

Food Establishment Inspection Report

Score: 95

Establishment Name: HARDEE'S #1500720

Establishment ID: 3034012655

Location Address: 10 E. CLEMMONSVILLE ROAD
 City: WINSTON SALEM State: North Carolina
 Zip: 27107 County: 34 Forsyth
 Permittee: HARDEE'S RESTAURANTS, LLC
 Telephone: (336) 788-3551

Date: 08/04/2022 Status Code: A
 Time In: 10:15 AM Time Out: 12:30 PM
 Category#: III
 FDA Establishment Type: Fast Food Restaurant

Inspection Re-Inspection
Wastewater System:
 Municipal/Community On-Site System
Water Supply:
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 1
 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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	X	0	X X
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	X	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	X	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	X	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	X	0	X
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 788-3551

Establishment ID: 3034012655
 Inspection Re-Inspection Date: 08/04/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: businesslicense@ckr.com
 Email 2: ral.6234@us.stores.mcd.com
 Email 3: ral.6234@us.stores.mcd.com

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Deli Meat	Cooling 10:30am	57	Hamburger	Final	165			
Deli Meat	Cooling 11:03am	43						
Gravy	Hot Hold	183						
Chili	Reheat	175						
Mushrooms	Reheat	186						
Potato Rounds	Final	192						
Chicken	Final	202						
Deli Meat	Two-Door Reachin	41						
Breakfast Mix	Grill Top Cooler	39						
Country Ham	Grill Top Cooler	40						
Sausage	Hot Hold	140						
Eggs	Reheat	190						
Milk	Drive-Thru Cooler	39						
Pork Chop	Final	203						
Steak	Final	175						
Hot Water	Three-Comp Sink	135						
Quat Sani	Three-Comp Sink	200						
Quat Sani	Bucket	300						
Chicken Tenders	Final	205						
Ambient	Biscuit Cooler	34						

First
 Person in Charge (Print & Sign): Yuriria
First
 Regulatory Authority (Print & Sign): Ebonie

Last
Vazquez
Last
Wilborn

Yuriria Vazquez
Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number: (336) 462-7678

Verification Required Date: _____
 Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

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Date: 08/04/2022 **Time In:** 10:15 AM **Time Out:** 12:30 PM

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.

- 8 2-301.14 When to Wash - P- REPEAT- Employee turned faucet off with hands and no barrier (contaminated hands again). An employee entered the kitchen and immediately put gloves on to prepare food. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single service and single use articles and: During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; When switching between working with raw food and working with ready to eat food; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; Before donning gloves for working with food; and After engaging in other activities that contaminate the hands. CDI Employees were educated and rewashed hands.
- 38 6-202.15 Outer Openings, Protected (C) The drive-thru door is not self closing. Protect outer openings of establishment from insect or rodent entry.
- 40 2-303.11 Prohibition - Jewelry (C) One employee wearing bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 2-402.11 Effectiveness - Hair Restraints (C) Employees without any hair restraint. Employee with visor and long hair hanging. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 45 4-904.11 Kitchenware and Tableware - Preventing Contamination (C) The cups at the drive-thru window stacked high without being covered. One cup had a spider on it. Display and handle single-use and single-service articles to prevent contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Torn gasket in top door of biscuit cooler. Chipped/rusting shelf in two door cooler by broiler. The end cap to the shelves in the walk-in cooler missing. The meat walk-in door does not close without assistance. The drink machine operates while the ice machine lid is opened. The wash sink of the three-comp has a crack along the top surface. Equipment shall be maintained in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf) The scoop for the fries has a crack in it. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI Scoop was discarded and replaced.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning needed inside all reach-in coolers and freezers. Cleaning needed inside of the microwave. Cleaning needed on all surfaces of equipment. Heavy buildup under oil fryer. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 (B) System maintained in good repair - C- REPEAT-. Small drip at faucet at 3 compartment sink. Maintain plumbing in good repair.
- 55 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT- Floor tiles cracked in some areas. Wall at biscuit area is rough and contains some holes. Hole in ceiling at water heater pipe needs to be filled. Wall at water heater is caving inward at bottom. Floor tiles behind flat top are damaged/missing. Wall FRP behind flat top burned. Ceiling tiles damaged at broiler. Facilities shall be smooth and easily cleanable.
- 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT-Walls, floors and ceiling cleaning needed throughout. Clean vents in restrooms. Maintain facilities clean.
- 56 6-303.11 Intensity - Lighting (C) Light out above fryer. Currently at 29FC. The light intensity shall be at least 50 foot candles where employees are working with food and equipment.
- 6-202.11 Light Bulbs, Protective Shielding (C) The light shield above the three-comp sink is cracked. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

Additional Comments

Outside walk-in freezer. Two outside storage area.