

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Wendys Old Fashion Hamburgers</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1184</i>	Date <i>12-20-16</i>
Address <i>501 Wagner Ave Greenville</i>	Category/Descriptive <i>C45</i>		
License holder <i>Better Food Systems</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Equipment, Utensils, and Linens

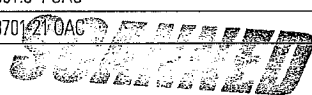
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair	
6.1	Design, construction, and installation	
6.2	Numbers and capacities	
6.3	Location and placement	
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701:27 OAC



Violation(s)/Comment(s)

(4.4 N) Observed sanitizer in 3 tank sink to be 100ppm and sanitizing solution in front sanitizer bucket to be less than 100 ppm. Discussed a quaternary solution shall have a concentration indicated by manufacturer's use directions indicated on the label (200ppm). Employee re-made solution manually since system not working properly. Please continue to make solution until system is repaired.

(6.4 F) Observed mop head stored in bucket. Discussed after use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Inspected by <i>Megan Kelley</i>	R.S./SIT # <i>143136</i>	Licenser <i>Dave Co HD</i>
Received by <i>Debra Pedraza</i>	Title <i>General Manager</i>	Phone <i>937-548-6006</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Wendys Old Fashion Hamburgers</i>	License number <i>1184</i>	Date <i>12-20-14</i>
Address <i>501 Wagner Ave Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Betterfood Systems</i>	Inspection time (min)	Travel time (min)

Comments:

Discussed level 2 training. PIC has current servsafe certificate. Discussed a reciprocity form may need to be sent into ODH.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>chili</i>	<i>Hot Hold</i>	<i>148°F</i>			
<i>hamburger</i>	<i>cooking</i>	<i>140°F</i>			
<i>nuggets</i>	<i>Hot Hold</i>	<i>161°F</i>			
<i>lettuce</i>	<i>Cold Hold</i>	<i>38°F</i>			
<i>tomato slice</i>	<i>Cold Hold</i>	<i>37°F</i>			
<i>cheese sauce</i>	<i>Hot Hold</i>	<i>147°F</i>			
<i>chili</i>	<i>cooking</i>	<i>170°F</i>			
Inspected by <i>Walter Ketter</i>	R.S./SIT# <i>173136</i>	Licenser <i>Darke CO HID</i>			
Received by <i>Debra E. Redmond</i>	Title <i>General Manager</i>	Phone <i>937 548-6006</i>			