

Risk Category: 3		Food Establishment Inspection Report				Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other				Date: 1/6/25			
Establishment Wendy's				Time In 11:45 AM/PM Time Out 12:35 AM/PM			
Address 709 New Haven Ave				LHD NVHD			
Town/City Derby				Purpose of Inspection: Routine Pre-op			
Permit Holder Inspired by opportunity, LLC				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 appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
		Supervision						Protection from Contamination						
IN	OUT	N/A	N/O		V	COS	R	IN	OUT	N/A	N/O	V	COS	R
1	<input checked="" type="checkbox"/>			Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf			15	<input checked="" type="checkbox"/>					
2	<input checked="" type="checkbox"/>			Certified Food Protection Manager for Classes 2, 3, & 4	C			16	<input checked="" type="checkbox"/>					
Employee Health								Time/Temperature Control for Safety						
3	<input checked="" type="checkbox"/>			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf			18	<input checked="" type="checkbox"/>					
4	<input checked="" type="checkbox"/>			Proper use of restriction and exclusion	P			19	<input checked="" type="checkbox"/>					
5	<input checked="" type="checkbox"/>			Written procedures for responding to vomiting and diarrheal events	Pf			20	<input checked="" type="checkbox"/>					
Good Hygienic Practices								Consumer Advisory						
6	<input checked="" type="checkbox"/>			Proper eating, tasting, drinking, or tobacco products use	P/C			21	<input checked="" type="checkbox"/>					
7	<input checked="" type="checkbox"/>			No discharge from eyes, nose, and mouth	C			22	<input checked="" type="checkbox"/>					
Preventing Contamination by Hands								Highly Susceptible Population						
8	<input checked="" type="checkbox"/>			Hands clean and properly washed	P/Pf			23	<input checked="" type="checkbox"/>					
9	<input checked="" type="checkbox"/>			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C			24	<input checked="" type="checkbox"/>					
10	<input checked="" type="checkbox"/>			Adequate handwashing sinks, properly supplied/accessible	Pf/C			Food/Color Additives and Toxic Substances						
Approved Source								Conformance with Approved Procedures						
11	<input checked="" type="checkbox"/>			Food obtained from approved source	P/Pf/C			25	<input checked="" type="checkbox"/>					
12	<input checked="" type="checkbox"/>			Food received at proper temperature	P/Pf			26	<input checked="" type="checkbox"/>					
13	<input checked="" type="checkbox"/>			Food in good condition, safe, and unadulterated	P/Pf			27	<input checked="" type="checkbox"/>					
14	<input checked="" type="checkbox"/>			Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C			28	<input checked="" type="checkbox"/>					

GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.													
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
		Safe Food and Water						Proper Use of Utensils					
OUT	N/A	N/O		V	COS	R	OUT			V	COS	R	
30	<input checked="" type="checkbox"/>			Pasteurized eggs used where required	P		43	<input checked="" type="checkbox"/>					
31	<input checked="" type="checkbox"/>			Water and ice from approved source	P/Pf/C		44	<input checked="" type="checkbox"/>					
32	<input checked="" type="checkbox"/>			Variance obtained for specialized processing methods	Pf		45	<input checked="" type="checkbox"/>					
Food Temperature Control							Utensils and Equipment						
33	<input checked="" type="checkbox"/>			Proper cooling methods used; adequate equipment for temperature control	Pf/C		46	<input checked="" type="checkbox"/>					
34	<input checked="" type="checkbox"/>			Plant food properly cooked for hot holding	Pf		47	<input checked="" type="checkbox"/>					
35	<input checked="" type="checkbox"/>			Approved thawing methods used	Pf/C		48	<input checked="" type="checkbox"/>					
36	<input checked="" type="checkbox"/>			Thermometers provided and accurate	Pf/C		49	<input checked="" type="checkbox"/>					
Food Identification							Physical Facilities						
37	<input checked="" type="checkbox"/>			Food properly labeled; original container	Pf/C		50	<input checked="" type="checkbox"/>					
Prevention of Food Contamination							Violations documented						
38	<input checked="" type="checkbox"/>			Insects, rodents, and animals not present	Pf/C		51	<input checked="" type="checkbox"/>					
39	<input checked="" type="checkbox"/>			Contamination prevented during food preparation, storage & display	P/Pf/C		52	<input checked="" type="checkbox"/>			</		

Food Establishment Inspection Report

Page 2 of 2

LHD NVHD

Inspection Report Continuation Sheet

Date 1/10/25

Establishment Wendy's

Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
FOH mini cooler	33°F	Chili - HH	168°F	Chix nuggets	170-190°F
- Butter / Blue Cheesedressing	37°F	BM (window)		Fries	210°F
WIF	-90°F	- Tomatoes	41°F	BM (FOH)	
WIC	39°F	- pickles	43°F	- Tomatoes	38°F
- Raw patties/pickles	31°F	- Sliced cheese	43°F	- Shredded cheese	43°F
- Sliced tom	34°F	- Blue cheese crumbles	42°F	- mayo	44°F
Idoor (salad unit)	40°F	Raw patties	39°F		
- farm ces / Taco Salad	41°F	cooked patty	181°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	1/23/20 9/20/29 7/26/28
CFPM	- Helene Baker, Kailey-Anne Flores-Montalvan, Steve Roy
	Handsink - Stocked ✓, Hot H2O 97°F, Signage ✓
	Sanitizer - Quat Bucket 200ppm ✓
	ice machine, Daily Food Safety Log ✓, gloves ✓, mop hung ✓
	Cups inverted ✓, hats ✓, date marking + labels ✓
	Allergen Statement on menu board ✓
C 16	Lemonade machine spouts have build up (esp pineapple mango)
C 55	Unclean walls (especially behind equipment)
C 53	missing covered trash receptacle in restroom
pt 50/10	Handsinks had no hot H2O - valves were shut off + Hot water reading 73°F max. Once valves turned by Staff/PIC reached 97°F @ both, prep sink + 3 Bay had hot H2O → Do <u>NOT</u> turn off hot water @ Handwashing
	* Provided Allergen Poster

Person in Charge (Signature) Helen Baker

Date 1/10/25

Inspector (Signature) Amanda Koch

Date 1/10/25