Food Establishment Inspection Report

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		Food	LStabils) 	CI	ıı	***	ъÞ	ECCION	Keport			Paę	ge 1 o	of :
Local Health Department Name and Address Logan County Department of Public Health					١	No. of Risk Factor/Intervention Violations			1	Date 03/27/2019		9			
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317						Time In			2:3	5pm					
Establishment License/Permit #					r	No. of Repeat Risk Factor/Intervention Violations 0 Time Out 4					4:0	0pm			
We	endy's		312		F	Permit Holder Risk Category					у				
Str	eet Address					Wenz	zak			1	High/Class I				
28:	15 Woodlawn Rd.				F	Purpo	ose o	of Ins	pection						
Cit	y/State		ZIP Code		┪,	n									
	coln, IL		62656		1	Kouti	ine ii	nspec	ction						
		FOODBORNE II	LNESS RISK F	ACTO	ORS	AN	ID F	PUB	LIC HEALTH	INTERVENT	ONS				
	IN=in compliance	ed compliance status (IN, OUT, N, OUT=not in compliance N/O Mark "X" in appropriate box for corrected on-site during inspections.	enot observed or COS and/or R	N/A =n			able		prevalent contr	e important pract ibuting factors of re control measu	foodborne	illness or injui	ry. Publi	c heal	lth
Co	mpliance Status			Ct	OS F	R	Со	mplia	nce Status					cos	R
		Supervision								Protection from	n Contamin	ation			
		Person in charge present, demonstra	tes knowledge, and			15 In Food separated and protected									
1	ln	performs duties	<i>3</i> ,				16	-	In	Food-contact surfa	·	and sanitized			_
2	Out	Certified Food Protection Manager (CFPM)	\perp			17		ln	Proper disposition reconditioned and	of returned,		ed,		
		Employee Health Management, food employee and co	anditional ampleyees	-				_	т	-		r Cafaty			
3	In	knowledge, responsibilities and repo					Time/Temperature Control for Safety								
4	ln	Proper use of restriction and exclusion					18	_	In N/O	Proper cooking tim	-				
5	In	Procedures for responding to vomiting		ts			19	-	N/O	Proper reheating p					<u> </u>
		Good Hygienic Practices					20		N/O	Proper cooling time and temperature				<u> </u>	
6	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~				Т		21		In	Proper hot holding temperatures				<u> </u>	
7	In No discharge from eyes, nose, and mouth						22	_	In	Proper cold holding temperatures					-
							23	_	In	Proper date markii	-				-
Preventing Contamination by Hands 8 In Hands clean and properly washed					1		24		N/A	Time as a Public He		procedures & r	ecords		
\neg	In	Hands clean and properly washed	or a pro approved	-						Consume	r Advisory				
9	In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed						25		N/A	Consumer advisory Highly Suscept	·	•	<ed food<="" td=""><td></td><td></td></ed>		
10	<u>In</u>	Adequate handwashing sinks proper	y supplied and access	ible			26	Г	N/A	Pasteurized foods	•		fered		
		Approved Source					-			d/Color Additives	· ·				
11	ln	Food obtained from approved source	<u> </u>				27		N/A	Food additives: ap					
12	N/O	Food received at proper temperature	<u> </u>				28		In	Toxic substances p	•		d used		_
13	ln	In Food in good condition, safe, and unadulterated					120			nformance with			u uscu		
14	N/A	Required records available: shellstoc destruction	k tags, parasite				29	Г	In	Compliance with v	• •		HACCE		_
I		destruction	60	OD R	ET A	\				compliance with v	ariarice, speci	unzeu processyr	IACCI		
		0 10 110 11										.			
١,		Good Retail Practices are prevent mbered item is not in compliance	tative measures to Mark "X" in ap						• .	cals, and physical corrected on-site	•		onest vi	alatio	
<u>'</u> '	naik A iii box ii iiui	ilbered item is not in compliance	IVIAIK A III ap	cos	_	OX 10) CC	JS and	u/01 K CO3-6	corrected oil-site	uuring inspe	ection N-I	epeat vi	cos	_
		Cafe Food and Water		1003		┥┝				Dunnay Han	af Hkamaila			[03]	
20	Ta	Safe Food and Water				-		٦.	,	Proper Use	or Otensiis			П	
30		ised where required		+			13	+	use utensils: prope						_
31		m approved source		+		+ ⊢	14	-		& linens: properly st					_
32	Variance obtained	for specialized processing methods					15	_		vice articles: properl	y stored and i	used			<u> </u>
Food Temperature Control						4	16	Glo	oves used properly						
33 Proper cooling methods used; adequate equipment for temperature control						Į Ļ	_	-		Utensils, Equipme					
34	Plant food properl	Plant food properly cooked for hot holding				4	17 X		od and non-food co d used	ontact surfaces clear	nable, properl	ly designed, con	structed,		
35	Approved thawing methods used					4	18	+		s: installed, maintai	ned, & used: 1	test strips			_
36 Thermometers provided & accurate						ı ⊢	19	_	n-food contact sur	-	,,				_
Food Identification						l F	-1	1	222 23	Physical I	acilities				
37	Food properly lab	eled; original container				-	50	Hot	t and cold water as	/ailable; adequate p					
		Prevention of Food Contamina	tion			ı ⊢	51	-						\vdash	_
38 X Insects, rodents, and animals not present						ı ⊢	52	-		roper backflow devi				\vdash	_
39	Contamination pre	Contamination prevented during food preparation, storage and display				ı ⊢	53	-		ater properly dispos				\vdash	_
40	Personal cleanline	Personal cleanliness				ı ⊢	-	+		erly constructed, sup				$\vdash\vdash\vdash$	_
1	140 1 1 1	1 1 1 1 1		+		5	54	Gar	rbage & refuse pro	perly disposed; facil	ities maintair	ied	l.		ı

55

X Physical facilities installed, maintained, and clean

56 X Adequate ventilation and lighting; designated areas used

All food employees have food handler training

Allergen training as required

Employee Training

Wiping cloths: properly used and stored

Washing fruits and vegetables

Food Establishment Inspection Report

Establishment #: 212 Water Supply:							Pa	age 2 of 3				
TEMPERATURE OBSERVATIONS Heat:	Establishm	nent: Wendy's			Establis ———	shment #: 312 ———						
Item/Location Temp Item/Location Temp Apple Cider Vinaigrette in 40 Apple Cider Vinaigrette in 40 Gooked burger in warming drawer 162 Ground Beef Patties near grill 36 Ground Beef Patties near grill 36 Lemon wedge in fridge near drive-thru Grower prep table 40 Gridge near drive-thru Grower	Water Sup	oply: 🛛 Public 🗌 Priv	vate Was	te Water System: 🔀 P	ublic Private							
Item/Location Temp All Temps in sf All Cold Holding Units \$\(\) 41 Firing part of the Fold Holding Units \$\(\) 40 Firigine near drive thru Firigine near drive near holding 145 Firigine near drive thru Firigine near	Sanitizer T	ype: Quat		PPM	: 200	Heat:	Heat:					
All Temps in F All Cold Holding Units \$ 41 All Cold Holding Units \$ 41 Ground Beef Patties near grill 36 mayo on prep table 40 pickles on prep table 38 cheese sauce in walk-in 37 OBSERVATIONS AND CORRECTIVE ACTIONS Violations cited in this report must be corrected within the time frames below. William William Shelf-fitting, son shining through bottom of door. Section 6-202.15 (A)(3) of the Food Code states, "Outer openings of a FOOD ESTABLISHMENT Shall be protected against the entry of insects and ordents by solid, self-closing, tight-fitting doors." To be corrected by the Next Routine Inspection. 47 Shelves inside upright freezer near fryers with rust, coating falling off. Section 4-202.16 of the Food Code states, "NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance." To be corrected by the Next Routine Inspection. 55 Tiles on wall in women's restroom pulling away from the wall. Some grout between tiles in kitchen wearing down, creating big crevices between tiles. All physical facilities must be maintain in good repair, according to Section 6-501.11 of the Food Code. To be corrected by the Next Routine Inspection. Mar 27, 2019 Mar 27, 2019 Apple Cider Vinalgrette in 40 Cooked burger in warming face 182 Breaded chicken patty in warming 193 drawer Chicken nuggets in warm holding 145 Child on front line 168 Child on front line 168 Child on face the Child on the Food Code. Section 6-202.15 (A)(3) of the Food Code states, This is part to the face of the Food Code states, This is part to the face of the Food Code states, This is part to the face of the Food Code states, This is part to the face of the Food Code. To be corrected by the Next Routine Inspection. Mar 27, 2019				TEMPERATURE (OBSERVATIONS							
All Cold Holding Units \$ 41 Ground Beef Patties near grill 36 mayo on prep table 40 pickles on prep table 38 cheese sauce in walk-in 37 OBSERVATIONS AND CORRECTIVE ACTIONS Item Number		Item/Location	Temp	Item/Location	on Ten	np	Item/Location	Temp				
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mayo on prep table 40 pickles on prep table 38 cheese sauce in walk-in 37 OBSERVATIONS AND CORRECTIVE ACTIONS Item Number Number						Breade	d chicken patty in warming	193				
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	HACCP To	ppic: Discussed clean-up	procedures fo	or vomit and diarrheal e	events.							
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Person in Charge (Signature) Date	Muymre XIII			Mar 27, 2019	Mar 27, 2019							
Λ_{-} ℓ .	Person in Charge (Signature)			Date	Date							
	1											
Follow-up: Yes No (Check one) Follow-up Date: Apr 3, 2019	Inspector (Size	gnature)		Follow-up:	⊠ Yes ☐ No (C	heck one) F	follow-up Date: Apr 3, 2019					

Food Establishment Inspection Report

Page 3 of 3

Fstahlishment: Wendy's	Establishment #1 312	

	OBSERVATIONS AND CORRECTIVE ACTIONS			
ltem Number	Violations cited in this report must be corrected within the time frames below.			
2	All Certified Food Manager Certifications at the establishment are expired. According to Section 2-102.12(A) of the Food Code,			
	"The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information			
	through passing a test that is part of an ACCREDITED PROGRAM." The establishment will enroll staff considered the "Person in			
	Charge" of each shift in an accredited CFPM course and will notify the Health Department. Health Department will follow up in			
	7 days if they have not received communication from the establishment.			
Mar 27, 2019				
Person in Cha	orge (Signature) Date			
	Follow-up: Yes No (Check one) Follow-up Date: Apr 3, 2019			
(nspector (Sig	mature) — — — — — — — — — — — — — — — — — — —			