### Food Inspection Report

**Name of facility:** WENDY'S - 2277  
**Address:** 440 S. WASHINGTON ST.  
**City/State/Zip Code:** NEW BREMEN OH 45869  
**License holder:** WENCO WOOSTER, INC.  
**License Number:** 115  
**Date:** 01/02/2020

**Inspection Time:** 60  
**Travel Time:** 0  
**Type of inspection:** FSO

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td>23 IN OUT N/A Proper date marking and disposition</td>
</tr>
<tr>
<td></td>
<td>24 IN OUT N/A Time as a public health control: procedures &amp; records</td>
</tr>
<tr>
<td>Employee Health</td>
<td>25 IN OUT N/A Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td></td>
<td>26 IN OUT N/A Pasteurized foods used; prohibited foods not offered</td>
</tr>
<tr>
<td></td>
<td>27 IN OUT N/A Food additives: approved and properly used</td>
</tr>
<tr>
<td></td>
<td>28 IN OUT N/A Toxic substances properly identified, stored, used</td>
</tr>
<tr>
<td></td>
<td>29 IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
</tr>
<tr>
<td></td>
<td>30 IN OUT N/A Special Requirements: Fresh Juice Production</td>
</tr>
<tr>
<td></td>
<td>31 IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers</td>
</tr>
<tr>
<td></td>
<td>32 IN OUT N/A Special Requirements: Custom Processing</td>
</tr>
<tr>
<td></td>
<td>33 IN OUT N/A Special Requirements: Bulk Water Machine Criteria</td>
</tr>
<tr>
<td></td>
<td>34 IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria</td>
</tr>
<tr>
<td></td>
<td>35 IN OUT N/A Critical Control Point Inspection</td>
</tr>
<tr>
<td></td>
<td>36 IN OUT N/A Process Review</td>
</tr>
<tr>
<td></td>
<td>37 IN OUT N/A Variance</td>
</tr>
</tbody>
</table>

### Foodborne Illness Risk Factors and Public Health Interventions

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:  
- IN = in compliance  
- OUT = not in compliance  
- N/O = not observed  
- N/A = not applicable

#### Critical Control Point (FFO)

- Approved Source
- Time/temperature controlled for safety food (TCS food)
- Preventing contamination by hands
- Protection from contamination

#### Foodborne Standard Criteria

- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction
- Food separated and protected
- Food-contact surfaces: cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures

#### Consumer Advisory

- Food additives: approved and properly used
- Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

- Pasteurized foods used; prohibited foods not offered
- Food additives: approved and properly used
- Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

- Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- Special Requirements: Fresh Juice Production
- Special Requirements: Heat Treatment Dispensing Freezers
- Special Requirements: Custom Processing
- Special Requirements: Bulk Water Machine Criteria
- Special Requirements: Acidified White Rice Preparation Criteria
- Critical Control Point Inspection
- Process Review
- Variance

### Risk Factors

- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

- Control measures to prevent foodborne illness or injury.

As per HEA 5302A The Baldwin Group, Inc. (10/19)  
As per AGR 1268 The Baldwin Group, Inc. (10/19)
## State of Ohio
### Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>WENDY'S - 2277</td>
<td>sta ccp</td>
<td>01/02/2020</td>
</tr>
</tbody>
</table>

## GOOD RETAIL PRACTICES
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Food Temperature Control</th>
<th>Food Identification</th>
<th>Prevention of Food Contamination</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O</td>
<td>Pasteurized eggs used where required</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>40 IN OUT N/A</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>44 IN OUT N/A</td>
</tr>
<tr>
<td>39 IN OUT N/A</td>
<td>Water and ice from approved source</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>41 IN OUT N/A</td>
<td>Plant food properly cooked for hot holding</td>
<td>48 IN OUT N/A</td>
</tr>
<tr>
<td>40 IN OUT N/A</td>
<td></td>
<td>Approved thawing methods used</td>
<td>42 IN OUT N/A</td>
<td>Thermometers provided and accurate</td>
<td>49 IN OUT N/A</td>
</tr>
<tr>
<td>43 IN OUT N/A</td>
<td></td>
<td></td>
<td>44 IN</td>
<td>Food properly labeled; original container</td>
<td>50 IN OUT N/A</td>
</tr>
</tbody>
</table>

## Observations and Corrective Actions
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)</td>
<td>NC</td>
<td>CCP: Reviewed the changes to the employee health requirements in the 2019 food code.</td>
</tr>
<tr>
<td>21</td>
<td>3717-1-03.4(F)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - hot holding. Chill at the pick-up window reading 132 degrees. Item was stirred and re-tempered at 139 degrees.</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices. At the front counter area the cooler on the left end of the counter with the strawberry lemonade machine on it does not have a thermometer for monitoring the ambient air temperature and the cooler at the pick-up window does not have a thermometer.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food Squeeze bottles at the front counter area are not labeled with the common name of the product in the bottle.</td>
</tr>
</tbody>
</table>

## Person in Charge
Sanitarian: KENT MARTZ  RS/SIT# 2937
Licensor: Auglaize County Health Department

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**PRIORITY LEVEL:**

C= CRITICAL NC = NON-CRITICAL

As per NAC 5302B The Baldwin Group, Inc. (10/19)

As per AGR 1268 The Baldwin Group, Inc. (10/19)
## State of Ohio
### Continuation Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

### Observations and Corrective Actions (continued)
Mark "X" in appropriate box for COS and R:  
**COS** = corrected on-site during inspection  
**R** = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
</table>
| 46       | 3717-1-03.2(Q)    | NC             | Food storage - preventing contamination from the premises.  
Case of bacon sitting on the floor in the walk-in cooler. Items must be stored at least six inches off the floor.  
ITEM WAS PLACED ON A SHELF IN THE COOLER | X   |   |
| 51       | 3717-1-04.8(E)(2) | NC             | Clean equipment and utensils stored in a self-draining position and covered or inverted.  
A cooking pot stored on the shelf above the table across from the three compartment sink was not stored in an inverted or covered position. |     | X |
| 56       | 3717-1-06.4(B)    | NC             | Non-food-contact surfaces - cleaning frequency.  
Build-up on the floor and wall of the pop rack and utility sink area, on the wall to the left of the three compartment sink, on the wall and towel dispenser of the hand wash sink and the hand wash sink as well. |     | X |

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**Name of Facility:** WENDY’S - 2277  
**Type of Inspection:** sta ccp  
**Date:** 01/02/2020

**Priorities:**  
C = CRITICAL  
NC = NON-CRITICAL

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**Person in Charge:**  
**Date:** 01/02/2020

**Sanitarian:** KENT MARTZ  
RS/SIT# 2937  
**License:**  
Auglaize County Health Department

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**As per HEA 5351 The Baldwin Group, Inc. (10/19)**

**As per AGR 1268 The Baldwin Group, Inc. (10/19)**

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