

# Food Establishment Inspection Report

Score: 92.5Establishment Name: HARDEE SEstablishment ID: 3034010156Location Address: 10 W CLEMMONSVILLE ROAD☒ Inspection ☐ Re-InspectionCity: WINSTON-SALEMState: NCDate: 08 / 12 / 2014 Status Code: AZip: 27127 County: 34 ForsythTime In: 09 : 45 ☒ am ☐ pm Time Out: 01 : 00 ☐ am ☒ pmPermittee: HARDEES FOOD SYSTEMS INC.Total Time: 3 hrs 15 minutesTelephone: (336) 788-3551Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. of Repeat Risk Factor/Intervention Violations:         

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							7.5			

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE S

Establishment ID: 3034010156

Location Address: 10 W CLEMMONSVILLE ROAD

☒ Inspection ☐ Re-Inspection Date: 08/12/2014

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27127

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: HARDEES FOOD SYSTEMS INC.

Email 1:

Email 2:

Telephone: (336) 788-3551

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sausage and	Walk-in cooler 1(WIC)	39	Tomatoes	Reach in	58	Sanitizer quat	3 compartment sink	200
Sausage	WIC 1	40	Lettuce	Reach in	55	Food safety	Julie Jarvis 2018	00
Lettuce	WIC 2	63	Gravy	Hot hold	170			
Lettuce	WIC 2	39	Sausage	Hot hold	145			
Tomatoes	WIC 2	40	Ham	Hot hold	148			
Cheese	WIC 2	39	Eggs	Hot hold	149			
Fried Chicken	Final cook	189	Raw chicken	Cold hold	35			
Grilled	Reheat	200	Hot water	Preparation sink	130			

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 6 2-301.14 When to Wash - P - GC - One food employee observed recontaminating hands with handwashing sink handles. When closing the handwashing sink handles use a barrier such as a paper towel to avoid recontamination of hands. CDI- Employee rewashed hands properly to avoid recontamination.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - GC - Unwashed tomatoes were stored above ready to eat prepared lettuce and tomatoes. Unwashed fruits and vegetables shall be stored separate from ready to eat prepared foods by storing below product. CDI- Tomatoes were moved to lower shelving.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- GC - PIC states that in use utensils are washed after every shift. Utensils used for contacting potentially hazardous food shall be cleaned throughout the day at least every four hours. Employees were changing out utensils at time of inspection. / PIC stated that ice machine is cleaned for exterior mold but not completely cleaned on a regular schedule. Ice machines shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to prevent soil or mold. Provide documentation of cleaning procedures.

Person in Charge (Print & Sign): Julie First Last Jarvis

*Julie Jarvis*

Regulatory Authority (Print & Sign): Wendy First Last Grijalva

*Wendy Grijalva, REHSI*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 08 / 21 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3157



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## Observations and Corrective Actions

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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - GC - Two pieces of chicken tenders read a temperature of 120-127F. The rest of the batch read 140 or above. Potentially hazardous food shall be held at 135F or above. CDI- Two pieces of chicken were voluntarily discarded by PIC. Pan was turned to allow for proper heating throughout the batch of chicken.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Lettuce and tomatoes stored in reach in under pass through line read a temperature of 55-58F. Reach in read a temperature of 55F. CDI- Product was prepared that morning at 9 am. Product was moved to walk-in cooler for proper holding.
- 22 3-501.19 Time as a Public Health Control - P,PF - Lettuce and tomato place on make unit were marked for a 5 hour hold time. The time as a public health control procedures state that items will be marked for a 4 hour hold time. Ensure that food is being labeled correctly. CDI- Items were marked with approved time due to it still being within the 4 hour time limit.
- 31 3-501.15 Cooling Methods - PF - . Six 1/3 containers of cut lettuce were being cooled tightly covered and read 63F. Potentially hazardous food shall be cooled within 4 hours to 45F or less if prepared at ambient temperature. When cooling in rapid cooling equipment containers shall be loosely covered or uncovered to allow for heat to facilitate out. CDI- Containers were loosely covered. Establishment has until 1pm to reach 45F or below.
- 36 6-202.15 Outer Openings, Protected - C - GC - Drive through window is not self closing. Outer openings shall be protect against the entry of insects or rodents by self closing doors. Repair.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - GC - An employee bag of ribeye meats were stored in the freezer on top of food for the establishment. Ensure all employee foods are stored away from food for the establishment. CDI- Items were labeled and placed in a better storage area avoiding contamination. / Two buckets were stored on the floor while filling with ice. Ice buckets shall be place on a cart to transport and filling with ice to prevent any source of contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - GC - One sanitizer container of four stored on the floor. Containers holding wet wiping cloths in sanitizer shall not be stored on the floor. CDI- Container was stored off the floor.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Replace damaged shelving in storage area and throughout the establishment. Repair cracks in 3 compartment sink and prep sinks. Reach in unit at pass through read a temperature of 55F at time of inspection. Upright freezer is reading a temperature of 47F. Repair or replace equipment. Verification required by 8/21/2014. Do not store potentially hazardous foods in reach in until repaired. The beverage machine in drive through area should not dispense liquids when the ice bin lid is in open position. Repair. Replace damaged casters throughout establishment. Condensation build up at freezer walk-in door. Damaged door at walk-in cooler used for protein. / Replace broken or cracked lexan containers that are no longer easily cleanable.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Dish washing employee was actively washing with wash water at 106F. Wash solution in manual warewashing shall be maintained at not less than 110F. CDI- Vat was refilled with hot water reading 113F. / 4-501.18 Warewashing Equipment, Clean Solutions - C - Wash, rinse, and sanitizer vat were visibly soiled with food debris upon arrival. The wash rinse and sanitize solutions shall be maintained clean. CDI- Vats were cleaned and refilled.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Cleaning needed on exterior of equipment, gaskets, hood system above fryer, area below beverage stations, shelving throughout the establishment, fryers, undersides of preparation tables, legs and casters. Clean as often as necessary to prevent the build up of soil. Cleaning needed on the exterior of employee food container. CDI- PIC discarded container.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat- Floors: Cleaning needed in walk-in freezer, behind and under equipment, outdoor storage rooms, and outdoor walk-in freezer. Ceilings: Ceiling tiles throughout the establishment are visibly soiled. Clean or replace tiles. Caulk around beverage lines going through the ceiling. Ensure all ceiling tiles are in good repair. Walls: Cleaning is needed behind the three compartment sink, behind drive through beverage unit, along interior and exterior storage rooms. All walls shall be free from food debris or splash. Re-caulk 3 compartment sink to wall./ Outdoor storage room used to store single service items shall be completely finished with cove base to facilitate floor cleaning. Storage of single service items shall be removed or storage room shall be completely finished. Contact Nathan Ward (plan review) at 336-703-3134 for further assistance. / 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Nonfunctional equipment stored in outdoor
- 54 6-303.11 Intensity-Lighting - C - GC - Lighting is low at both food lines, microwaves across from flat grill, in storage area before produce walk-in cooler, and at fryer station. Areas where food is prepared shall be at least 50 foot candles and where storage is held it shall be at least 10 foot candles. /



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✓  
Spell



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