wash. Physical facilities shall be maintained in good repair. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measuring low along the sandwich prep across from the fryers at 26-40 foot candles. Increase lighting intensity to meet at least 50 foot candles in areas of food preparation. 0 pts



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Spell



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Spell

