Score: <u>95</u>				
Establishment ID: 3034014105  Inspection Re-Inspection				
Date: 11 / 20 / 2013 Status Code: A				
Time In: $12 : 45 \overset{\bigcirc}{\otimes} \overset{\text{am}}{\text{pm}}$ Time Out: $\underline{\emptyset 3} : \underline{30} \overset{\bigcirc}{\otimes} \overset{\text{am}}{\text{pm}}$				
Total Time: 2 hrs 45 minutes				
Category #: III				
ions: 1				
on Violations:				
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				
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Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 5

Establishment Name: WENDYS #540					Establishment ID: 3034014105			
Location Address: 3031 WAUGHTOWN STREET					☑Inspection ☐Re-Inspection Date: 11/20/2013			
City: WINSTON SALEM State: NC				ate: NC_	Comment Addendum Attached?   Status Code:   A			
County: 34 Forsyth Zip: 27107							Category #: _III	
Wastewater System:   ✓ Municipal/Community   ✓ On-Site System					Email 1:			
Water Supply:   ✓ Municipal/Community   ✓ On-Site System  Permittee: WESTAR PROPERTIES LP					Email 2:			
Telephone:					Email 3:			
Тетернопе								
			•		servations			
tem hamburger	Location hot hold	Temp 156	Item cheese	Location walk in coo		mp Item	Location Temp	
baked potato	hot hold	159	lettuce	walk in coo	ler 40			
chili	hot hold	160	hot water	3 comp sinl	k 137			
chili drive	drive through hot hold	165	chicken	final cook	187			
chicken	hot hold	142						
ettuce	make unit	40						
cut tomatoes	make unit	40						
cut tomatoes	walk in cooler	39						
	/iolations cited in this repor cleaning is needed on th	rt must be	corrected within	n the time frame			.11 of the food code.	
							a. Once original packaging is astic sleeve or covered in a	

Repair the condensate leaks found in the reach in cooler below the meat well on the cook line and in the walk in cooler. Do not store food items below the damage leaking areas until the leaks are repaired. Repair the damaged walk in cooler door.

First Last Bobby Smith Person in Charge (Print & Sign): **First** Last Regulatory Authority (Print & Sign): M. Craig Faircloth

REHS ID: 1938 - Faircloth, Craig

REHS Contact Phone Number: (336)703 - 3166



Establishment Name: WENDYS #540 Establishment ID: 3034014105

#### **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.

Cleaning is needed on the interior and door gaskets of refrigeration units the fryer, the hot holding unit adjacent to the fryers, and the central prep units.







Establishment ID: 3034014105 Establishment Name: WENDYS #540

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.





Establishment Name: WENDYS #540 Establishment ID: 3034014105

#### **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.





Establishment Name: WENDYS #540 Establishment ID: 3034014105

#### **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.



