

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/05/2022	Time in: 10:00	Time out: 11:41	License/Permit # Need permit 2022	Food handlers 5	Food managers 16	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Wendy's			Contact/Owner Name: David Haley		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2545 Ridge road			Pest control : Ecolab 09/27/2022	Hood Sept 2022	Grease trap/ waste oil: Les 08/2022 1000	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

07/93/A

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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 Discussed cooling chili meat						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Company policy / signed forms in files					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
4. Proper cooking time and temperature See						Highly Susceptible Populations					
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking to required - timed - 173 this am					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
6. Time as a Public Health Control; procedures & records All temp controlled						18. Toxic substances properly identified, stored and used Watch spray bottles					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City inspected					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

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) 5						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 16						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins and test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 127						30. Food Establishment Permit (Current/ insp sign posted) Need to post					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						31. Adequate handwashing facilities: Accessible and properly supplied, used Keep accessible					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various Maint items and rusty shelving ★					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three comp					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps / 3 times / food safety log											
		✓									
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy Posting in dining room / all cooked to required											

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 Random flies and back door						41. Original container labeling (Bulk Food)					
	W	✓				Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch drinks / using nets						42. Non-Food Contact surfaces clean Minor cleaning					
	✓					1					
36. Wiping Cloths; properly used and stored Store inside sanitizer						43. Adequate ventilation and lighting; designated areas used					
		✓				✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					✓					
38. Approved thawing method Wic - slack rack						45. Physical facilities installed, maintained, and clean General but focus on standing water under cooking equipment					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Need dispensers					
	W					1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations					
	1							✓			
40. Single-service & single-use articles; properly stored and used Avoid storing in front of towels											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) David Haley	Print:	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Wendy's	Physical Address: Ridge Road	City/State: Rockwall	License/Permit # Need permit	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Frosty machine	39	Slacking unit	27	Drawers Potatoes in hot holding	
Drive thru unit	Not used	Hot holding I		Upright freezer	8.1
Chili hot holding	189	Cheese sauce	151	Drawers over main line /chicken	146/145/181
Pick up window		Bacon	138	Upright cooler	37
Blue cheese	41	Nuggets just cooked	167	Creamer	38
Cut tomatoes	37	Cooked hamburger	178	Wic	
Cut greens	38	Raw hamburger unit	40/41	Beans / tomatoes	37/38
Under tomatoes	38	Ambient inside	33	Peppers	39

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 temps F
46	Restrooms equipped ...hot water 106-127 - need to install towel dispensers in both units
45	Dining room carpet is in poor condition and is a sanitation issue - coated with grease
45	To clean air vents in dining etc as well
W	Ketchup dispensers in dining room are cleaned daily -
	Hot water at front hand sink 126 - need to update paper towels dispenser
40	Avoid blocking them with cup storage / also water when washing hands that you don't splash on cups next to as faucet is high
45	Need to address grout and broken tile where needed - during remodel
42	General cleaning inside all coolers etc and around etc
	Sanitizer in sink and buckets 200 ppm
45/ !!	Minor cleaning inside wic and wif / rusty shelving / all will be replaced with remodel
	Wif 4.4
34	Small gap at bottom at back door to address
W	Keep an eye on chemical storage after cleaning is done / to return to proper storage area
	Potatoes cooked 208-212 ambient temp of hot holding 179
	Ice machine is Not being used at this time and is leaking onto floor To have unit turned off to prevent and eliminate standing water Under and behind unit! Turned off at inspection! Will clean unit inside while it is down ...to send pics of unit up and running when repaired.

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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