

5597

Food Establishment Inspection Report

Page 1 of 1

LHD NVHD

Inspection Report Continuation Sheet

Date 5/15/25

Establishment Wendy's

Town Derby

6/16/25

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Tomatoes	52°F	Sliced Cheese	48°F	Burger on grill	180°F
mayo	54°F	Lettuce	44°F		
Blue Cheese	50°F	Spicy mustard	54°F		
Shredded cheese	54°F	Ketchup	51°F		
ranch	51°F				
pickles	52°F				
onion	50°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

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.

Routine Inspection 5/14/25

- pf 33 → Both prep Bm were not maintaining temp
p 22 → Items in cold holding all above 41°F

→ Re-Inspection 5/15/25 @ 12pm

pf/p 33/22 Bm that was repaired 5/14 by service (Front) still disrepair and food all above 41°F, other Bm still in disrepair + not being used due to waiting on a part

→ Re-inspection 5/16/25 @ 8⁴⁵am

- ✓ Temp of unit 35°F → No food in unit (By main ordering) ^{*used both mine + yav's term}
- ✓ Keep temp log every 4 hours of food items in both Bm units, will come back next wk to check + make sure units still working properly + to check temp logs.
- ✓ Temp of (window) unit 39°F (used mine + Wendy's Bm)
- ✓ Lemonade + Soda machines cleaned

Person in Charge (Signature) Allysa

Date 5/16/25

Inspector (Signature) Shanella Kuchini

Date 5/16/25