

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/14/2023	Time in: 10:20	Time out: 11:28	License/Permit # Fs 0002322	Food handlers 13	Food Managers 5	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: Wks Usa	* Number of Repeat Violations: _____	11/89/B
Physical Address: 2545 Ridge road		✓ Number of Violations COS: _____	
Pest control : Ecolab 04/13/2023		Hood Summit 03/2023	Grease trap: waste oil : LES 03/06/2023
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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3				✓		✓					
	✓					✓					
	✓										
	✓					✓					
		✓				✓					
	✓										
Approved Source						Preventing Contamination by Hands					
	✓										
	✓										
	✓										
	✓										
	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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Food Identification					
	✓										

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						Physical Facilities					
1							✓				
	W										
	✓					1					
	1					W	✓				
		✓					✓				
Proper Use of Utensils						Food Identification					
	✓										
	✓					1					
						W	✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: David Haley	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: Wendy's	Physical Address: Ridge road	City/State: Rockwall	License/Permit #	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright salad unit	35	Main make line		Hot holding temps	
Creamer	38	Cut lettuce	39	121-135	Tphc
Frosty unit 1	34	Cut tomatoes	39	Cold hamburger unit	40
Chili in steam table	152	cheese	42	Upright freezer	9-20
Frosty unit 2	39	Below temps just loaded	38/39	Hot drawers potatoes	211
Undercounter cooler DRive thru	Na	Chicken drawers	159	Wic	36
Burger cooking temp		Chicken	167/168	Deep container of cooked chili	57
Using tphc for nuggets after cooking	30 mins	Sauce well	139	Chicken / tomatoes / cut lettuce	38/38/38

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 temps F
W	Paper towel dispenser needed in rr / towels provided
	Hot water 120 RR / showing age - fill small holes in tile wall / sewer gas odor in mens room
	Hot water at hand sinks in kitchen 100 plus
W	Watch paper towels at main hand sink - also need employee health policy at all hand sinks
42	General cleaning inside upright cooler
Cos	Add lids to tea
45/32	To address grout issues that are allowing food to accumulate
W	Small leak a front hand sink faucet when running
Cos	Watch lids and cups in way of line to soap and towels at front hand sink
	Scrubbing Bev nozzles nightly
	Not using drive thru unit - plans to replace
	Bags of fries last less than 30 mins in cabinet under hot holding
42/45	Detailed cleaning needed under behind and around equipment cooking line etc
42	Need to clean lids to hamburger cold top
37	Avoid over stocking upright freezer / temps lower 20 and upper 9 --small amount of condensation
	Sanitizer in sink and containers 200 ppm
34	Address gap at back door
Cos	Need to store raw shelled eggs below bacon in wic
02/27	Large container of chili on floor in wic -57F made last night improperly cooled and was discarded at insp
42	To clean shelving in wic
37	To address ice at bottom of Wif door temp -11
W	Protect ice cooking jug in wif / usually in bag
35	Watch personal keys on prep tables
	Gloves used to touch rte foods

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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