## State of Ohio
### Food Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>WENDY'S</td>
<td></td>
<td>19</td>
<td>02/06/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
<th>City/Zip Code 45895</th>
</tr>
</thead>
<tbody>
<tr>
<td>1411 BELLEFONTAINE ST.</td>
<td>WAPAKONETA</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>BETTER FOOD SYSTEMS, INC.</td>
<td>55</td>
<td>5</td>
</tr>
</tbody>
</table>

### Type of inspection (check all that apply)
- Standard
- Critical Control Point (FSSO)
- Process Review (RFE)
- Variance Review
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

### Compliance Status

#### Supervision
- Person in charge present, demonstrates knowledge, and performs duties
- Certified Food Protection Manager

#### Employee Health
- Management, food employees and conditional employee; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed

#### Approved Source
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
- Food separated and protected
- Food-contact surfaces: cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooking time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)
- Proper date marking and disposition
- Time as a public health control: procedures & records
- Consumer advisory provided for raw or undercooked foods
- Pasteurized foods used; prohibited foods not offered
- Food additives: approved and properly used
- Toxic substances properly identified, stored, used
- 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.

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As per HEA 5302A The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
### 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>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens; properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</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

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</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>CCP: We discussed the chill process from beginning to end, including temperatures. We also discussed that cheese is being held at safe temps and the variance is not being used. See item 22 for violation.</td>
</tr>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. Sliced tomatoes, lettuce and guacamole were above the legal limit of 41F. Drive line sliced tomatoes - 47F, drive line guacamole - 48F, line #2 sliced tomatoes - 41-45F Pans were removed from line and new pans were put on ice to correct.</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. Squirt bottle of strawberry sauce was not labeled. Corrected by labeling</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Dumpster lids were open. Corrected by closing.</td>
</tr>
</tbody>
</table>

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**Person in Charge**
AARON LONGSWORTH
RS/SIT# 3034
Auglaize County Health Department

**Sanitarian**

**Date**
02/06/2019

**Licensor:**

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

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**PRIORITY LEVEL:**
C = CRITICAL
NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)

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**Date**
Page 2 of 2