

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



Comment Addendum to Food Establishment Inspection Report

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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				

First
Person in Charge (Print & Sign): Etido

Last
Ntuen

First
Regulatory Authority (Print & Sign): Aubrie

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: _____



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

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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.

- 1 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.
- 8 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 lgoves 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 engagin in other activities that contaminate the hands. VERIFICATION REQUIRED Friday for handwashing.
- 10 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.
- 16 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.
- 21 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.
- 22 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.
- 23 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.
- 24 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.
- 28 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.
- 45 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 aticles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 47 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.
- 55 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.