



North Carolina Department of Environment and Natural Resources
Division of Environmental Health

Beverly Eaves Perdue
Governor

Terry L. Pierce
Director

Dee Freeman
Secretary

March 21, 2011

Frank Leary
Director of Regulatory Compliance and
QSC Inspectional Services
One Dave Thomas Blvd.
Dublin, Ohio 43017

RE: Schreiber Foods Pasteurized American Cheese

Mr. Leary:

The North Carolina Department of Environment and Natural Resources-Food Protection Branch reviewed your request to allow the Pasteurized Processed Sliced Cheese, used by Wendy's Restaurants, to be held at ambient temperature for up to 8 hours. The cheese is produced by Schreiber Foods and information submitted for review consisted of challenge studies conducted by Silliker Laboratories and a letter from the Food and Drug Administration, Retail Food and Cooperative Programs.

The product as described in the submitted data meets the definition of a potentially hazardous food as designated by the North Carolina *Rules Governing the Sanitation of Food Service Establishments (15A NCAC 18A .2600)* and the Department does not currently evaluate challenge studies. However, documentation concerning this product has been reviewed in the past for other establishments and has been approved for use at room temperature for periods longer than would be allowable for time in lieu of temperature [.2609 (i)]. Therefore, the Department will grant approval for this product based solely on this prior approval.

Based on the data submitted, the processed cheese may be kept at a temperature not to exceed 85⁰ F for a period not to exceed 8 hours, after which it must be discarded, as long as the following controls are effectively in place:

- A date/time/temperature log shall be maintained to verify compliance with the day, time, temperature, and discard requirements;
- Procedures shall be developed to train employees on the controls that must be used to meet the conditions of this approval;
- The Department shall be informed of any significant changes in the product or manufacturing process that may affect the accuracy of the challenge test data;
- The controls for meeting the conditions of this approval shall be assessed at each scheduled inspection.

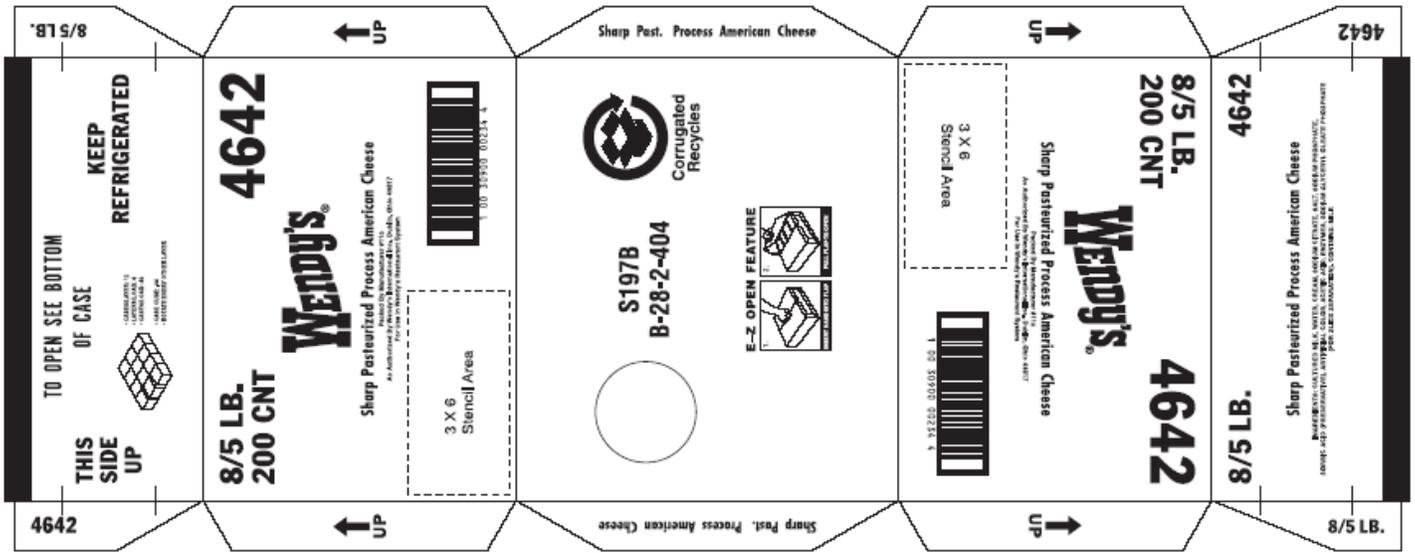
- A copy of this approval letter and Wendy's compliance plan must be kept in the establishment at all times and readily available for review by local health department field personnel or other regulatory authorities.
- The cheese manufacturer must be easily identifiable by local health department field personnel.

Based on these recommendations, the Department will consider Wendy's to be in compliance with the North Carolina *Rules Governing the Sanitation of Food Service Establishments* so long as the above controls are satisfactorily in place. These requirements apply to all Wendy's stores located within North Carolina.

If you have questions or comments concerning this approval, please feel free to contact me.

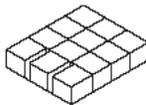
Sincerely,

Kristina V. Nixon, REHS, MPA
Field Supervisor
Food Protection Branch
PO Box 722
Edenton, NC 27932
252-724-0177



TO OPEN SEE BOTTOM OF CASE Sharp Past. Process American Cheese

THIS SIDE UP **KEEP REFRIGERATED** **UP**



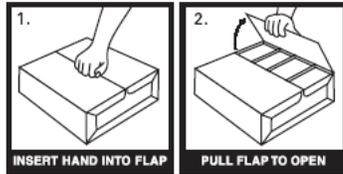
- CASES/LAYER: 12
- LAYERS/LOAD: 4
- CASES/LOAD: 48
- CASE CUBE: .84
- ROTATE EVERY OTHER LAYER

8/5 LB. 200 CNT 4642 **S197A B-28-2-404**

Sharp Pasteurized Process American Cheese

INGREDIENTS: CULTURED MILK, WATER, CREAM, SODIUM CITRATE, SALT, SODIUM PHOSPHATE, SORBIC ACID (PRESERVATIVE), ARTIFICIAL COLOR, ACETIC ACID, ENZYMES, SODIUM GLYCERYL OLEATE PHOSPHATE (FOR SLICE SEPARATION), CONTAINS MILK.

E-Z OPEN FEATURE



Sharp Pasteurized Process American Cheese

Packed By Manufacturer #110
As Authorized By Wendy's International Inc., Dublin, Ohio 43017
For Use In Wendy's Restaurant System

