

# Food Establishment Inspection Report

Score: 90

Establishment Name: WENDY'S #0426

Establishment ID: 3034011899

Location Address: 6400 SESSIONS COURT

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: UNCOMMON HOSPITALITY LLC

Telephone: (336) 766-8417

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 04/10/2024 Status Code: A

Time In: 2:10 PM Time Out: 5:05 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: 3

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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY'S #0426  
 Location Address: 6400 SESSIONS COURT  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: UNCOMMON HOSPITALITY LLC  
 Telephone: (336) 766-8417

Establishment ID: 3034011899  
 Inspection  Re-Inspection Date: 04/10/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: II  
 Email 1: slane@mhgi.net  
 Email 2: licensing.permitting@mhgi.net  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
lettuce/makeline (DISCARDED)	48	burger pieces/Henny Penny drawer (DISCARDED)	69		
blue cheese crumbles/makeline (DISCARDED)	61	salad/walk-in cooler	41		
mayonnaise/makeline (DISCARDED)	55	romaine/walk-in cooler	37		
sliced tomatoes/makeline	37	leaf lettuce/walk-in cooler	36		
ranch dressing/makeline (DISCARDED)	43	hot water/prep sink	130		
tartar sauce/makeline (DISCARDED)	61	quat sanitizer/3 comp sink (ppm)	400		
cheese sauce/makeline base	40	quat sanitizer/towel bucket (ppm)	150		
asiago cheese/makeline (DISCARDED)	47				
baked potato/drawer	166				
grilled chicken/drawer	144				
chicken filet/drawer	142				
spicy nuggets/hot holding	143				
french fry/hot holding	143				
raw burger patties/top of burger cooler	50				
raw burger patties /base of burger cooler	38				
half n half/1 door cooler	38				
cheese sauce/ hot hold in front of grill (DISCARDED)	119				
cooked burgers /hot hold on grill	176				
queso /hot hold in front of grill	139				
chili/steam unit	155				

Person in Charge (Print & Sign): Etido *First*  
*Last* Ntuen  
 Regulatory Authority (Print & Sign): Aubrie *First*  
*Last* Welch




REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority: 04/12/2024 Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3131

Authorize final report to be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** WENDY'S #0426

**Establishment ID:** 3034011899

**Date:** 04/10/2024 **Time In:** 2:10 PM **Time Out:** 5:05 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Dion Johnson		Food Service		01/26/2029

## 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.

- 2-103.11 (A) - (P) Person-In-Charge Duties (Pf) Violations for cold holding during inspection. TPHC procedure no being followed. The PIC must ensure that employees are maintaining the temperatures of time/temperature control for safety (TCS) foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temps. CDI - discussion about food temperatures, off temp foods discarded; time placed on cheese.
- 2-301.14 When to Wash (P) Employee exited building to hand out food at drive-thru, then re-entered kitchen and opened a cabinet without washing hands. Employee donned gloves to prepare food without washing hands first. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and before donning gloves to initiate a task that involves working with food; and after engaging in other activities that contaminate the hands. VERIFICATION REQUIRED Friday for handwashing.
- 5-202.12 Handwashing Sinks, Installation (C) Hot water in men's room was 89-98F, hot water in women's room was 98F. A handwashing sink shall be equipped to provide water at a temperature of at least 100F.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Food debris/greasy residue on tongs, 3 measuring scoops., 1 coffee urn. Food contact surfaces shall be clean to sight and touch. CDI - placed at 3 comp sink to be re-washed. Repeat with improvement.
- 3-501.16 Maintain TCS foods in hot holding at 135F or above. -P Burger pieces in Henny Penny drawer 69F; unit was not on. Cheese sauce in front of grill 119F. Time/temperature control for safety (TCS) foods held hot shall be maintained at 135F or above. CDI - foods removed for discard; unit was turned on.
- 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT - In top of makeline, bleu cheese 61F, sliced cheese 47F, mayo/sauces 55F (mayo) to 61F (tartar sauce), lettuce 48F. Time/temperature control for safety (TCS) food held cold shall be maintained at 41F or below. Raw burgers on top of burger cooler were 48-50F. CDI - off temp foods in makeline discarded; ambient air temp in top of unit ranged from 33F-39F, burgers cooked during inspection.
- 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) REPEAT - salads, container of cut romaine lettuce in walk-in cooler were not dated. Container of cheese sauce in base of makeline not dated. Time/temperature control for safety (TCS) foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - lettuce dated, manager stated salads will be sold by end of day, lettuce was prepped this morning and dated appropriately.
- 3-501.19 Time as a Public Health Control (P) (Pf) Tempered cheese in makeline was not time marked. If time without temperature control is used as the public health control, the food in unmarked containers shall be discarded. CDI - correct time was placed on cheese.
- 7-102.11 Common Name - Working Containers (Pf) Spray bottle labeled for quat sanitizer contained "triple play" which is a disinfectant. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - PIC discarded.
- 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Sleeve of cups contacting trash can in cabinet in dining room. Single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT - At beginning of inspection, makeline was not maintaining foods at safe temperatures. Ice machine is out of order. Unused side of makeline is iced up. Significant ice buildup in bun freezer. Equipment shall be maintained in good repair.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT. Replace missing ceiling tile at black control box by office. Re-caulk toilet to floor in men's room. Physical facilities shall be maintained in good repair.

## Additional Comments

VERIFICATION REQUIRED Friday for handwashing and re-check of makeline temperatures.