

5597

Food Establishment Inspection Report

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Inspection Report Continuation Sheet

Date 5/29/25Establishment Wendy'sTown Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Unit by Window	36°F → internal				
- Lettuce	45°F				
- mayo	42°F				
- cheese (sliced)	44°F				
- pickles	40°F				
- Blue cheese	44°F				
- Dressing	44°F				

OK, use
smaller amounts
+ cover during slow
times

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.

Item
Number

Routine 5/14/25, Re-inspections 5/15, 5/16, 5/19/25

- * Unit by register still in disrepair + not in use
- * Still have not rec. invoice for repair on unit by window
 - ↳ Send ASAP to ARUCHIN@NVHD.ORG
 - ↳ Call 203-881-3255 x113 when register unit working ✓

c 36 missing internal thermometer on working unit
(by window)

Person in Charge (Signature)

Date

5/29/25

Inspector (Signature)

Date

5/29/25