



Ocean County Health Department
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Complaint Memorandum

Insp Date: 8/26/2022 **Business ID:** 100889
Business: Wendy's Restaurant
101 Jack Martin Blvd.

Brick, NJ 08724

Inspection: OV001970
File Number: 8664
Phone: 7322629209
Inspector: B-102062 George McCoy
Reason: 06. COMPLAINT
Results: Complete

Complaint Number: C-202208261334-OV

Complaint Information

Type Food Complaint Date Received 08/26/22 Received By OTHER

Received by (other): Megan Ryan

Complaint Origin Public Date Assigned 08/26/22 Assigned Inspector McCoy, George

Establishment Municipality 1506 Brick Date Finalized 09/06/22

Location _____

Owner, Agent of Responsible Person _____

Complainant Information

Complainant Phone

Address City State Zip

Occupation _____ Employer _____

Nature of Complaint: Had ordered a burger and was violently sick a little afterwards. did not seek medical help

Complaint Investigation Narratives

Narrative Date 09/06/22 Narrative Author McCoy, George

9-2-22, Onsite, I met with management. We discussed the complaint. The manager was not aware of the complaint. We visited the hamburger prep. station. All refrigeration units holding the meat were found to be operating at proper temps. A spray bottle labeled ...Sanitizer... was observed to be stored on top of the stainless steel rack above the hamburger storage bin. As per staff this bottle contained water?????. I had the staff member remove and empty the bottle from the food storage area. I also told staff that food can not be stored in chemical containers and vice versa. I asked the manager what condiments are placed on the hamburger. The manager stated that, lettuce, tomatoes and mayonnaise are placed on the hamburger. I took temperatures of these items. The mayonnaise was found to be 57°F. Though the mayo. is stored in a stainless steel container, it is not covered, thus the ambient temp. is affecting the temperature. The mayo. that was out of temp. was discarded. All other mayo. was stored in the walk in refrigerator. and was found to have

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a temperature of 38°F. The ingredients in the mayo. include egg yolks and require refrigeration.

The discrepancies found during the investigation were corrected while I was onsite. There is no further cause for action at this time by the OCHD.