



## County of Sacramento Retail Food Facility Official Inspection Report

Date:	03/20/2024		
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ESTABLISHMENT NAME: WENDY'S #661		Permit Holder:	DESMOND FOOD	) LP		
Address: 7931 E Stockton Blvd		city Sacrament	O Zip Code	95823	Phone	(916) 688-3002
FA FA0006164	PR PR0007774		Type of Inspection INSPECT	ION		
Program Identifier						
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violat	eframe. Violations that are	classified as "Major	" pose an immediate th	reat to public	health a	and have the

#### **6.HANDWASHING FACILITIES**

#### **Observations**: MAJOR VIOLATION:

Hand sink adjacent to drive thru lacked paper towels. Handwash sinks must always be accessible and fully stocked with soap and paper towels so that handwashing by employees is made not only possible, but also likely. Corrected during inspection.

**Code Description:** Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations:** MAJOR VIOLATION:

Half and half stored on counter measured 65F. Per employee, product was left out recently. Relocated to refrigerator. Corrected.

Minor Violation:

Beef Patties in cold top next to grill measured 41F. Maintain all potentially hazardous food items at/below 41F or at/above 135F. Correct and maintain today.

**Code Description:** Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

#### **5b.BARE HAND CONTACT AND GLOVE USE**

**Observations**: Observe employee wash hands with single use gloves on. Education provided. Corrected.

**Code Description:** Employees shall minimize bare hand contact with non-prepackaged ready-to-eat food. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Gloves shall be changed as often as handwashing is required. Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, nonabsorbent surface, or are covered with a single-use glove. Wash hands before donning gloves. (113961, 113968, 113973 (b-f))

#### **27.FOOD PROTECTED FROM CONTAMINATION**





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**Observations**: Observed a broom stored directly next to a box of potatoes. Store in a more sanitary manner. Correct immediately.

**Code Description:** Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

#### **33.NONFOOD-CONTACT SURFACES CLEAN**

**Observations**: Cook's line beneath all equipment accumulated with grease and old food debris. Clean and maintain within 2 days.

**Code Description:** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

#### **35.EQUIPMENT APPROVED AND MAINTAINED**

**Observations**: Observed 1 wheel missing on grease bucket. Correct within 5 days. Leak observed at hand wash sink on faucet across from front registers. Repair within 3 days.

**Code Description:** Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114165, 114165, 114169, 114175, 114177, 114180)

#### 43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

**Observations**: Toilet roll stored on top of empty dispenser in women's restroom. Store toilet roll inside dispenser. Correct today.

**Code Description:** Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be





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FA	PR			Type of Inspection			
FA0006164	PR0007774			INSPECTI	ON		
Program Identifier							1
Items listed on this report as violations do not meet	the requirements set for	th in th	e California Health	and Safety Code co	mmencina	with sect	ion 7: 113700
All violations must be corrected within specified time	이 가슴 집안 집안 것을 잘 알려요. 같은 그 같은 것 같아, 것은 것 못했는 것 같아요. 그 것이지 않는				한 1999년 일이 있는 일이 같은 것이 없다. 특히 것		이 가지 않는 것이 가지 않는 것이 같은 것을 가지 않는 것이 없다.
potential to cause foodborne illness. All major violati			t (1) (1) (0)(2) - 2000, 10		- 10 - C. C. A. S. M.		Constant (2012) 2012 (2012)
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available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

#### 44c.MOP SINK AND JANITORIAL AREA

**Observations**: Mop head stored directly inside mop bucket, soiled and wet. Clean and then hang dry using mop clip in between usage. Correct today.

**Code Description:** At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH



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Program Identifier	ke requirements out forth in the Colifornic Health and	Cofety Code common sing with conting 7, 112700
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#### OBSERVATIONS

Name on Food Safety Certificate	Sarah Xiong	Expiration Date	05/31/2028
Warewash Chlorine (Cl)ppr Water/Hot Water Ware Sink Temp		A Design of the second se	DDBSAppm 200_ppm QA
FOOD ITEM / LOCATION / TEMP °F D	OCUMENTATION		

beef patty / cold top / 41F chili / warmer / 138F

chicken / warmer / 136F

#### **NOTES**

#### **Inspection receives a Yellow placard**

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all
applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.
assessed as autionzed by current cabramento county code, onapter 0.00. roo.
Accepted by:
Name and Title: emailed to: Labron Bishop / Manager
emailed to: Labren Dishop / Manager
Specialist: E. Nguyen Phone: (916) 531-6034
Co-Inspector:

County of Sacramento - Environmental Management Department

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