



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

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

**(800) 442-2283**

FACILITY NAME <b>WENDY'S</b>				DATE <b>8/12/2014</b>	SIGNATURE	
LOCATION <b>13005 PEYTON DR, CHINO HILLS, CA 91709</b>					REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>13005 PEYTON DR, CHINO HILLS, CA 91709</b>				REHS <b>Tin Nguyen</b>		
FA # <b>FA0011236</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0048521</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>11:12 AM</b>	TIME OUT <b>1:00 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: 004 - COMPLAINT - INITIAL	
					RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED	
					ACTION: 03 - REINSPECTION REQUIRED	

**RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)**

**16K997 Foodborne Illness Complaint Inspection**

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC

**Inspector Comments:**

Complainant stated that on the evening of 07/29/14, complainant purchased a hamburger at facility and ate it, then vomited later that night.

Upon inspection, observed the following:

1. Hand wash sink at front counter/server area at 74°F - 76°F, and hot water at 76°F at hand wash sink at back kitchen, next to three compartment sink. Per operator, hot water for both hand wash sink is adjusted on central heater. Ensure hot water is provided to at least 100°F for both hand wash sink for proper hand wash.

Corrective action at time of inspection:

- Operator raised water temperature on heater
- Hot water temperature at hand wash sink (front counter) measured at 100°F and above.
- Hot water temperature at back kitchen measured at 86°F, but gradually went down to 076°F when front counter hand wash sink was turned and left "on"

2. Employee grabbing several pieces of raw beef patties and put on grill, then proceeded to grab a sanitized towel (beneath grill) to clean counter on grill and moved onto another task touching tong (used for ready to eat beef patties), without proper hand wash. Ensure employee properly wash hands between tasks, especially when handling raw foods and ready to eat foods to prevent possible cross contamination of food products. Corrected on site.

3.

- Separate containers of raw beef patties held at 40°F on cold-holding unit at cook's line
- A box (prepackaged) of raw beef patties held at 33°F in walk-in cooler. Per operator, raw beef patties are transferred from walk-in cooler to cold-holding (for proper cold-holding) upon use/opening.

4.

- Per operator, lettuce are washed in prep sink and sliced at prep sink.
- Sliced tomatoes held at 40°F on cold-holding unit. Per operator, sliced tomatoes are controlled through time; however, time control was observed missing on container.
- Sliced cheese held through time control (maximum of 8 hours, through approved Hazardous Analysis Critical Control Point (HACCP).

5.

- Per operator, employees are required to wash hands every 15 minutes (by timer) or as needed, in between tasks.
- Per operator, any sick employees with visible signs, such as coughing, watery eyes, running nose, frequent use of restroom, or vomiting are forbidden to handle foods and be at work.

NOTE:

-Will return in 2-3 days to follow-up on hot water temperature at hand wash sink at back kitchen. Ensure hot water is provided to at least 100°F at hand wash sink. Non-compliance may result in future re-inspection billed at \$245.00 per hour.

Complaint has been addressed with person in charge.

**Violation Description:** A foodborne illness complaint report has been received by Environmental Health.

**Overall Inspection Comments**

Complaint has been addressed with person in charge.

**Photo Attachments:**

No Photo Attachments