

Food Establishment Inspection Report

Score: 87

Establishment Name: HARDEES 1500835

Establishment ID: 3034012400

Location Address: 3002 OLD HOLLOW RD

☒ Inspection ☐ Re-Inspection

City: WALKERTOWN

State: NC

Date: 08 / 15 / 2019 Status Code: A

Zip: 27051 County: 34 Forsyth

Time In: 08 : 45 ☒ am ☐ pm Time Out: 12 : 45 ☒ am ☐ pm

Permittee: SOUTH STAR NC, LLC

Total Time: 4 hrs 0 minutes

Telephone: (336) 595-3679

Category #: IV

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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<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			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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			2	1	0	

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			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
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			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<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			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										13



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Permittee: SOUTH STAR NC, LLC

Telephone: (336) 595-3679

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☒ Inspection ☐ Re-Inspection Date: 08/15/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: stella.epperson@serazen.com

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item servsafe	Location Lakita Brown 3/20/24	Temp 0	Item eggs	Location on ice	Temp 54	Item milk	Location biscuit cooler	Temp 34
sausage	walk in cooler	40	steak	cook temp	188			
steak	walk in cooler	39	sausage	cook temp	179			
cheese	walk in cooler	38	omlet mix	worktop cooler	40			
half and half	drive thru cooler	37	steak	upright cooler	40			
eggs	steam table	153	quat sanitizer	back bucket	300			
sausage	steam table	162	quat sanitizer	front bucket	300			
steak	hot holding	165	eggs	on ice(corrected)	40			

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 Food employee observed pulling up pants with gloves on, then attempting to go back to food prep. Same employee observed washing hands, using bare hands to turn off faucet and shaking water off hands. Another employee observed washing hands then using bare hands to turn off faucet. Food employees shall wash hands whenever they become contaminated. Use paper towels to turn faucet off after washing hands to avoid recontaminating hands. CDI. Employees educated and washed hands using correct procedure.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. 4 metal pans and one plastic bottle on clean dish shelf had food debris present. Employee observed dropping biscuit cutter on floor then placing it back on cutting table(presumably to be used again). Food contact surfaces shall be clean to sight and touch. CDI. Items sent to 3 compartment sink for additional cleaning.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Raw eggs kept in container on ice 54F. Container removed from ice less than 1 hour previously during breakfast rush. Potentially hazardous food shall be cold held at 41F or less. CDI. Container placed back in fresh ice. 40F 30 minutes later. 0 points.

Lock
Text



Person in Charge (Print & Sign): Yurira First Vazquez Last

Regulatory Authority (Print & Sign): Amanda First Taylor Last

[Signature]

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3136



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- 33 3-501.13 Thawing - C 0 points. Country ham sitting in water in prep sink to thaw. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. Maintain thawing product under running water when thawing.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Dead roach present under 3 compartment sink. Dead pests shall not be allowed to accumulate on the premises.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Bag of sandwich buns stored open underneath char broiler where many food crumbs and grease buildup present. Boxes of food in walk in freezer had ice buildup present from dripping freezer unit. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. Food employee observed handling biscuits without hair restraint. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Grill presses stored on clean dish shelf where many onion skins were present. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Many food trays stored along cook line near steam table with insides exposed to food splash. Many cups in drive thru stored so that mouth contact portion exposed to splash from drink dispenser. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation(with improvements made). Upright cooler has been replaced since last inspection, as well as gasket at drive thru cooler. Repair non working cooler along cook line(no food stored inside). Address water accumulation in front 2 door cooler. Identify cause of ice buildup in walk in freezer and repair. Recaulk hoods where sealant is deteriorating. Repair damaged door frames of walk in refrigeration units. Recondition/replace rusted racks and casters on equipment throughout facility. Equipment shall be in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat violation. Extensive equipment cleaning needed throughout facility including insides, outsides, undersides, legs, casters and gaskets of all cook line and refrigeration units as well as prep tables, sinks and cabinetry. Non food contact surfaces of equipment shall be clean.
- 49 5-205.15 (B) System maintained in good repair - C Repeat. Remove rust from insides of front hand sink and sink in ladies room. Repair drip at right faucet of 3 compartment sink. Plumbing system shall be in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Left ladies toilet excessively soiled. Maintain clean handwashing sinks, toilets and urinals in the facility. CDI. Toilet cleaned.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Repeat. Remove debris and spills from dumpster pad. Receptacles and their enclosures shall be maintained clean.
5-501.113 Covering Receptacles - C 1 dumpster observed open. Keep receptacles tightly closed when not disposing of garbage.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Replace missing/broken ceiling and floor/baseboard tiles as needed throughout facility. RegROUT floors where grout is low. Repair drip from ceiling vent in front of walk in freezer. Physical facilities shall be in good repair.
6-501.12 Cleaning, Frequency and Restrictions - C Extensive cleaning of floors, walls and ceilings needed throughout facility, especially ceiling tiles around fryers and prep line, light lenses where leaks have occurred, floors under shelving and equipment, and walls where food splash has occurred. Clean floor drains throughout facility. Physical facilities shall be clean.



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✓
Spell



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