

Food Establishment Inspection Report

Score: 85.5

Establishment Name: HARDEES #1845

Establishment ID: 3034010986

Location Address: 1035 BETHANIA RURAL HALL RD.

☒ Inspection ☐ Re-Inspection

City: RURAL HALL

State: NC

Date: 08 / 09 / 2017 Status Code: A

Zip: 27045

County: 34 Forsyth

Time In: 10 : 05 ^{am} _{pm} Time Out: 02 : 25 ^{am} _{pm}

Permittee: BODDIE NOELL

Total Time: 4 hrs 20 minutes

Telephone: (336) 969-9119

Category #: III

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										14.5



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☒ Inspection ☐ Re-Inspection Date: 08/09/2017

City: RURAL HALL State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27045

Category #: III

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

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

Permittee: BODDIE NOELL

Email 1:

Email 2:

Telephone: (336) 969-9119

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	134	Ribs	Walk-in	44	Cheese	Sandwich prep	65
Quat sani	3 comp sink	300	Tomato	Walk-in	42	Lettuce	Sandwich prep	70
Reheat	Ham	166	Sausage	Walk-in	45	Tomato	Reach-in	45
Gravy	Hot hold	138	Burger	Final	188	Ambient	Sauce reach-in	40
Egg	Hot hold	142	Burger	Final	180	Ambient	Walk-in	44
Eggs	Cold hold	37	Chicken Br	Final	205	Sausage	1 piece - hot hold	127
Chicken tend	Final	198	Chicken Br	Final	208			
Fries	Hot hold	168	Cheese	Sandwich prep	50			

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.

- 1 2-102.12 Certified Food Protection Manager - C REPEAT: No staff present during inspection (one manager at end of inspection showed up) with a certified food protection manager certification. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI)-accredited program.
- 6 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P Several food employees observed washing hands, and recontaminating cleaned hands by turning off faucet handle with cleaned hands. One food employee observed touching face and handling soiled dishes, back to food preparation without washing hands in between. One food employee observed going from soiled dishes to clean dishes without washing hands in between. One food employee observed picking up glove off floor, and donning new glove without washing hands. Food employees shall clean their hands and exposed portions of their arms: before engaging in food preparation: after touching body parts; using the toilet room; coughing, sneezing, etc; handling soiled equipment or utensils; when switching between working with raw food and ready-to-eat food; before donning gloves; and after activities that contaminate the hands. / To avoid recontaminating cleaned hands, a food employee shall use similar barrier to operate faucet
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Several scoops, ladles, metal containers, plastic containers, knives, etc being stored cleaned with food residue and greasy residue. Ensure food employees are thoroughly washing, rinsing, and sanitizing prior to storing cleaned. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. // 4-703.11 Hot Water and Chemical-Methods - P REPEAT: Plastic containers and lids observed not fully submerged during sanitizing process in the 3 comp sink. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized including the application of sanitizing chemicals by immersion, manual swabbing, brushing, pressure spraying methods - a contact time of at least 30 seconds for other chemical sanitizing solution, or as defined per manufacturers instructions.

Person in Charge (Print & Sign): *First* Tamarria *Last* Blue-Chatman

Regulatory Authority (Print & Sign): *First* Christy *Last* Whitley

X Blue-Chatman

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: 08 / 19 / 2017

REHS Contact Phone Number: (336) 703 - 3157



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods found along prep line measuring above 45F: 3 stacks of cheese (50-65F); lettuce (69-70F), sliced tomato (66-68F); and sausage (55F) - in reach-in cooler. Potentially hazardous food shall be held at 45F and below. (As of January 1st, 2019 - at 41F and below). CDI: All foods had been on line less than 3.5 hours, and were moved to walk-in freezer. Replaced with foods measuring 45F and below.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Ribs in walk-in cooler, pulled from freezer to thaw on 8/3 measuring 44F. Potentially hazardous food shall be held for 4 days based on temperature of 42-45F. Foods maintained 41F and below shall be held for 7 days. (As of January 1st, foods shall be held 41F and below). CDI: Voluntarily discarded by person-in charge. 0 pts
- 33 3-501.12 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking - C Two baskets containing French fries - slacking per manager, measuring 58-60F. Frozen potentially hazardous food that is slacked to moderate the temperature shall be held: under refrigeration that maintains the food at a temperature of 41-45F; or at any temperature if the food remains frozen.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Several squeeze bottles at prep line without label on bottle indicating sauce type. Labels hanging on exterior door of reach-in cooler. Working containers holding food or food ingredients that are remove from their original packages for use in the food establishment, shall be identified with the common name of the food. 0 pts
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Clean light fixtures throughout to remove dead pest accumulation. Remove dead insects to prevent the attraction of additional pests. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Two spatulas for use at grill, being stored on right side of grill in compartment containing food residue from grill. / Ice scoop handle being stored in contact with ice inside ice bin at drive thru line. During pauses in food preparation or dispensing, utensils shall be stored: 1) in the food with their handles above the top of the food and the container; 2) in a food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed; 3) on a clean portion of the prep surface, if the utensil and food-contact surface are cleaned and sanitized appropriately; in running water of sufficient velocity to flush particulates the drain; 4) in a clean, protected location - used with a food that is not potentially hazardous; 5) in a container of water if the water temperature is maintained at 135F and above.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Stacks of metal pans and lexan containers being stacked wet - on clean utensil shelving. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. 0 pts



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Several boxes of single-service articles in outdoor dry storage, being stored on floor. / Several stacks of single-service cups at cash counter, being stacked above dispenser, exposing mouth contact rim. / Cups beside beverage dispenser and at drive thru window in dispensers with open sides and top - that do not allow from protection during storage. / Stack of black plates at sandwich prep line being stored on soiled shelf. Single-service and single-use articles shall be stored in a clean dry location; where they are not exposed to splash, dust, or other contamination, at least 6 inches above the floor; or kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Shelving throughout dry storage requires evaluation for rust and oxidization. Repair fryer door beside reach-in freezer to shut and maintain closed on its own. Repair leak inside reach-in cooler at sandwich prep line. Recondition/replace - Rusted screw caps on exterior door and damaged door at walk-in cooler. Replace torn gaskets at walk-in cooler, and reach-in cooler at biscuit prep. Reattach handwashing sink across from office to wall. Repair shut off to coke machine at drive thru, so that drink does not dispense when ice bin lid is open. Replace torn/missing curtains at walk-ins. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Extensive cleaning needed throughout establishment on exterior, behind, and between equipment to remove grease build up and food residue. To include but not limited to -inside fryer cabinets and doors, hoods and grates inside hoods, along equipment at grill line and sandwich prep, shelving throughout, reach-ins, walk-ins, underside of sinks, at pass thru and shelving below, condiment bins, etc. Clean at a frequency necessary to prevent the accumulation of grease and food build up throughout.
- 49 5-203.14 Backflow Prevention Device, When Required - P No visible backflow present on Bunn machines at drive thru window. Install backflow prevention device ASSE 1022, or provide documentation of internal backflow from manufacturer. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishing, including on a hose bibb if a hose is attached or on a hose bibb is not attached and backflow prevention required by law: by providing an air gap, or installing an approved backflow prevention device. Verification required by 8-19-17 when completed to Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc // 5-205.15 System Maintained in Good Repair - C Handwashing sink beside 3 compartment sink slow to drain. Leak at left faucet of 3 compartment sink. Repair. A plumbing system shall be maintained in good repair.
- 52 5-501.114 Using Drain Plugs - C Missing drain plug at dumpster. Cardboard dumpster has make shift drain plug. Contact trash and recycling services to request new drain plugs. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. 0 pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Extensive floor, wall, and ceiling cleaning needed throughout establishment - including behind, under, and above equipment (along grill line). Floor and wall cleaning in outdoor dry storage. Seal hole in wall between walk-ins. Physical facilities shall be cleaned as often as necessary to maintain clean.
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (measured in foot candles): 20-31 at beverage machine at drive thru; 33 along sandwich prep; 32-40 at prep sink; 34 at ice cream prep; 24-30 along fryer line; 26-30 along grill line; 39-47 at chicken prep; 20 at bread toaster; 13-22 at biscuit prep; 32 at burger equipment; and 20 at biscuit oven. Lighting intensity shall meet at least 50 foot candles in areas of food and drink preparation and working with knives, and equipment where employee safety is a factor; 20 foot candles at handsinks, toilets, warewashing, and equipment storage; and 10 foot candles in food storage. // 6-202.12 Heating, Ventilation, Air Conditioning System Vents - C Dusty vents present in both women's and men's restrooms. Clean frequently.



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✓
Spell



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