



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Wendy's Hwy 85 Fayetteville
Address: 800 S Glynn St

City: Fayetteville, Time In: 3:00 pm Time Out: 3:45 pm

Inspection Date: 8/24/2011 CFSM: Bette Wilson

Purpose of Inspection: Routine: [] Follow-Up: [x] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [x] 3 [] Permit#: 1-37873

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score: 77 Grade: C Date: 8/9/11

Prior Score: 95 Grade: A Date: 4/4/11

CURRENT SCORE: 98 CURRENT GRADE: A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, and Chemicals.

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 8/24/2011 3:00:00 PM
Inspector (Signature): Follow-up: Yes [] No [x] Follow-up Date:

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment Wendy's Hwy 85 Fayetteville	Permit 1-37873	Date InspectionDate2
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Address 800 S Glynn St	City/State Fayetteville,, GA 30214	Zip Code 30214
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
reachin cooler/sandwich sauce	36	walkin cooler/cut fruit	41		
reachin cooler/raspberry sauce	36	walkin cooler/shredded cheese	41		
reachin cooler/cream cheese	36				
reachin cooler/guaomole	40				
reachin cooler/ranch	40				
walkin cooler/raw beef	35, 41				
walkin cooler/eggs	41				
walkin cooler/ranch	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S14	14C Protect single use items from possible contamination: cups stored in driverthru area near handwashing sink.

Person in Charge (Signature)	Date
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Inspector (Signature)	Date 8/24/2011 3:00:00 PM
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/24/2011 3:00:00 PM