

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME Wendy's		DATE 11/16/09	
ADDRESS 2421 Cohasset		RECHECK DATE	
OWNER/OPERATOR		SITE # 2573	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food code sections and general requirements that correspond to each violation listed below

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation													
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
√			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 1/28/2014				√			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized			
√			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
√			4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√			√	19. Consumer advisory provided for raw or undercooked foods			
√			8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
√			9. Proper cooling methods				WATER & WASTE WATER						
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
										VERMIN			
										23. No rodents, insects, birds, or animals			√
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS						38. Adequate ventilation and lighting; designated areas, use							
24. Person in charge present and performs duties						39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.						41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected						42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.						43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used						44. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE						PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
31. Consumer self-service facilities properly constructed and maintained						46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.						48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used						51. Permit Suspension							
37. Vending machines						52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

7,35) Observed air temperature of walk-in to be 46°F. Air temperature in prep refrigerator across from fryer (where cheese is stored) and under counter prep refrigerator (salad storage) was 46-50°F, reportedly due to busy lunch period. Adjust/repair refrigerators so as to maintain a minimum of 41°F.

23) Observed a few flies in facility. Air door at drive through was off upon inspection. Air door was turned on upon request. Repair broken automatic turn on/off for air door so as to prevent the entrance of flies. Note: this facility has added additional fly lights since summer 2009.

33) Remove/replace old, rusty knife rack by utensil sink.

45) Replace broken floor tiles around fryer at cook line. Clean floors under/behind fryer to remove accumulation of grease.

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

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R.E.H.S.

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