

Food Establishment Inspection Report

Score: 93

Establishment Name: WENDY'S #0431

Establishment ID: 3034012232

Location Address: 1468 NC HIGHWAY 66 S.

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: UNCOMMON HOSPITALITY, LLC

Telephone: (336) 992-2836

☐ Inspection ☒ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/22/2024

Status Code: A

Time In: 7:30 AM

Time Out: 10:40 AM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	0
9	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT N/A N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT N/A N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	X
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT N/A N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	X	1.5	0
23	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT N/A N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT N/A N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	X	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

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☐ Inspection ☒ Re-Inspection Date: 03/22/2024

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: II

Email 1: wen0431@mghi.net

Email 2: _____

Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ambient/make unit reach in cooler	38	quat sanitizer/sanitizer bucket	200 ppm		
ambient/make unit reach in cooler	38				
ambient/upright juice cooler	39				
sour cream/reach in cooler	41				
tomatoes at end of prep and start of cooling/808am	58				
tomatoes cooling in walk in cooler/845am	56				
chili/reheating at 732 am	93-118				
chili/final reheat temp at 2 hour mark	189				
salads prepped this morning/walk in cooler	40				
lettuce/walk in cooler	41				
frosty mix/walk in cooler	41				
sausage /hot hold	159				
egg/final cook	180				
chicken/hot hold	139				
gravy/hot hold	160				
swiss cheese/hot hold	154				
french fries /final cook to hot hold	211				
ambient/meat cooler	35				
hot water/three comp sink	138				
quat sanitizer/three comp sink	200-400ppm				

First
Person in Charge (Print & Sign): Cynthia

First
Regulatory Authority (Print & Sign): Michelle

Last
Gibson

Last
Bell





REHS ID: 2464 - Bell, Michelle Verification Dates: Priority: 03/25/2024 Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (336) 703-3134

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: WENDY'S #0431

Establishment ID: 3034012232

Date: 03/22/2024 **Time In:** 7:30 AM **Time Out:** 10:40 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Cynthia Gibson		Food Service	07/27/2023	07/27/2028

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.

- 8 2-301.14 When to Wash (P): One employee washed hands, then recontaminated hands by turning off faucet without using a barrier prior to working with food. One employee removed gloves after handling raw eggs and donned gloves for working with cooked eggs without first washing hands. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in 2-403.11(B); (D) Except as specified in 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled EQUIPMENT or UTENSILS; (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (H) Before donning gloves to initiate a task that involves working with FOOD; and (I) After engaging in other activities that contaminate the hands. CDI: Employee educated and rewashed hands.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P): REPEAT: One old salad (wilted and congealed) in the very back of a reach in refrigerator. A FOOD that is unsafe, ADULTERATED, or not honestly presented as specified under § 3-101.11 shall be discarded or reconditioned according to an APPROVED procedure. CDI: Salad discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P): REPEAT: Raw eggs sitting in carton at meat refrigeration station 58F. Time/temperature control for safety foods shall be maintained at 41F and below. CDI: Eggs served within two hours from removing from walk in cooler. Facility is thinking about storing the eggs on TPHC. If so, a written procedure shall be provided for the eggs and labeling shall be provided following proper TPHC procedures.
- 33 3-501.15 Cooling Methods (Pf): Tomatoes placed in walk in cooler in containers tightly wrapped in plastic to cool (cooling rate was 0.05F/min and should have been reaching at least 0.07F/min to reach cooling parameters). When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD. CDI: Employee educated and tomatoes uncovered.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C): A few stacks of containers stacked wet. Utensils shall be completely air-dried prior to stacking.
- 49 4-602.13 Nonfood Contact Surfaces (C): REPEAT: Dust present on some areas of equipment, above hot hold line, above fry hood, undersides of three comp sink, bins holding condiments with crumbs and debris. Cheese wells need additional cleaning. Hot hold steamers to hold chili need additional cleaning. Debris in crevices in areas of make units and along cutting board lines. Cutting board attached to make unit (only paper wrappings placed on board) had accumulation of debris underneath and a sour smell. NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Clean cutting board more frequently and ensure it is allowed to air-dry prior to placing firm on unit.
- 51 5-203.14 Backflow Prevention Device, When Required (P): Tea brewer had water line changed out and no backflow prevention device was placed back on line after line was changed. A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: (B) Installing an APPROVED backflow prevention device as specified under § 5-202.14. Verification is required for installation of ASSE 1022 backflow prevention device on water line of tea brewer by 3-25-24.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C): REPEAT: Dusty vents present in both bathrooms. Dust from air vent present on ceiling in kitchen and in some areas/walls in kitchen. Floors, walls and ceilings shall be maintained clean.//6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C): Re-caulk handwashing sink in women's restroom to wall at left side. Repair/replace broken tile around mopsink. Repair broken baseboard tile behind upright refrigerator. PHYSICAL FACILITIES shall be maintained in good repair.

Additional Comments

Facility is using TPHC for lettuce, tomatoes and cheese.