

# Food Establishment Inspection Report

Score: 92

Establishment Name: HARDEE'S #1845

Establishment ID: 3034010986

Location Address: 1035 BETHANIA RURAL HALL RD.

☒ Inspection ☐ Re-Inspection

City: RURAL HALL

State: NC

Date: 03 / 20 / 2017 Status Code: A

Zip: 27045

County: 34 Forsyth

Time In: 07 : 00 <sup>am</sup><sub>pm</sub> Time Out: 09 : 45 <sup>am</sup><sub>pm</sub>

Total Time: 2 hrs 45 minutes

Permittee: BODDIE NOELL

Category #: III

Telephone: (336) 969-9119

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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

No. 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<input checked="" type="checkbox"/>	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth				1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed				4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible				2	1	0	
Approved Source .2653, .2655											
9	<input checked="" 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"/>		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"/>		Food separated & protected				3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized				3	X	0	
15	<input checked="" 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"/>		Proper cooking time & temperatures				3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper reheating procedures for hot holding				3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper hot holding temperatures				3	X	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures				3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper date marking & disposition				3	15	0	
22	<input checked="" 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	05	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input checked="" 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	05	0	
29	<input checked="" 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	05	0	
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control				1	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plant food properly cooked for hot holding				1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	<input checked="" 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"/>		Insects & rodents not present; no unauthorized animals				2	X	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display				2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Personal cleanliness				1	X	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored				1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Washing fruits & vegetables				1	05	0	
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored				1	05	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used				1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly				1	05	0	
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	X	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips				1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Non-food contact surfaces clean				X	05	0	X
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure				2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices				2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed				2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned				1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean				1	X	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used				1	05	0	
Total Deductions:										8	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.CR  
Off

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1845

Establishment ID: 3034010986

Location Address: 1035 BETHANIA RURAL HALL RD.

☒ Inspection ☐ Re-Inspection Date: 03/20/2017

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
hamburger	final cook	163	fish	hot hold	137			
chicken	final cook	220	chicken fillet	hot hold	139			
hamburger	reach in cooler at end of	42	hot water	3 comp sink	142			
chicken	reach in cooler at end of	41	lettuce	walk in cooler	42			
ham and	reach in cooler at end of	41	cut tomatoes	walk in cooler	42			
chicken	walk in cooler	40	chili	hot hold central prep	142			
hamburger	walk in cooler	41	amb air	reach in cooler below	40			
ham and	walk in cooler	42						

## 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 Person in Charge during this inspection did not have a food protection manager certification. During all hours of operation a PIC with an ANSI accredited food protection manager certification must be present.
- 14 4-703.11 Hot Water and Chemical-Methods - P Utensils were found stacked well above the level of sanitizing solution in the sanitizing vat of the three compartment sink. Utensils must be completely submerged for at least 60 seconds (per the manufacturers specification). The utensils were removed and re sanitized.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Grilled onions (100), grilled mushrooms (99 F), and beer cheese sauce (102 F-122 F) were found off temperature in the central hot holding / prep unit. All potentially hazardous food items being held hot must be held at or above 135 F. The food items listed above were discarded by the PIC immediately.

Person in Charge (Print & Sign): Joshua First Hawks Last

Regulatory Authority (Print & Sign): Craig First Faircloth Last

REHS ID: 1938 - Faircloth, Craig

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3166



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1845

Establishment ID: 3034010986

## 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.



- 36 6-501.111 Controlling Pests - PF A live roach and several live flies were observed throughout the facility. Contact your pest control provider.
- 38 2-402.11 Effectiveness-Hair Restraints - C Two employees were observed preparing food with out effective hair restraints. All employees handling or preparing food items must wear effective hair restraints.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Replace the rusting shelving in the rear storage are. Repair damaged exterior of the reach in freezer on the cook line. Properly repair the hole cut in the top of the beverage unit in the drive through area. Reattach the front hand sink to the wall.
- 47 4-602.13 Nonfood Contact Surfaces - C Extensive detailed cleaning is needed on the interior and exterior of all equipment throughout the facility.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repair the damaged wall above the hot holding unit on the central prep / cook line. Repair the damaged baseboard tile below the rear hand sink. Properly seal the joints between the walk in units and the wall.  
6-501.12 Cleaning, Frequency and Restrictions - C Extensive detailed cleaning is needed on the floors throughout the facility below equipment and shelving along base boards and in corners.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1845

Establishment ID: 3034010986

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1845

Establishment ID: 3034010986

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1845

Establishment ID: 3034010986

## 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.

✓  
Spell

