

FOOD PREMISES INSPECTION FORM

Name of Premises: WENDY'S REST (WEST)
 Operator: _____
 Address: 158 MAIN STREET
WEST SALEM JOHN

Licence #: 02-00808 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1		✓		3.4		✓		7.1		✓		10.3		✓	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2		✓		3.5		✓		7.2		✓		11.0 WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		✓		3.6		✓		7.3	✓	✓		11.1		✓	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		✓		11.2		✓	
FOOD STORAGE				FOOD DISPLAY AND SERVICE				Manual Dishwashing				Solid Waste Handling			
2.1		✓		4.1		✓		7.5		✓		11.3		✓	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				12.0 LIGHTING AND VENTILATION			
2.2		✓		4.2		✓		8.0		✓		12.1		✓	
Frozen Storage				Advance Preparation				CLEANING AND SANITIZING				Lighting			
2.3		✓		5.0				8.1		✓		12.2		✓	
Refrigerated Storage (Temperature)				RECORD KEEPING AND RECALLS				Cleaning and Sanitizing				Ventilation			
2.4		✓		5.1		✓		8.2		✓		13.0		✓	
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				GENERAL			
2.5		✓		5.2		✓		9.0		✓		13.1		✓	
Refrigerated Storage (Space)				Recall of Food				SANITARY FACILITIES				Licence			
2.6		✓		6.0				9.1		✓		13.2		✓	
Dry Storage				PERSONNEL				Washroom(s)				Rodent and Insect Control			
2.7		✓		6.1		✓		9.2		✓		13.3		✓	
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2		✓		10.0		✓		10.0 FLOORS, WALLS AND CEILINGS			
FOOD PREPARATION AND HANDLING				Employee Health				Floors (Construction and Maintenance)							
3.1		✓		6.3		✓		10.1		✓					
Thawing Methods				Personal Hygiene Practices											
3.2		✓													
Cooking Methods				N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction											

Item No.	MI	MA	CR	Remarks	Date for Correction
3.1	✓			The walls, doors and floor areas were unclean throughout the establishment. All walls, floors and ceilings shall be cleaned and sanitized on a regular basis.	Corrected By 20 Nov 19
9.1	✓			Male staff washroom has several plumbing leaks. Presently the washroom is unserviceable and repairs must be completed.	A second staff washroom available
10.2	✓			There were holes in the walls in several locations. All holes shall be repaired to provide clean impervious surfaces and to prevent rodent harborage areas.	By next inspection
10.3	✓			There were ceiling tiles missing throughout the establishment. Ceiling shall be constructed of same construction for ease of cleaning.	By next inspection

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 13 Nov 2019
 Re-inspection Required: Yes No
 If Yes, Date: _____