

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

| | | | |
|-----------------------|----------------------------|-----------------------|------------------------------------|
| Facility Name | : WENDY'S | Owner | : WENDYS |
| Site Address | : 1150 S MAIN ST | Owner Address | : 1308 KANSAS AVE |
| Facility ID | : FA0000654 | Inspector | : EE0000017 - Jana Gosselin |
| Record ID | : PR0000300 | Inspector Phone | : Not Specified |
| License/Permit Number | : 2313-16F-1 | Program: | : 1623 - Restaurant <2000 Sq. Feet |
| Person in Charge | : | | : |
| Inspection Date | : 7/20/2020 | Total Inspection Time | : 45 min. |
| Inspection Number | : DA0007927 | Result | : 01 - Meets Standards |
| Purpose of Inspection | : 102 - Routine Inspection | | |

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

FOOD TRAINING - 16 1

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

Corrective Description:

Inspector Comments:

Please have food handler cards available and accessible at all times.

WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34

"Comply by Date" Not Specified

Not In Compliance

Violation Description:

Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Corrective Description:

Inspector Comments:

Please train staff on availability and importance of using sanitizing test strips. Even with automatic systems it's important to test sanitizing water daily to ensure adequate concentration is being achieved.

Overall Inspection Comments

Restaurant very clean, thank you!

Received By:

Date

Jana Gosselin

Date