County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: WENDY'S 9440			DATE: 1/16/2015	SIGNATURE	
LOCATION: 14798 LA PAZ , VICTORVILLE, CA 92392				REINSPECTION DATE: 7/16/2015	PERMIT EXPIRATION: 3/31/2015
MAILING ADDRESS: 29889 SANTA MARGARITA PKWY, RANCHO SANTA MARGARITA CA 92688 ☐FACILITY ☐OWNER ☑ACCOUNT				REHS: Sumedha Singh	
FA #: FA0011008	PR #: PR0003045	SR #	CO #	PE: 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN: 3:37 PM	TIME OUT: 4:28 PM	CONTACT: Heather			RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of $61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of $122.50.

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SCORE 96

See the following pages for the code sections and general requirements that correspond to each violation listed below.

In = In compliance | COS = Corrected on-site | N/O = Not observed | MAJ = Major violation | N/A = Not applicable | OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE									COS	MAJ	OUT
In	N/O						**1.** Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES											
In							**2.** Communicable disease; reporting, restrictions & excl			4	
In	N/O						**3.** No discharge from eyes, nose, and mouth				2
In	N/O						**4.** Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS											
In	N/O						**5.** Hands clean and properly washed; gloves used prop			4	2
In							**6.** Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS											
In	N/O	N/A					**7.** Proper hot and cold holding temperatures			4	2
In	N/O	N/A					**8.** Time as a public health control; procedures & record			4	2
In	N/O	N/A					**9.** Proper cooling methods			4	2
In	N/O	N/A					**10.** Proper cooking time & temperatures			4	
In	N/O	N/A					**11.** Proper reheating procedures for hot holding			4	
PROTECTION FROM CONTAMINATION											
In	N/O	N/A					**12.** Returned and reservice of food				2
In							**13.** Food in good condition, safe and unadulterated			4	2
In	N/O	N/A					**14.** Food contact surfaces: clean and sanitized			4	2

FOOD FROM APPROVED SOURCES									COS	MAJ	OUT
In							**15.** Food obtained from approved source			4	
In	N/O	N/A					**16.** Compliance with shell stock tags, condition, display				2
In	N/O	N/A					**17.** Compliance with Gulf Oyster Regulations				2
CONFORMANCE WITH APPROVED PROCEDURES											
In		N/A					**18.** Compliance with variance, specialized process, and HACCP Plan				2
CONSUMER ADVISORY											
In	N/O	N/A					**19.** Consumer advisory provided for raw or undercooked foods				2
HIGHLY SUSCEPTIBLE POPULATIONS											
In		N/A					**20.** Licensed health care facilities/public and private schools; prohibited foods not offered			4	
WATER/HOT WATER											
In							**21.** Hot and cold water available			4	2
LIQUID WASTE DISPOSAL											
In							**22.** Sewage and wastewater properly disposed			4	2
VERMIN											
In							**23.** No rodents, insects, birds, or animals			4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed chemicals stored near the cheese on the prep table. Store all chemicals in a separate designated area.

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.

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed torn gasket inside the front reach in cooler near the ice machine. Repair and maintain as needed.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed drive up air curtain off and back door air curtain not plugged in. Maintain air curtains on and operational when doors and windows are opened.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed tiles broken under the fryers, near mop sink and inside the walk in cooler near the freezer. Repair and maintain as needed.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

"A" grade posted.