**State of Ohio Food Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility:** WENDY'S - 2277  
**License holder:** WENCO WOOSTER, INC.  
**Address:** 440 S. WASHINGTON ST.  
**City/State/Zip Code:** NEW BREMEN OH 45869  
**License Number:** 115  
**Date:** 11/08/2019

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<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</td>
<td>60</td>
<td>10</td>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

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### 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

#### Compliance Status

**Supervision**

1. **IN** Person in charge present, demonstrates knowledge, and performs duties

2. **IN** Certified Food Protection Manager

**Employee Health**

3. **IN** Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. **IN** Proper use of restriction and exclusion

5. **IN** Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. **IN** Proper eating, tasting, drinking, or tobacco use

7. **IN** No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. **IN** Hands clean and properly washed

9. **IN** No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN** Adequate handwashing facilities supplied & accessible

**Approved Source**

11. **IN** Food obtained from approved source

12. **IN** Food received at proper temperature

13. **IN** Food in good condition, safe, and unadulterated

14. **IN** Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. **IN** Food separated and protected

16. **IN** Food-contact surfaces: cleaned and sanitized

17. **IN** Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**

18. **IN** Proper cooking time and temperatures

19. **IN** Proper reheating procedures for hot holding

20. **IN** Proper cooling time and temperatures

21. **IN** Proper hot holding temperatures

22. **IN** Proper cold holding temperatures

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**Compliance Status**

- **Time/Temperature Controlled for Safety Food (TCS food)**
  - **IN** Proper date marking and disposition
  - **IN** Time as a public health control: procedures & records

- **Consumer Advisory**
  - **IN** Consumer advisory provided for raw or undercooked foods

- **Highly Susceptible Populations**
  - **IN** Pasteurized foods used; prohibited foods not offered

- **Chemical**
  - **IN** Food additives: approved and properly used

- **Toxic substances properly identified, stored, used**

- **Comformance with Approved Procedures**
  - **IN** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
  - **IN** Special Requirements: Fresh Juice Production
  - **IN** Special Requirements: Heat Treatment Dispensing Freezers
  - **IN** Special Requirements: Custom Processing
  - **IN** Special Requirements: Bulk Water Machine Criteria
  - **IN** Special Requirements: Acidified White Rice Preparation Criteria

- **Critical Control Point Inspection**

- **Process Review**

- **Variance**

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions** are control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (10/19)  
As per AGR 1268 The Baldwin Group, Inc. (10/19)
## GOOD RETAIL PRACTICES

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

### Safe Food and Water

- Pasteurized eggs used where required (IN)
- Water and ice from approved source (IN)

### Food Temperature Control

- Proper cooling methods used; adequate equipment for temperature control (IN)
- Plant food properly cooked for hot holding (IN)
- Thermometers provided and accurate (IN)

### Food Identification

- Food properly labeled; original container (IN)

### Prevention of Food Contamination

- Insects, rodents, and animals not present/outer openings protected (IN)
- Contamination prevented during food preparation, storage & display (IN)
- Personal cleanliness (IN)
- Wiping cloths: properly used and stored (IN)
- Washing fruits and vegetables (IN)

### Proper Use of Utensils

- In-use utensils: properly stored (IN)
- Utensils, equipment and linens: properly stored, dried, handled (IN)
- Single-use/single-service articles: properly stored, used (IN)
- Slash-resistant, cloth, and latex glove use (IN)

### Observations and Corrective Actions

<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>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices. Thermometer missing in the reach-in cooler at the pick up window.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. Clean utensils stored above the warewash sink are exposed to splash. Observed evidence of splash stains on the wall behind the utensils.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Observed the ice bucket on top of the ice machine not stored inverted. CORRECTED DURING THE INSPECTION. Observed a pot and sheet pans on the shelf above the table to the right of the handwash sink not inverted. THE POT WAS INVERTED DURING THE INSPECTION.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Buildup/food particles inside and outside the short reach-in freezer at the pay window, inside the overflow tray of the pop dispenser at the pick-up window and on the lemonade machine and in the chocolate side of the ice cream machine by the office.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>60</td>
<td>3717-1-06.4(H)</td>
<td>NC</td>
<td>Cleaning of Plumbing Fixtures</td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>

### Person in Charge

- **Sanitarian:** KENT MARTZ  RS/SIT# 2937
- **Date:** 11/08/2019

**Observations and Corrective Actions**

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

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**Authority:** Chapters 3717 and 3715 Ohio Revised Code
# State of Ohio Continuation 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>
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<tr>
<td>WENDY'S - 2277</td>
<td>sta ccp</td>
<td>11/08/2019</td>
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</tbody>
</table>

## Observations and Corrective Actions (continued)

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

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<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Handwash sink is dirty. Repairing.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Broken floor tile in the pick-up window area.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Cleaning - frequency and restrictions. Build-up under the coke rack by the utility sink area, on the wall behind the warewash sink and to the left of the warewash sink and on the floor behind the ice machine.</td>
</tr>
</tbody>
</table>

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**Person in Charge**

**Sanitarian**

KENT MARTZ  RS/SIT# 2937

**Licensor:**

Auglaize County Health Department

**Date:** 11/08/2019

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**Priority Level:**

C = CRITICAL  NC = NON-CRITICAL

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

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