



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WENDY'S #8280		REINSPECTION DATE Not Specified		INSPECTOR Dustin Miller	DATE 7/17/2020
LOCATION 27879 BASELINE ST, HIGHLAND, CA 92346				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 3:55 PM	TIME OUT 4:17 PM	FACILITY ID FA0011476	RELATED ID CO0071305	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED 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

Inspector Comments: PURPOSE:

A complaint inspection was conducted on this date in response to complaint number CO0071305.

Reference - HSC

NATURE OF THE COMPLAINT:

Complainant alleged that they viewed a video of an employee not wearing a mask while preparing food. The complainant alleged that this employee was also observed coughing on food.

OBSERVATION:

The manager was interviewed on this date. The manager stated that she was aware of this complaint and has also seen this video. The manager stated that the employee on the video has been disciplined and new rules have been put into place. The operator stated that a COVID 19 site plan is in place and is being strictly adhered to. The manager was able to adequately describe the minimum conditions required to exclude sick employees. The manager also stated that if any food is adulterated, the policy is to immediately discard the food.

OUTCOME:

No further action is required at you this time. The complaint will be closed.

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

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0