

# Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128	No. of Risk Factor/Intervention Violations	6	Date	3/17/21
Establishment	Wendy's	License/Permit #	No. of Repeat Risk Factor/Intervention Violations	2	Time In	11:00
Street Address	412 W Walnut St		Permit Holder	Calvin Merryweather	Time Out	11:55
City/State	Carbondale	ZIP Code	Purpose of Inspection	Routine	Risk Category	I

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection    **R**=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
<b>Supervision</b>			
1	<input checked="" type="radio"/> In <input type="radio"/> Out		
Person in charge present, demonstrates knowledge, and performs duties			
2	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
3	<input checked="" type="radio"/> In <input type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/> In <input type="radio"/> Out		
Proper use of restriction and exclusion			
5	<input checked="" type="radio"/> In <input type="radio"/> Out		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>			
6	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O		
Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O		
Hands clean and properly washed			
9	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<input checked="" type="radio"/> In <input type="radio"/> Out		
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
11	<input checked="" type="radio"/> In <input type="radio"/> Out		
Food obtained from approved source			
12	<input type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O		
Food received at proper temperature			
13	<input checked="" type="radio"/> In <input type="radio"/> Out		
Food in good condition, safe, and unadulterated			
14	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Food separated and protected			
16	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Food-contact surfaces; cleaned and sanitized			
17	<input checked="" type="radio"/> In <input type="radio"/> Out		
Proper disposition of returned, previously served, reconditioned and unsafe food			
<b>Time/Temperature Control for Safety</b>			
18	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Proper cooking time and temperatures			
19	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
Proper reheating procedures for hot holding			
20	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
Proper cooling time and temperature			
21	<input type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Proper hot holding temperatures			
22	<input type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Proper cold holding temperatures			
23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Proper date marking and disposition			
24	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Food additives: approved and properly used			
28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
29	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Compliance with variance/specialized process/HACCP			

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	<input type="radio"/> In <input type="radio"/> Out		
Pasteurized eggs used where required			
31	<input type="radio"/> In <input type="radio"/> Out		
Water and ice from approved source			
32	<input type="radio"/> In <input type="radio"/> Out		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33	<input type="radio"/> In <input type="radio"/> Out		
Proper cooling methods used; adequate equipment for temperature control			
34	<input type="radio"/> In <input type="radio"/> Out		
Plant food properly cooked for hot holding			
35	<input type="radio"/> In <input type="radio"/> Out		
Approved thawing methods used			
36	<input type="radio"/> In <input type="radio"/> Out		
Thermometers provided & accurate			
<b>Food Identification</b>			
37	<input type="radio"/> In <input type="radio"/> Out		
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38	<input checked="" type="radio"/> In <input type="radio"/> Out		
Insects, rodents, and animals not present			
39	<input checked="" type="radio"/> In <input type="radio"/> Out		
Contamination prevented during food preparation, storage and display			
40	<input checked="" type="radio"/> In <input type="radio"/> Out		
Personal cleanliness			
41	<input checked="" type="radio"/> In <input type="radio"/> Out		
Wiping cloths: properly used and stored			
42	<input checked="" type="radio"/> In <input type="radio"/> Out		
Washing fruits and vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43	<input type="radio"/> In <input type="radio"/> Out		
In-use utensils: properly stored			
44	<input type="radio"/> In <input type="radio"/> Out		
Utensils, equipment & linens: properly stored, dried, & handled			
45	<input type="radio"/> In <input type="radio"/> Out		
Single-use/single-service articles: properly stored and used			
46	<input type="radio"/> In <input type="radio"/> Out		
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47	<input type="radio"/> In <input type="radio"/> Out		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	<input type="radio"/> In <input type="radio"/> Out		
Warewashing facilities: installed, maintained, & used; test strips			
49	<input checked="" type="radio"/> In <input type="radio"/> Out		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
50	<input type="radio"/> In <input type="radio"/> Out		
Hot and cold water available; adequate pressure			
51	<input type="radio"/> In <input type="radio"/> Out		
Plumbing installed; proper backflow devices			
52	<input checked="" type="radio"/> In <input type="radio"/> Out		
Sewage and waste water properly disposed			
53	<input checked="" type="radio"/> In <input type="radio"/> Out		
Toilet facilities: properly constructed, supplied, & cleaned			
54	<input type="radio"/> In <input type="radio"/> Out		
Garbage & refuse properly disposed; facilities maintained			
55	<input type="radio"/> In <input type="radio"/> Out		
Physical facilities installed, maintained, and clean			
56	<input type="radio"/> In <input type="radio"/> Out		
Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>			
57	<input type="radio"/> In <input type="radio"/> Out		
All food employees have food handler training			
58	<input type="radio"/> In <input type="radio"/> Out		
Allergen training as required			

# Food Establishment Inspection Report

Establishment: Wendy's Establishment #: 1013  
 Water Supply:  Public  Private Waste Water System:  Public  Private  
 Sanitizer Type: Quat PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walkin	39°F	Steam Unit (Chili)	143°F		
Raw Burger Unit	36°F	Steam Unit (Chili)	135°F		
Make Unit	39°F	Steam Unit	—		
-Cheese (Top)	43°F	• Bacon x 3	70-80°F		
		Make Unit	—		
		• Bacon	96°F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
8	Instruct all employees on proper hand washing procedures. Upon inspection employee on phone, when done put on gloves to process food. You must wash hands after cell phone use!	3/18/21
16/41	Provide proper sanitizing procedures for wiping surfaces in facility. Buckets should be setup @ all times. Upon inspection employee wetting towel in hand sink + wiping off counter. You must use proper sanitizer!	
21	Provide proper hot holding temp (135°F or greater) for all bacon in facility. Upon inspection bacon on steam unit, which was not even on, @ 70-80°F. You must hold @ temp or 4 hour discard.	
22/24/24	Provide proper cold holding temp (41°F or less) for all TCS product in make unit. Upon inspection cheese @ 43°F. You must cold hold this product or label w/ appropriate preapproved 6 hour hold time (Wendy's procedure).	↓

CFPM Verification (name, expiration date, ID#):  

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HACCP Topic: 8, 16, 21, 22, 24, 25

Person in Charge (Signature) [Signature] Date 3/17/21  
 Inspector (Signature) [Signature] Follow-up:  Yes  No (Check one) Follow-up Date: 3/18/21

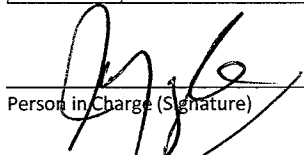
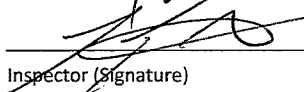
# Food Establishment Inspection Report

Establishment: Wendy's

Establishment #: 1013

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
21/24	Provide proper hot holding temp (135°F or greater) on proper 4-hour discard label for bacon in steam unit on make unit. Bacon on unit @ 96°F.	3/18/21
38	Provide adequate pest control measures to exclude the presence of Fruit Flies @ fountain soda area.	
49	Clean excessive water building in bottom of make unit across steam fryers	
52	Repair drain pipe for fountain soda machine to properly drain. Currently excessive mold/mildew noted + drain backing up on floor/inside cabinet. This is causing the fruit fly issue! You must discontinue use of this unit until the drain issue is repaired.	
* Note • Proper labeling for discard + hot/cold temps continue to be an issue for this store, especially bacon. IF bacon is found out of temp or w/o product labeling your permit will be suspended immediately! Additionally this is a recurring issue w/ american cheese.		

Person in Charge (Signature)   
Inspector (Signature) 

Date 3/17/21

Follow-up:  Yes  No (Check one)

Follow-up Date: 3/18/21