

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 10/21/24	Time in: 8:45	Time out: 9:46	License/Permit # FOOD5067	CPFM 2	Food handlers 14	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Wendy's #22480	Contact/Owner Name: Deontae Lee	Number of Repeat Violations: 2	Number of Violations COS: 0	4/96/A
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Physical Address: 2545 Ridge Rd, Rockwall, TX	Pest control : Ecolab 9/17/24	Hood Summit 8/24	Grease trap / waste oil Mahoney monthly / LES 8/13/24 1000g	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature See						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					W					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need employee health form at handsinks-will email					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					✓					
4. Proper cooking time and temperature See						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
	✓					✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) See						Highly Susceptible Populations					
	✓					✓					
6. Time as a Public Health Control; procedures & records Half & half creamer for coffee						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled eggs only					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sigma						18. Toxic substances properly identified, stored and used Stored low and separate					
	✓					✓					
8. Food Received at proper temperature Key drop, ask for temps recorded on invoice						Water/ Plumbing					
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discard											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 13 within 30 days						28. Proper Date Marking and disposition Good date labels					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 114, good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted, current					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp log 4x daily						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					
Consumer Advisory											
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals See						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					1					
36. Wiping Cloths; properly used and stored Stored I solution						43. Adequate ventilation and lighting; designated areas used					
	✓					✓					
37. Environmental contamination See						44. Garbage and Refuse properly disposed; facilities maintained Clean, look good					
	✓					✓					
38. Approved thawing method Refrigerator						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Cleaned and stocked					
	✓					1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations N/a					
	✓					✓					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Deontae Lee	Print: Deontae Lee	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Wendy's	Physical Address: 2545 Ridge Rd	City/State: Rockwall, Tx	License/Permit # FOOD5067	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vanilla soft serve	31	Reheating		Reachin freezer	17.2
Chocolate soft serve	33	Chili	180	Cold holding	
Reachin Fridge		Eggs	145	Below amb	37
Half n half / milk	37/38	Sausage	164	Slice cheese	41
WIF htt	-23	Breaded chix	166	Graded cheese	39
WIC amb	36	Fries	176	Blue cheese	39
Soft serve	38	Biscuits	139	Cooking eggs	150
Hamburger patties	39/38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped, temp greater than 100 in each room
	Hand sinks equipped temp greater than 101 throughout kitchen
	3comp sink setup, 114, quat sani 200ppm
	Cleaning tea urn and soda nozzles daily
	Filling sani buckets from 3 comp tested 200ppm
	Ice machine looks great, confirmed air gap
	Good practice handing mop head to drip dry over mop sink
	Dry storage looks great, chemicals stored low and separate
	Lobby service line not used, fridges off only storing bottle water
37	Frozen condensation time to defrost Reachin freezer service line
42	General detail cleaning in bottom of Reachin freezer
	All employees using hair restraints and gloves to touch Rte foods
	Quat test strips current
	Using atkins digital thermo
45	Minor detail cleaning floor drain under ice machine
45	Minor detail cleaning of floors around, behind, underneath equipment
34	Fruit flies observed in prep area of kitchen
	Using tphc for coffee creamer, time sticker, discard every 4 hrs or as needed

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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