

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>13d</i>	Date <i>3/9/17</i>
Address <i>994 Coshocton Ave., Mt. Vernon</i>	Category/Descriptive <i>C45</i>		
License holder <i>TTC Foods, Inc.</i>	Inspection time (min) <i>60</i>	Travel time (min) <i>15</i>	Other
Type of visit (check)	Follow up <input type="checkbox"/> Complaint <input type="checkbox"/>	Foodborne <input type="checkbox"/> Prelicensing <input type="checkbox"/>	30 day <input type="checkbox"/> Other specify <input type="checkbox"/>

3717-1 OAC Violation Checked

Management and Personnel

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

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

Poisonous or Toxic Materials

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

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

5.0 Water
5.1 Plumbing system
5.2 Mobile water tanks
5.3 Sewage, other liquid waste and rainwater
5.4 Refuse, recyclables, and returnables

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

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

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

Administrative

901:3-4 OAC
3701-21 OAC

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

- Hand Jinks functional and stored. Disposable gloves in use
- Employee health policy responsibility verification present
- Clean up Kit present
- Managers are ServSafe Certified. Have submitted to Ohio Dept of Health for Level 2 Food Protection certification.
- Thermometer present and functional
- Date marking observed
- Hot holding acceptable at 135°F or above at time of inspection
- 3.4) Cold holding acceptable except sandwich by drive thru observed from ⁿ prep

Inspected by <i>Kathy R. Hough</i>	E.S./SIT # <i>3458</i>	Licensor <i>Knox</i>
Received by <i>Kathy R. Hough</i>	Title	Phone

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Continuation Report

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Wendy's #01	Standard	3/9/17

Violation(s)/Comment(s)

- (sliced) holding at 45F. PLC states items are gone through quickly on this line. Ensure cold holding of 41^oF or below for internal food temperatures of all TCS foods. OR provide written procedure for discarding every 4 hours and mark for discard.
- (6.4) observed grain missing by prep sink and table in back allowing water and food debris to accumulate. Eliminate water/ repair grmt.
- (6.4) observed gnats present in prep sink area and at front hand sink. Eliminate gnats and harborage areas like caulking coming out at floor wall junction below prep sink.

Correct violations prior to next standard inspection

- No ice accumulation observed in walk-in-freezer at time of inspection.

Inspected by
Kelli Knox
Received by
Leah Rogers

FR.S/SIT #
3458

Licensor
Knox

Title

Phone