



**City of Greenville Public Health**  
**2315 Johnson St. Greenville TX 75401 (903) 457-3161**  
**Retail Food Establishment Inspection Report**

Establishment: <u>Wendy's</u>				Owner:				Permit #			
Physical Address: <u>6834 Wesley St</u>				Zip: <u>75402</u>				Phone:			
9-10 am				9 29 22				Yes No			
Time In/Out				Mo Day Yr.				RFSM Req.			
				Registered Food Service Manager				RFSM No.			
				Expiration Date							

Purpose of Inspection: 1-Routine 2-Follow-up 3-Complaint 4-Consultation 5-Other

OUT 5 pts	IN	NA	NO	COS	Temperature/Time Requirements	Remarks
	✓				Violations Require Immediate Corrective Action	
	✓			✓	1. Proper Cooling for Cooked/Prepared Food	
	✓			✓	2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	<u>Cheese Slices 55°F</u>
	✓			✓	3. Hot Hold (135 degrees Fahrenheit)	<u>Monitor temperatures</u>
	✓			✓	4. Proper Cooking Temperatures	
	✓			✓	5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	

Item/Location/Temperature: 33°F Bottom Cooler, Cheese Slices 55°F discarded French Fries 112°F  
Cooler 37°F Chili 104°F Still heating. Salad cooler 37°F Hot hold 137 Biscuits cooling 285°F  
Condiment line 41°F

OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements	Remarks
	✓				Violations Require Immediate Corrective Action	
	✓				6. Personnel with Infections Restricted/Excluded	<u>Hats + hairnets for all employees</u>
	✓			✓	7. Proper/Adequate Handwashing	<u>Dedicate Hand Sinks</u>
	✓			✓	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	<u>No Food or drink in preparation</u>
	✓				9. Approved Source/Labeling	
	✓				10. Sound Condition	
	✓				11. Proper Handling of Ready-To-Eat Foods	
	✓			✓	12. Cross-contamination of Raw/Cooked Foods/Other	
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	✓				14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	<u>City of Greenville</u>

OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements	Remarks
	✓				Violations Require Immediate Corrective Action not to exceed 10 Days	
✓	✓			✓	15. Equipment Adequate to Maintain Product Temperature	<u>Case thermometers present</u>
	✓				16. Handwash Facilities Adequate and Accessible	<u>ladies restroom no hot water</u>
	✓				17. Handwash Facilities with Soap and Towels	
	✓				18. No Evidence of Insect Contamination	<u>dead crickets - keep swept up</u>
	✓				19. No Evidence of Rodents/Other Animals	
	✓				20. Toxic Items Properly Labeled/Stored/Used	
	✓				21. Manual/Mechanical Warewashing and Sanitizing at (200ppm/temperature)	<u>Cl</u>
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	<u>Register CFM w/ City</u>
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	<u>City of Greenville</u>
	✓			✓	24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	<u>digital</u>
✓	✓			✓	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
✓	✓				26. Posting of Consumer Advisories (Disclosure/Reminder/Buffer Plate)	
✓	✓				27. Food Establishment Permit (Display)	<u>Find and post current permit</u>

<b>Subtotal</b>		<b>Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First</b>	
5 pts		<u>18 employees need to obtain food handler permits. email when completed tmcmanahan@ci.greenville.tx 903-294-6604</u> <u>Soda machines and drip trays are to be cleaned daily.</u> <u>No smoking signs to be posted. No hot water ladies room</u> <u>Plumber called - working on it</u>	
4 pts			
3 pts			
<b>A</b>	<b>Total Score</b>	Inspected by: <u>Jammy McManahan RS</u>	Phone: (903) 457-3146 Fax: (903) 457-0503
Follow-Up Yes No	Received by: <u>[Signature]</u>	Print: <u>Guy Camp</u>	Title: <u>General Manager</u>

Routine

CITY OF GREENVILLE  
Public Health / Code Enforcement  
2315 Johnson Street  
P.O. Box 1049  
Greenville, TX 75401-1049  
(903) 457-3161

Inspection Place: Wendy's

Address: 6834 Wesley St

Inspection Date: 9-29-22

**NOTICE OF VIOLATION**

Replace the missing coving by the oven  
and seal.

\* Plumber on site to repair faucet handles  
in ladies restroom.

No Smoking Signs needed for entrance  
doors

Food handler cards ASAP. Register CFM  
by Thursday 10-6-22,  
Contact me when completed 903-294-6604

Keep Soda machines clean drip trays  
etc

Received By

noticeviolation.xls

Inspected By

Jammy McMahon RS