## Food Establishment Inspection Report

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Local Health Department Name and Address							No. of Risk Factor/Intervention Violations 1 Date 04/1						/2022	2
Logan County Department of Public Health												9:15	15 AM	
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317						No. of Panast Pick Easter/Intervention Violations						10:15		-
Establishment License/Permit # Wendy's 312						Permit Holder Risk Category								-
Wendy's 312 Street Address							Wenzak High/Class I							
2815 Woodlawn Rd.							Purpose of Inspection							
City	/State		ZIP Code		1									
Lincoln, IL 62656								Routine Inspection						
		FOODBORNE II	LNESS RISK FA		DP	UBLIC HEALTH	INTERVENTIONS	5						
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered IN=in compliance OUT=not in compliance N/O=not observed N/A=not a								<b>Bick factors</b> are important practices or precedures identified as t						
	·	Mark "X" in appropriate box fo	-	•••			· ·	-		•	•			
COS=corrected on-site during inspection R=repeat violation								interventions are control measures to prevent foodborne illness or						у.
Compliance Status COS								R Compliance Status COS						
		Supervision				Protection from Contamination								
1	In	Person in charge present, demonstra performs duties	tes knowledge, and				15	In	Food separated and prote	ected				
2	In	Certified Food Protection Manager (		-	$\vdash$	-	16	In	Food-contact surfaces; cle					
-		Employee Health					17	In	Proper disposition of retu reconditioned and unsafe		reviously served	1,		
		Management, food employee and co	nditional employee:	1	<u> </u>	Time/Temperature Control for Safety								
3	In	knowledge, responsibilities and repo	• • •				18 N/O Proper cooking time and temperat				T	1		
4	In	Proper use of restriction and exclusion	on				19	N/O	Proper reheating procedu	-				
5	In	Procedures for responding to vomitin	ng and diarrheal events				20	N/O	Proper cooling time and t					
_		Good Hygienic Practices			_		21	In	Proper hot holding tempe	eratures	;			
6	In	Proper eating, tasting, drinking, or to		-			22	In	Proper cold holding temp	erature	s			
7	In	No discharge from eyes, nose, and m					23	Out	Proper date marking and	disposit	tion		X	
		Preventing Contamination by	Hands		-		24	In	Time as a Public Health Co	ontrol; p	procedures & re	cords		
8	In	Hands clean and properly washed			-				Consumer Advi	isory				
9	In	No bare hand contact with RTE food alternative procedure properly allow					25	N/A	Consumer advisory provid	ded for	raw/undercook	ed food		
10	In	Adequate handwashing sinks proper		le					Highly Susceptible Po	opulati	ions			
		Approved Source			-		26	N/A	Pasteurized foods used; p			ered		
11	In	Food obtained from approved source	2	1					d/Color Additives and 1					
12	N/O	Food received at proper temperature	2				27	In	Food additives: approved					
13	In	Food in good condition, safe, and una	adulterated				28	In	Toxic substances properly			used		
14	N/A	Required records available: shellstoc	k tags, parasite				29	N/A	nformance with Approv				- 1	
destruction							29 N/A Compliance with variance/specialized process/HACCP ALL PRACTICES						-	
											fe e de			
		Good Retail Practices are prevent nbered item is not in compliance	ative measures to co Mark "X" in appr						cais, and physical object corrected on-site during			anoat vir	nlatio	"
				cos	_								-	
Safe Food and Water							Proper Use of Utensils							
30	Pasteurized eggs used where required					43 In-use utensils: properly stored								
31		Water and ice from approved source				44 Utensils, equipment & linens: properly stored, dried, & handled								
32	Variance obtained for specialized processing methods					45 Single-use/single-service articles: properly stored and used								
		Food Temperature Control				46	5	Gloves used properly						
33	Proper cooling met	thods used; adequate equipment for t	emperature control						Utensils, Equipment an	d Ven	ding			
34	Plant food properly	Plant food properly cooked for hot holding				47	7		ontact surfaces cleanable, p	properly	designed, cons	structed,		
35	Approved thawing	Approved thawing methods used				48	+	and used Warewashing facilitie	s: installed, maintained, &	used: +4	est strins			
36 Thermometers provided & accurate						49	-	Non-food contact sur		<u>useu, n</u>				
Food Identification							1	L	Physical Faciliti	es				
37							50 Hot and cold water available; adequate pressure						-1	
	Prevention of Food Contamination						S1 Plumbing installed; proper backflow devices							
38	Insects, rodents, and animals not present					52 Sewage and waste water properly disposed								
39		Contamination prevented during food preparation, storage and display					- 53 Toilet facilities: properly constructed, supplied, & cleaned							
40	Personal cleanliness Wining cloths: properly used and stored					54 Garbage & refuse properly disposed; facilities maintained								
41     Wiping cloths: properly used and stored       42     Washing fruits and vegetables					_	55	5	Physical facilities insta	alled, maintained, and clea	n				
ער איז						56	5	Adequate ventilation	and lighting; designated ar	eas use	d			
							_	1	Employee Train	ing				
						57	-	All food employees ha	ave food handler training					
								Allergen training as re	equired					

## Food Establishment Inspection Report

Establishm	nent: Wendy's			Es	Establishment #: 312							
Water Sup	oply: 🛛 Public 🗌 Priv	ate V	/as <sup>.</sup>	te Water System: 🔀 Public 🗌 Pri	vate							
Sanitizer T	ype: Quat			PPM: 100		Heat:	Heat:					
				TEMPERATURE OBSERVATI	ONS							
	Item/Location	Temp		Item/Location	Temp	Item/Location	Temp					
All Temps in ∘F												
All C	old Holding Units ≤	41		Chili in steam table in kitchen	140	Lemonade on middle shelf in						
				Cheese slices on middle shelf in		walk in fridge	38					
Dressing	on top left make table	38		walk in fridge	39							
Pickles	on top left make table	40		Shredded cheese on middle shelf								
cheese slices in top of make tabl 38				in walk in fridge	38							
Biscuits			tomatoes on top shelf in middle									
	135		shelf in walk in fridge	38								
Pickles o	on top right make table	38										
			C	BSERVATIONS AND CORRECTIVI	E ACTIONS							
ltem Number	r Violations cited in this report must be corrected within the time frames below.											
23	Some food articles out of original container in walk in cooler not observed with a date marked. Food prepared and held in a food											
	establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed											
	on the premises, solo	a maximum of 7 days. Reference S	ection									
	3-501.17 of Food Code. COS, food was labeled.											
39	Bacon in make table in prep area uncovered. Food shall be protected from contamination.											
	Reference 3-307.11 of the Food Code. COS, food was covered.											
CFPM Ver	rification (name, expiration	on date, I	D#):									
	Lisa- on File											
НАССРТС	nic: Discussed cleaning	chedule a	nd	procedures and chemicals used in f	acility							
			nu		acinty.							
<b>(</b> ,	$\sim$			1. 10.0000								
	- Howverg				Apr 12, 2022							
Person in Ch	arge (Signature) 🗸			Date								

Follow-up: Yes X No (Check one)

Follow-up Date: N/A

Inspector (Signature)

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