

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Wendy's #01</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>132</i>	Date <i>1/5/18</i>
Address <i>994 Cushman Ave., Mt. Vernon</i>		Category/Descriptive <i>C45</i>	
License holder <i>T & C Foods, Inc.</i>	Inspection time (min) <i>45</i>	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s) *Person-in-charge (PIC) present*

- Time/temperature controlled for safety (TCS) foods being maintained at acceptable temperatures 41°F or below/135°F or above at time of inspection

- Hand sinks functional and stocked, Disposable gloves in use to handle ready to eat foods

- Date marking observed

- Note: Grout is still missing/low in prep sink and table in back, but facility is maintaining it free of accumulations of water and food debris at time of inspection.

5.1) Hand sink up front draining slowly and there was a leak observed at drain (or sink seal) at time of inspection. Repair leak and eliminate slow drainage

Inspected by <i>Kelly N...</i>	R.S./SIT # <i>13458</i>	Licensor <i>KNOX G. HO</i>
Received by <i>K...</i>	Title <i>GM</i>	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Wendy's #01</i>	Type of visit <i>Standard</i>	Date <i>1/5/15</i>
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Violation(s)/Comment(s)

(ODH)
- Manager unable to locate Ohio Dept of Health Level 2 Food Safety Certifications. Serv Safe certificates present, but ODH certificates are required for review. Obtain ODH certificates for at least one manager.

Inspected by <i>Kelly K...</i>	R.S./SIT # <i>3459</i>	Licensors <i>KCH D</i>
Received by <i>[Signature]</i>	Title	Phone