## **Connecticut Department of Public Health**

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other					Date: 1/	6/25					
Establishment Wendy'S		4cepto	Conne	cticut Health	Time In_	1:45	AMIPM	Time Out_12	35 AM/PM		
Address 709 New Haven Ave		7	D	H)	LHD N	VHD					
Town/City Derby					Purpose	of Inspection	n: Œ	loutine Pr	е-ор		
Permit Holder Inspired by opportunity, ul	Connecticut Department of Public Health				Reinspection Other						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.  Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed											
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	te box for C	COS and/or F	COS=corre	ected on-sit	e during inspection	R=repeat violation		
IN OUT N/A N/O Supervision	V	cos	R	IN C	OUT N/A N/O	Protec	tion from	Contamination	V COS R		
1 Person/Alternate Person in charge present,	Pf			15		Food separate			P/C O O		
demonstrates knowledge and performs duties				16)				cleaned & sanitized	P/P/COO		
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17				urned, previously and unsafe food	POO		
Employee Health						STATE OF THE PERSON NAMED IN COLUMN		ntrol for Safety			
Management, food employee and conditional employee;	P/Pf	0		18				d temperatures	P/Pf/C O		
knowledge, responsibilities and reporting								dures for hot holding			
Proper use of restriction and exclusion	P	0	9			Proper cooling Proper hot ho		temperatures	P O O		
Written procedures for responding to vomiting and diarrheal events	Pf	0		22		Proper cold he			P 0 0		
Good Hygienic Practices				23		Proper date m			P/Pf O O		
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0					control: procedures			
7 No discharge from eyes, nose, and mouth	С	0	0	24		and records		31	P/Pf/C		
Preventing Contamination by Hands					,	Con	sumer Ad	lvisory			
8 🗸 C Hands clean and properly washed	P/Pf	0	0	25 🔾				: raw/undercooked food	Pf OO		
9 No bare hand contact with RTE food or a	P/Pf/C				/			Population			
pre-approved alternative procedure properly followed			/	26 0	- Indiana		-	nibited foods not offered			
Adequate handwashing sinks, properly supplied/accessible	Pfic	0	0					Toxic Substances			
Approved Source	DIDUO			27	- STOREGISTER			ed and properly use	d P00		
Food obtained from approved source  Food received at proper temperature	P/Pf/C P/Pf	-	00	28	) ( ) ( )	Toxic substan stored & used		rry identified,	P/Pf/C O		
13 Food in good condition, safe, and unadulterated	P/Pf	-	0					oved Procedures			
Required records available: molluscan shellfish				000	1 / 100000			ce/specialized	DIDGO O		
identification, parasite destruction	P/Pf/C	0		29		process/ROP			P/Pf/C O		
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
		_		for COS an	nd/or R			uring inspection	R=repeat violation		
OUT N/A N/O Safe Food and Water	V	cos		OUT			Jse of Ute	nsils	V COS R		
30 Pasteurized eggs used where required Water and ice from approved source	P/Pf/C	0	00			ls: properly sto		ed, dried, & handled	Pf/C O O		
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	Pf	0	0					rly stored & used	P/C 0 0		
Food Temperature Control					Bloves used		oloci propo	.,,	c 00		
Proper cooling methods used; adequate equipment for	Drice						Is and Eq	uipment			
temperature control	Pf/C	0	0	47 O F	ood and no	n-food contact	surfaces	cleanable,	P/Pf/C O O		
34 O Blant food properly cooked for hot holding	Pf		0	p		gned, constru			11110		
35 Approved thawing methods used		0		IANIC	11.7	•		intained and used;	Pf/C		
Thermometers provided and accurate	Pf/C	0	0	C	0 0			strips available	1000		
Food Identification	DUC	0		49 ON	ion-tood cor	ntact surfaces	clean /sical Fac	Illition	C   O   O		
37   Food properly labeled; original container   Prevention of Food Contamination	PI/C	10		50 CM	lot and cold	water availab			Pf		
38 Insects, rodents, and animals not present	Pf/C	0			ALCOHOLOGICA MANAGEMENT	talled; proper			P/Pf/C O		
39 Contamination prevented during food preparation, storage & display	P/Pf/C					waste water p			P/Pf/C O O		
40 Personal cleanliness	Pf/C	_	-	<b>63</b>	oilet facilitie	s: properly co	nstructed,	supplied, & clean	PfØ O		
41 Wiping cloths: properly used and stored	С	0	0	54 0	Sarbage and I	refuse properly	disposed;	facilities maintained	C 00		
42 Washing fruits and vegetables	P/Pf/C	0	0			lities installed,			P/Pf/C O		
Permit Holder shall notify customers that a copy of the most recent inspection report is available.					56 Adequate ventilation and lighting; designated areas used C Natural rubber latex gloves not used per CGS §19a-36f						
12/0 m B 11 - 11/	, 1			The second name of the second	ns documer			corrections due	#		
Person in Charge (Signature)	e/2	7			em Violatior			-	0		
Demois Ober Miles HULENTE RAVER 1	1/	12	0			em Violations		COS	3		
Person in Charge (Printed)	116	10	2		n Violations	ealth Interven	lion Violat	4/6/25	2		
Inspector (Signature) Amongla Ruching Date 1/(2)	15					Public Health I			2 2 3		
A Thirties of the same of the	100					s Violations		200 TO 100 TO 10	3		
Inspector (Printed) Thanda Kuchin Requires Reinspection - check box if you intend to reinspect											
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy,											
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	Ith, not lat	ter than fort	y-eight hours	after issu	lance of such orde	er.		

1st - White: Health Department

Food_Es	<u>stablishment Inspec</u>	tion Report	Page of
LHD_NVHD	Inspection Report Continuation Sheet		Date 1/0/29
Establishment Wendy'S	Town Derby		
	TEMPERATURE OBSERVA	TIONS	
Item/Location/Process Tem	p Item/Location/Process	Temp Item/Locat	tion/Process Temp
FOH mini cooter 33°1	Chili-HH.	168°F Chx nuggt	ets 170-190°
			21000
- Butter Blue Cheesedressing:		Fries >	210°F
WIT -901	-Tomatoes	41°1 Pm (FOH)	1
WIC , 39°	- provies	43°1= -Tomatoes	3801
- Raw Pathes/Pickies 3101		43°1 Shredred	Chelse 430x
			WWX HUOF
-Sliced tom 340F		42° P - mayo	77
Idoov (saiad unit), 40°	' Raw pattres	39°F	
- parm ces/Taco salad 410F	cooked patty	18100	
	OBSERVATIONS AND CORRECTI	VE ACTIONS	
Item Violations cited in this report me	ust be corrected within the time frames below,	or as stated in sections 8-405.1	
Number 1/23/2	+10	120/20	7/36/20
		100/01	
CFPM - Helene Bak		oves montal var	1, steve koy
Handsink-Stock	pd V. Hot H20 97°F. S	ignage	
Dung.	Prophal 2000m	9.000	/
	Bucket 200ppm	1	
ice machine, Do	illy food safety look	, gloves in	nop hung
		1 /1	CP MONEY
LUPS inverted,	hats , datomarking	+ tabels	
Allergen Statemin	T OT MANY DOUGH		
			N .
M. I am I	as con to love last	1 0 / 200 0	
16 Lemonade machi	ne spouts have built	y cho lesp bin	eapple mange
55 plunctorn units	respecially, hoping	ad pairion a	1
35 Ky VIICHEATT MATTS	(cspecially berrie	ic ego iprices	
55 R Unclean walls 53 Rymissing Covere 50/10 Handsinks had a reading 73	d trash reception	in restroom	7
Colim I landardica land	00 look 420 = 1/0/1/05	MAKA Clark A	f + Har and
JULU Handsinks had I	no not 1730 valves	were shot of	1 1107 augus
1 reading 72	ROF max pine values.	turned in St	off IPIC reache
1 Recently	o, frep sink + 3 Bay ha	1 10 1 100	in the religious
97°F & both	o frep sink + 3 Bay ha	a not Had -> ]	DO NOT TURN
off but was	ex (a) Handurage Day		
1 017 101 1407	or continuor irror		
	U		
N	4 -		7
* Provided Altergen Pos	fer	1	
TIONIQUE TITUCCE POS	IN		
16.10	A alic		1655
Person in Charge (Signature)	- DAJae		Date 1/0/25
Language de des	Alar		Data 1/2/34