

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Wendy's # 39005</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>LD</i>	Date <i>8/7/18</i>
Address <i>30 Brookwood Avenue Hamilton 45013</i>			Category/Descriptive <i>C13</i>	
License holder <i>Wendymiddle LLC</i>		Inspection time (min) <i>45</i>	Travel time (min) <i>10</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>			Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

2.4) Four managers have obtained ServSafe manager course certification, but have not received the Ohio Department of Health Level 2 certificate. Repeat violation.

4.5) Bottom shelf of Hashizaki freezer with food debris buildup. Clean at a frequency that prevents buildup. Corrected

6.4) Several drain flies observed in prep areas, especially around mop sink. Eradicate pest.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>2878</i>	Licensors <i>Hamilton City 785-7098</i>
Received by <i>[Signature]</i>	Title <i>General Manager</i>	Phone <i>863-8122</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Wendy's #39005</i>	License number <i>60</i>	Date <i>8/7/18</i>
Address <i>32 Brookland Avenue 45013</i>	Category/Descriptive <i>CHs</i>	
License holder <i>Wendymiddle LLC</i>	Inspection time (min) <i>25</i>	Travel time (min) <i>10</i>

Comments:

No critical violations

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>Diced tomatoes</i>	<i>Storage</i>	<i>39.7°F</i>	<i>Grilled chicken</i>	<i>Holding</i>	<i>173.4°F</i>
<i>Chili</i>	<i>"</i>	<i>181.4°F</i>	<i>Lettuce - shredded</i>	<i>"</i>	<i>40.1</i>
<i>Raw hamburger</i>	<i>"</i>	<i>40.6</i>			
<i>Hamburger patty</i>	<i>Prep</i>	<i>178.8</i>			
<i>Chicken</i>	<i>Holding</i>	<i>114.7</i>			
<i>Chicken tenders</i>	<i>Prep</i>	<i>174.1</i>			
Inspected by <i>R. Joseph [Signature]</i>	R.S./SIT# <i>2878</i>	Licensors <i>Hamilton City</i>	Title <i>General Manager</i>		
Received by <i>[Signature]</i>	Phone <i>863-8122</i>				