

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: <b>04/14/2022</b>	Time in: <b>9:25</b>	Time out: <b>11:08</b>	License/Permit # <b>Fs0002322</b>	Food handlers <b>All</b>	Food managers <b>2</b>	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: <b>Wendy's 22480</b>	Contact/Owner Name: <b>Wks</b>	* Number of Repeat Violations: _____	<b>18/82/B</b>
Physical Address: <b>Ridge road</b>		✓ Number of Violations COS: _____	
Pest control : <b>Ecolab 04/04/2022</b>		Hood <b>03/22</b>	Grease trap : <b>Teddy</b>
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
W						W	✓				
3				✓		<b>Preventing Contamination by Hands</b>					
	✓					✓					
		✓				✓					
W						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
W	✓					3					
		✓				W	✓				

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W	✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓		✓					
<b>Consumer Advisory</b>						2					
	✓					✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
1						<b>Physical Facilities</b>					
	✓					1					
1						W					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						1					
1						✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Sharon Brown</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Wendy's</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 0002322</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		Cold top unit ambient	38	Frosty choco	39
Tomatoes / meat	36/38	Cut tomatoes / cut lettuce	40/40	Chili	185
Chili meat	38	Set up overstocking cold top for lunch prep		Upright salad case	37
Hot chili meat in steam table	Not ready	Underneath lettuce /	40 /40	Creamer	37
Meat cooler	32	Fries cooler	38	Frosty vanilla	32
Using for eggs on top this am	44	Cooked chicken in container under lights	103		
Upright freezer	0.4	Hot drawers	183		
Cheese sauce	154	Hot drawers	135	Eggs / sausage / chicken	125/135/168

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
W	Watch clean out caps on sidewalk and keep securely in place
W	Keep an eye on area behind dumpster enclosure - stash and standing water after rain
	Hot water at hand sink 105 -slow draining sink to address / 127 in restrooms
34	To address gap at bottom of back door
42/45 /32	Minor cleaning of shelving up under as well innwic / some still rusty to address / watch eggs weight on bottom shelf
42/45	General cleaning under shelving in wif
39	To protect cooling wand when stored - avoid storing in cardboard box on frozen beans
37	Small amount of ice build up on outside of freezer door Wif
19/45	Repair leaky faucets where needed - at prep sink etc - hot water fill holes in walls around mop sink
45	Repair trim piece of FRP under hot water heater - mentioned for CO
45	Clean floor drains where needed
	Eggs placed on top of meat cooler are removed and new pan replaced with meat after breakfast
	Still using two staff for raw cooking and sandwich prepping of rte foods
	Front hot water at hand sink 100 - remodelWill repair the faucets
	Under counter coolers could benefit from additional lighting
42/45	General detailed cleaning needed under / behind, between, around cooking equipment and on top of equipment etc
	Not using drive thru cooler
40	Watch placement of paper towels over cups etc
27	Large block of ice on fan box in cold top unit that is melting and dripping causing standing water cooler/ to remove all items in this unit inside
	Area to rt is colder than left so will only store on rt side until repaired A for 4 hrs only
	For today only use for 4 hrs - food temps okay as from wic this morning. / plans to pull from wic
	Cold top unit just stocked for lunch rush during inspection and will be used within 4 hrs by 2:00 pm
45	Clean air vents where needed in prep area
	Maint issues to be addressed in remodel
	Restrooms should be part of remodel.
	Plan for remodel - which will address leaky faucets and finishes repairs etc

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

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