



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WENDY'S #9786		REINSPECTION DATE Not Specified		INSPECTOR Ronald Bennett	DATE 3/25/2016
LOCATION 1260 W FOOTHILL BL, RIALTO, CA 92376				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 12:15 PM	TIME OUT 1:00 PM	FACILITY ID FA0014324	RELATED ID CO0053718	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

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

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

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

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** Food Borne Illness Investigation:

This epidemiological investigation is being conducted as a result of an alleged food borne illness, complaint # 0053718, wherein 2 individuals reported illness after consuming a meal.

- Suspect meal consisted of: Burgers, French fries, frosties, and soft drinks.
- Date of meal consumed: 3/16/2016 at 8:13 pm.
- Incubation time: 3/16/2016 at 9 pm-Approximately 47 minutes incubation time.

Cathy Sepulveda, Shift Supervisor, was interviewed and the following information was provided and/or observed:

Facility information:

- Facility aware of the complaint: Yes
- Other food borne illness complaints received by this facility: No.

Health/Habits of Employees Preparing Suspect Food: Good

- Employee's ill recently: None.
- Onset date of illness: 3/16/2016
- Employee's ill this date: None
- Employees with sores/boils/cuts or abrasions: None- The manager informed the inspector that the employee who cut her hand while washing dishes at the dish washer, is currently wearing a plastic glove over her hand, when she works in the kitchen. The employee, as per the information from the supervisor, put a Band-Aid and glove on her hand immediately after the incident. The employee with the cut on her hand is not currently working during the time of the inspection. She works on the night shift.
- Signs of employee's eating/drinking: None.
- Tobacco usage: None.
- Dirty outer garments: None.
- Employee glove usage: Yes.

Hand washing:

- Hand washing sinks/supplies: No- Both kitchen hand washing sink towel dispensers were empty. Kitchen hand washing sink warm water temperature – 103F
- Restroom hand washing sinks/supplies: Good – Restroom warm water temperature – 103F
- Adequate hand washing practices observed: Yes

Sanitizing Procedures & Chemical Storage:

- 3-compartment sink sanitizer level – 200 ppm quaternary ammonia
- Wiping towels sanitizer level: 200 ppm quaternary ammonia
- Chemicals stored separate from food and/or food contact surfaces: Yes

Food Storage and Utensils/Equipment: Good.

Food stored properly: Yes

Name of foods and ingredients: Hamburger, fries, frosties, and drinks.

Number of meals sold containing the suspect food: Burgers-300 served daily, 3 cases of fries- served daily, 200 frosties – served daily, 400 soda drinks – served daily

Holding temperatures of suspected food: raw hamburger patties- cook station cold drawer- 50F, raw hamburger patties- walk- in – 41F, cooked hamburger patties- cook station warmer – 155F, frosties mix-walk-in- 41F, frosties mixer – 37F

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

#### Overall Inspection Comments

No summary comments have been made for this inspection.



Public Health  
Environmental Health Services

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**Signature(s) of Acknowledgement**

NAME:

TITLE:

Total # of Images: 0