



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

**Establishment Name:** Wendy's  
**Address:** 1102 N Peachtree Pky

**City:** Peachtree City **Time In:** 3:15 pm **Time Out:** 4:15 pm

**Inspection Date:** 12/14/2010 **CFSM:** Sherry E. DeLong (9/24/14)

**Purpose of Inspection:** Routine:  Follow-Up:  Complaint:   
 Preliminary:  Other:

**Risk Type:** 1  2  3  **Permit#:** 1-4539

'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. Public Health Interventions are control measures to prevent illness or injury.

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

Last Score: **87** Grade: **B** Date: **8/5/10**

Prior Score: **99** Grade: **A** Date: **4/29/10**

**CURRENT SCORE**

**CURRENT GRADE**

**80**

**B**

**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

Compliance Status					COS	R
<b>1</b>	IN	OUT	NA	NO		
<b>Supervision</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties						
<b>2</b>	IN	OUT	NA	NO		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1A. Proper use of restriction & exclusion						
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>		
2-1B. Hands clean and properly washed						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
	<input checked="" type="radio"/>	<input type="radio"/>				
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2C. No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible						
<b>3</b>	IN	OUT	NA	NO		
<b>Approved Source</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approved source; parasite destruction						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
3-1B. Food received at proper temperature						
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated						
<b>4</b>	IN	OUT	NA	NO		
<b>Protection from Contamination-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
4-1A. Food separated and protected						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
<b>Protection from Contamination-Subcategory 2</b>					<b>4 points</b>	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
<b>5</b>	IN	OUT	NA	NO		
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b>					<b>9 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
5-1A. Proper cooking time and temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
<b>Consumer Advisory-Subcategory 2</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
5-2. Consumer advisory provided for raw and undercooked foods						
<b>6</b>	IN	OUT	NA	NO		
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b>					<b>9 points</b>	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
6-1A. Proper cold holding temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-1B. Proper hot holding temperatures						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
6-1C. Proper cooling time and temperature						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-1D. Time as a public health control: procedures and records						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
<b>Date Marking-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-2. Proper date marking and disposition						
<b>7</b>	IN	OUT	NA	NO		
<b>Highly Susceptible Populations</b>					<b>9 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
7-1. Pasteurized foods used; prohibited foods not offered						
<b>8</b>	IN	OUT	NA	NO		
<b>Chemicals</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
8-2A. Food additives: approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>				
8-2B. Toxic substances properly identified, stored, used						
<b>9</b>	IN	OUT	NA	NO		
<b>Conformance with Approved Procedures</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
9-2. Compliance with variance, specialized process and HACCP plan						

**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

Compliance Status					COS	R
<b>10</b>	OUT					
<b>Safe Food and Water, Food Identification</b>					<b>3 points</b>	
	<input type="radio"/>					
10A. Pasteurized eggs used where required						
	<input type="radio"/>					
10B. Water and ice from approved source						
	<input type="radio"/>					
10C. Variance obtained for specialized processing methods						
	<input type="radio"/>					
10D. Food properly labeled; original container; required records available; shellstock tags						
<b>11</b>	OUT					
<b>Food Temperature Control</b>					<b>3 points</b>	
	<input type="radio"/>					
11A. Proper cooling methods used; adequate equipment for temperature control						
	<input type="radio"/>					
11B. Plant food properly cooked for hot holding						
	<input type="radio"/>					
11C. Approved thawing methods used						
	<input type="radio"/>					
11D. Thermometers provided and accurate						
<b>12</b>	OUT					
<b>Prevention of Food Contamination</b>					<b>3 points</b>	
	<input type="radio"/>					
12A. Contamination prevented during food preparation, storage, display						
	<input type="radio"/>					
12B. Personal cleanliness						
	<input checked="" type="radio"/>					
12C. Wiping cloths: properly used and stored						
	<input type="radio"/>					
12D. Washing fruits and vegetables						
<b>13</b>	OUT					
<b>Postings and Compliance with Clean Air Act</b>					<b>3 points</b>	
	<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
<b>14</b>	OUT					
<b>Proper Use of Utensils</b>					<b>1 point</b>	
	<input type="radio"/>					
14A. In-use utensils: Properly stored						
	<input type="radio"/>					
14B. Utensils, equipment and linens: properly stored, dried, handled						
	<input checked="" type="radio"/>					
14C. Single-use/single-service articles: properly stored, used						
	<input type="radio"/>					
14D. Gloves used properly						
<b>15</b>	OUT					
<b>Utensils, Equipment and Vending</b>					<b>1 point</b>	
	<input type="radio"/>					
15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used						
	<input type="radio"/>					
15B. Warewashing facilities: installed, maintained, used; test strips						
	<input checked="" type="radio"/>					
15C. Nonfood-contact surfaces clean.						
<b>16</b>	OUT					
<b>Water, Plumbing and Waste</b>					<b>2 points</b>	
	<input type="radio"/>					
16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>					
16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>					
16C. Sewage and waste water properly disposed						
<b>17</b>	OUT					
<b>Physical Facilities</b>					<b>1 point</b>	
	<input type="radio"/>					
17A. Toilet facilities: properly constructed, supplied, cleaned						
	<input type="radio"/>					
17B. Garbage/refuse properly disposed; facilities maintained						
	<input type="radio"/>					
17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>					
17D. Adequate ventilation and lighting; designated areas used						
<b>18</b>	OUT					
<b>Pest and Animal Control</b>					<b>3 points</b>	
	<input type="radio"/>					
18. Insects, rodents, and animals not present						

**Person in Charge (Signature):** \_\_\_\_\_ **(Print)** \_\_\_\_\_ **Date:** 12/14/2010 3:15:00 PM

**Inspector (Signature):** \_\_\_\_\_ **Follow-up:** Yes  No  **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)*

<b>Establishment</b> Wendy's	<b>Permit</b> 1-4539	<b>Date</b> InspectionDate2
<b>Address</b> 1102 N Peachtree Pky	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Small milks (uc cooler drive thru)	43	Shredded cheese/ blue cheese (prep top)	46/47	Shredded cheese/avocado/ swiss (WIC)	41/36/40
Dressings (uc cooler drive thru)	44	Sliced tomatoes (prep top-ones that he brought out)	48	Hamburger patties/ whipped cream (uc cooler)	38/32/44
Nuggets/ fries (hot held)	162/137	Breaded chicken (hot held)	181	Sliced cheese/ blue cheese (WIC)	36/33
Spicy nuggets (hot held)	139	Grilled chicken (hot held)	134	Beef patties/ small milks (WIC)	36/31
Fries (uc freezer)	28	Hamburger patty (hot held)	154	Sauces/ dressings (WIC)	33-34
Shredded cheese (prep top)	53	Chili (reheating-held on stove)	166	Breaded filets/ grilled chicken (WIF)	-7/-12
Blue cheese crumbles (prep top)	49	Breaded chicken patty (upright freezer)	14	Guacamole (WIF)/ potato (hot held)	-14/135
Sliced tomatoes (prep top)	54	Nuggets (upright freezer)	15	Prepped salads/ small milks (upright cooler)	30/36

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A All food items must be kept/stored covered at all times when not actively in use. Ice at front counter drink station uncovered when not in use.
S6	6-1A All potentially hazardous food items being cold held/ requiring refrigeration must be kept at 41 degrees or below. Shredded cheese, sliced tomatoes, blue cheese crumbles found held in prep top units at 46-54 degrees.
S12	12C All wiping cloths must be stored in sanitizer of the proper concentration. Sanitizer in well near front handsink reading 0 ppm.
S14	14C Ensure that all single use items are stored inverted or covered to protect from possible contamination. Stack of coffee cup lids stored upright and uncovered behind unsweetened tea urn near drive thru area.
S15	15C Additional cleaning is needed of inside bottom surface of upright freezer at end of line due to debris build-up.

**Person in Charge (Signature)**

**Date**



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<b>Establishment</b> Wendy's	<b>Permit</b> 1-4539	<b>Date</b> InspectionDate3
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<b>Address</b> 1102 N Peachtree Pky	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 12/14/2010 3:15:00 PM