



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM**  
**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

(800) 442-2283

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME WENDY'S 177 9417				DATE 12/16/2013	SIGNATURE <i>Chris Nwadike</i>
LOCATION 15110 SUMMIT AV, FONTANA, CA 92336				REINSPECTION DATE 5/16/2014	PERMIT EXPIRATION 12/31/2013
MAILING ADDRESS 15110 SUMMIT AV, FONTANA, CA 92336				REHS Chris Nwadike	
<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None	
FA # FA0012682	PR # PR0016628	SR # Not Specified	CO # Not Specified	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION
TIME IN 3:20 PM	TIME OUT 4:28 PM	CONTACT Not Captured			RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ
					ACTION: 01 - NO FURTHER ACTION REQUIRED

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)**

**16K004 Proper eating, tasting, drinking or tobacco use**

Compliance Date: Not Specified

Inspector Comments: Employee's drink was observed on prep table.

Not In Compliance

Provide a designated space for employee items.

Violation Reference -

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**16K014 Food contact surfaces: clean and sanitized**

Compliance Date: Not Specified

Inspector Comments: Observed all the quaternary ammonia sanitizing solutions in use at less than 100ppm.

Not In Compliance

Ensure that quaternary ammonia sanitizing solutions are maintained at 200ppm.

Violation Reference - HSC - 113984(e), 114097, 114099

Store wiping cloths in sanitizing solution in buckets prior to and after each use.  
Corrected during inspection.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: [http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**16K029 Toxic substances properly identified, stored, used**

Compliance Date: Not Specified

Inspector Comments: Observed cleaning chemicals placed on prep tables.

Not In Compliance

Provide a designated place for the storage of chemicals.

Violation Reference - HSC - 114254, 114254.1

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

**16K040 Wiping cloths: properly used and stored**

Compliance Date: Not Specified

Inspector Comments: Observed wet wiping cloths on counter tops.

Not In Compliance

Place wiping cloths in sanitizing solution prior to and after each use,  
or store in other approved storage immediately after each use.

Violation Reference - HSC - 114135, 114185.1

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Photo Attachments:**

No Photo Attachments