

# Food Establishment Inspection Report

Score: 94.5Establishment Name: HARDEE'S 1332150Establishment ID: 3034010155Location Address: 813 S MAIN STREET☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 01 / 23 / 2015 Status Code: AZip: 27284County: 34 ForsythTime In: 11 : 00 ☒ am ☐ pmTime Out: 02 : 30 ☐ am ☒ pmPermittee: CKE RESTAURANTS INCTotal Time: 3 hrs 30 minutesTelephone: (336) 993-8521Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 1No. of Repeat Risk Factor/Intervention Violations: 0

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	15	0	
3	<input checked="" type="checkbox"/>	<input 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"/>	<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	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	
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	15	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	15	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	
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	15	0	
17	<input type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	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	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"/>	<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"/>	<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"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	<input type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	0	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	
40	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
43	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	Gloves used properly				1	05	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				0	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				0	05	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	
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	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				0	05	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	0	0	
Total Deductions:										5.5	

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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010155

Location Address: 813 S MAIN STREET

☒ Inspection ☐ Re-Inspection Date: 01/23/2015

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27284

Category #: III

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

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

Permittee: CKE RESTAURANTS INC

Email 1:

Email 2:

Telephone: (336) 993-8521

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hamburger	reachin refrig	39	chicken strips	prep line	41	sanitizer	3 comp sink	200
chicken	reachin refrig	38	ham-cheese	prep line	39	sanitizer	buckets	200
lettuce	walkin refrig	40	ham-cheese	walkin refrig	40	ServSafe	Lauren Waugh expires	0
lettuce	prep line	44	ham	walkin refrig	38	ServSafe	Dave Dunnington	0
tomatoes	walkin refrig	39	chicken	walkin refrig	39	ServSafe	Makesha Wade expires	0
tomatoes	prep line	42	hot dogs	hot hold	160	ServSafe	Tanya McBride expires	0
chili	hot hold	150	hot dogs	walkin refrig	38	small burgers	off grill	165
grilled onions	hot hold	150	water	3 comp sink	145			

## 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.

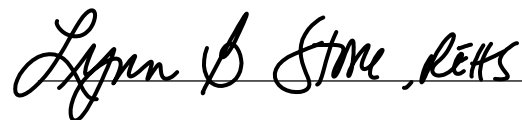
- 17 3-403.11 Reheating for Hot Holding - P - Ready to eat foods that are taken from the original container shall be reheated to 135F. Initially, the precooked burgers were reheating to 115F-135F. The temperature on the griller was turned up and the time for processing was increased. After this, the temperature on precooked burgers was 135F-155F. The final cook temperature on the raw burgers was 165F+.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - Containers used for food products shall be labeled with the contents if the food product is not in its original container. One container of biscuit flour was not labeled. Label this container.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Food shall be stored so that it is protected from contamination. There was on open bag of chicken breading on the shelf, open bag of mix on the shelf, open bag of sugar at the front line. Once bags are opened they should be placed in a container or the bag needs to be tightly sealed.

✓  
Spell

Person in Charge (Print & Sign): Lauren <sup>First</sup> Waugh <sup>Last</sup>

Regulatory Authority (Print & Sign): Lynn <sup>First</sup> Stone <sup>Last</sup>





REHS ID: 1286 - Stone, Lynn

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3137



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S 1332150

Establishment ID: 3034010155

## Observations and Corrective Actions

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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - All single service and single use articles shall be stored to be protected from splash, dust, or other contamination. Some food containers were stored food side up. Store containers with food side down.
- 45 Repeat  
4-501.11 Good Repair and Proper Adjustment-Equipment - C - All equipment shall be maintained in good repair. Refrigerator and freezer gaskets that are split, torn, or broken need to be replaced. Rusted screws holding the inside panel in the ice machine need to be replaced with proper screws that can be easily removed for necessary cleaning. Shelving that has chipped plastic and is rusted needs to be replaced. Chest freezer needs legs or wheels.
- 47 Repeat  
4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, and other debris. All equipment throughout the kitchen needs to be thoroughly cleaned inside and outside - reachin refrigerators, gaskets, fryers, reachin chest freezer, prep line, bins where sandwich wrap is placed, underside of fry station (heat lamps), refrig at prep line, inside microwaves, ovens, refrigerator & freezer gaskets, etc. Clean back areas of refrigerators (motor areas).
- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 pts - Ladies toilet rooms shall be provided with a covered trash can for feminine hygiene products. A covered trash can is provided but one of the lid flaps is broken. Repair or replace the lid or trash can.
- 53 -Repeat  
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - All floors, walls, and ceilings shall be maintained in good repair. All of these surfaces should be maintained smooth and easily cleanable. There are missing and damaged floor tile throughout the establishment that create cleaning issues and cause standing water. There are wall corners and areas that need to have the construction tightened or holes sealed. The base tile needs to be reglued or caulked to the wall to create smooth easily cleanable tight construction.  
6-501.12 Cleaning, Frequency and Restrictions - C - Floors, walls, and ceilings shall be kept clean. Much cleaning is needed on floors throughout the establishment under shelves and equipment, especially in corners and difficult to access places (drive thru
- 54 Repeat  
6-303.11 Intensity-Lighting - C - Lighting shall be provided at 50 foot candles where employees work with food or hazardous equipment. The lighting at the beverage area in the kitchen, at the fryers & fry station, and the chicken tender station are around 30 foot candles. Replace burned out bulbs and call me to check if lighting is sufficient. If replacing bulbs is not sufficient, then additional light fixtures may be needed.



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