

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: WENDY'S (GRAND CENTRAL) (ID: 903188)
Facility Name: WENDY'S (GRAND CENTRAL)
Facility Code: 01255-01 Facility Email: None
Facility Address: 2123 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:
KEITH KAS RIVER FLATS, LLC
ATTN: PERMITS/ LICENSES 611 ROUTE 46W, SUITE 108
HASBROUCK HEIGHTS , NJ 07604- Owner/Operator Email: keith@ckamgmt.com

Inspection
Date: APR 12, 2018 01:53 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Megan Kwasnik
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

Observed 5 burger patties in front of half of plastic insert in hot holding unit at temperature of 121-133dF. The burgers in the back half of the insert observed at temperature of 142dF. Interview indicated that burgers are never in unit longer than 2 hours holding time. Discussed the requirement to hot hold at 140dF or greater. All burgers were pulled from hot holding and boiled in water bath to 165dF prior to crumbling for chili. CORRECTED.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Front hand wash sink blocked by trays. Discussed the requirement to keep sink free to allow for adequate hand washing. Trays were relocated. CORRECTED

Additional Information Collected During Inspection

Comments

Observed facility's digital thermometer and temperature logs for cooking, cold & hot-holding, reheating. Log for cooking of hamburgers indicated they were fully cooked prior to placing in hot-holding unit. Observed chicken in hot holding units at temperature of 170dF or higher. Observed sliced tomatoes and cheese in cold holding at 43dF or less. Observed chicken tenders in warmer next to fryers at temperature of 197dF. Observed chili in warmers throughout kitchen at temperatures of 187dF or warmer. Recommended stirring cheese sauce regularly as top of cheese sauce was ~136dF but bottom was at temperature of 160dF in warmer. Observed sanitizer (Quaternary Ammonia) at 400ppm in 3 bay sink and 200-300ppm in wiping cloth buckets per facility test strips. Observed staff washing hands and wearing gloves while handling ready to eat food items.

END of REPORT

[Submit# 378801] WENDY'S (GRAND CENTRAL) (ID 903188) Inspection# 1002289938