Food Establishment Inspection Report

Score: 96

Establishment Name: WENDY S 6232 Establishment ID: 3034012320

Location Address: 2735 REYNOLDA RD ☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC Date: 08 / 08 / 2014 Status Code: U

Zip: 27106 County: 34 Forsyth Time In: 01 : 00 ○ am ⊗ pm Time Out: 03 : 45 ○ am ⊗ pm

Permittee: NPC QUALITY BURGERS INC. Total Time: 2 hrs 45 minutes

Telephone: 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: 2

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	☒	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	1.5	☒	☒	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☐	☒			In-use utensils: properly stored	1	☒	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	☒	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☐	☐
					Total Deductions:	4					

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

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: U

County: 34 Forsyth Zip: 27106

Category #: II

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

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

Permittee: NPC QUALITY BURGERS INC.

Email 1:

Email 2:

Telephone:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
salad	upright cooler	40	lettuce	walk-in	42			
air temp	make unit	41	tomato	walk-in cooler	39			
raw burger	burger cooler	40	chili	warmer	162			
potato	warmer	192	chili	warmer 2	178			
grilled chicken	HH	163	prep sink	back	132			
burger	cook temp	200	utensil sink	water	131			
make unit fry	air temp	39	QA sanitizer	utensil sink	200			
bleu cheese	walk-in	39	Monique	serve safe expires	00			

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 5-204.11 Hand washing Sinks-Location and Placement - PF. The hand sink in the drive thru is inaccessible because it is blocked by the frosty machine. All handsinks must be accessible. This item is listed on the transitional permit addendum and must be corrected before January 10, 2015.

Spell

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Sliced tomatoes 55F, cut lettuce 53F on top of the make unit. These items were prepared today and are difficult maintain temp. Recommend keeping lids on these product on the make unit. CDI-these items were voluntarily disposed of.

41 3-304.12 In-Use Utensils, Between-Use Storage - C. The ice scoop at the service counter was left on the soda machine drain. The ice scoop handle was in the ice inside of the ice machine. Ice scoops must be kept in the ice with the handle up, or on a clean dry surface.tomb

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

Regulatory Authority (Print & Sign): Christy (*First*) Allred (*Last*)

REHS ID: 1958 - Allred, Christy Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3135

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42 4-901.11 Equipment and Utensils, Air-Drying Required - C. Many of the pans were stacked wet. Allow pans to air dry before stacking.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following item were listed on the transitional permit addendum and have not been corrected: the shut-off switches for the ice bins need to be repaired, oxidation needs to be removed from the underside of the handsink and cabinet by the frosty machine, the exposed screw threads beneath the hand sink by the ice machine need to be covered, the shipping plastic needs to be removed from the left side of the ice machine, the metal trim pieces around the top of the ice machine are damaged, the gasket between the ice machine and bin doesn't seal properly, the supersoak motor housing is rusted, the brace by this motor needs to be sealed to the unit, there are exposed screw threads beneath this unit. This items need to be completed before January 10, 2015.

47 4-602.1.3 Nonfood Contact Surfaces - C General Comment. The cabinet beneath the service counter beverage dispenser is soiled needs to be cleaned.

53 6-201.11 Floors, Walls and Ceilings-Cleanability - C. Grouting is low in several area of the floor. There are cracked/missing base board tiles. There is a missing wall tile beneath the drive thru handsink.

54 6-303.11 Intensity-Lighting - C. The lighting is low over the grill area (around 34-40FC). Lighting over cooking area must be at least 50FC.

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