

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------------------|------------|------------|-------|------------------|---|----------|
| WENDYS OLD FASHIONED HAMBURGERS | REGULAR | 2019-08-22 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| WENDYS RESTAURANT | REGULAR | 2021-12-09 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 5-203.13 | Inadequate number of service sinks. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| WENDYS RESTAURANT | REGULAR | 2023-10-19 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |