

Ross County Health District Food Service Inspection Summary



Name of Establishment: Wendy's
Address: 1135 East Main Street
Date of Inspection: February 1, 2010
Reason for Inspection: Standard & Critical Control Point Inspection
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

Violation(s) / Comment(s) (Chapter 3717-1 OAC violations checked)

1) Observed debris build-up on the door seals of the meat cooler under the microwave oven. Observed debris build-up on the bottom of the prep cooler across from the ice machine. Equipment must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

- (A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.
- (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

2) Observed chili meat being cooled in the three compartment sink. If the warewashing sink is to be used to thaw or cool food it must be sanitized as stated in Section 4.6 of the Ohio Administrative Code.

3717-1-04.4 Equipment, Utensils, and Linens: Maintenance and Operation

- (F) Warewashing sinks - use limitation.
 - (2) If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned as specified under paragraph (D) of this rule before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized as specified under rule 3717-1-04.6 of the Administrative Code before and after using the sink to wash produce or thaw food.

3) ***CRITICAL VIOLATION*** Observed sliced tomatoes holding at approximately 56 degrees F. on the condiment table. Time/temperature controlled for safety (TCS) food must be held at 41 degrees F. or below during the cold holding process to prevent the growth of harmful bacteria. The tomatoes were immediately discarded at the time of inspection.

3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern

- (F) Time/temperature controlled for safety food - hot and cold holding.
 - (b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

SUMMARY IS LOCATED ON PAGE 2

****DISCLAIMER:** This summary reflects only the conditions found on the date of the inspection and does not necessarily reflect conditions at all times. Inspection reports can be viewed in their entirety at the Ross County Health District's Environmental Health Office, 475 Western Ave., Suite 3A, Chillicothe, Ohio.

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SUMMARY

Hot holding temperatures appeared to be in the proper range of above 135 degrees F. Final cooking temperatures appeared to be adequate on all sampled food. The hot water appeared to be adequate at all handwash and three compartment sinks. Sanitizer for wiping cloths appeared to be at the proper concentration. Single use gloves and hair restraints were worn properly at the time of inspection.

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