

Food Establishment Inspection Report

Score: 93.5

Establishment Name: HARDEE'S #1500720

Establishment ID: 3034012655

Location Address: 10 E. CLEMMONSVILLE ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 07 / 2019 Status Code: U

Zip: 27107

County: 34 Forsyth

Time In: 08 : 05 ^{am} _{pm} Time Out: 11 : 00 ^{am} _{pm}

Permittee: HARDEE'S RESTAURANTS, LLC

Total Time: 2 hrs 55 minutes

Telephone: (336) 788-3551

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: 6

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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
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 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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2			
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3			
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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1			
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
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 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	1		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	03		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03		
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	1		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1			
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1		
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1			
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1			
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1			
Total Deductions:										6.5



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

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☒ Inspection ☐ Re-Inspection Date: 11/07/2019

Comment Addendum Attached? ☐ Status Code: U

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

Email 1: businesslicense@ckr.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item 3-20-24	Location Asvaldo Short	Temp 0	Item liq. egg	Location ice bath	Temp 40	Item chicken	Location upright cooler	Temp 38
chicken	final cook	202	ham	walk in	47			
steak	hot hold	197	milk	walk in	46			
water	3 comp	117	jalapenos	walk in (test product)	46			
quat-ppm	3 comp & bucket	150	ambient	walk in -fan	49			
omelette	hot hold	183	ambient	thermometers 47/46	46			
sausage	hot hold	165	eggs	walk in	45			
ham	small walk in	38	smok. saus.	upright cooler	38			

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.



- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- Employee drink on prep table. An employee shall drink, eat, and smoke in designated areas only so that contamination of clean linens, utensils, single service articles, and food may not occur. CDI-Drink discarded.
- 8 6-301.12 Hand Drying Provision - PF- Paper towels not accessible at back hand sink, and in both restrooms. Each handwashing or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels; A continuous towel system that supplies the user with a clean towel; or A heated-air hand drying device; or A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. CDI-Paper towels obtained.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw beef patties in two door refrigerator stored above ready to eat foods (cooked chicken, ham, cheese, roast beef, smoked sausage, tortillas). Raw country ham stored above ready to eat foods in second walk in cooler (sausage, roast beef). Food shall be protected from cross contamination by: separating raw animal food during storage, preparation, holding, and display from: raw and cooked ready to eat foods. CDI-Relocated items. Change storage procedure for raw beef patties. These are not to be stored above ready to eat foods.

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Person in Charge (Print & Sign): Val First Short Last

Regulatory Authority (Print & Sign): Nora First Sykes Last

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 11 / 08 / 2019

REHS Contact Phone Number: (336) 703 - 3161



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Majority of dishes above 3 compartment sink soiled with grease/flour/food and/or sticker residue. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed. Management is to assess remainder of dishes for cleanliness.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- All foods in large walk in cooler measured above 41F, at 45-47, as noted in temperature log. Maintain cold, potentially hazardous foods at 41F or less at all parts of the food. CDI-Potentially hazardous items relocated to smaller walk in until cooler is repaired. Discarded ham at 47F.
- 26 7-201.11 Separation-Storage - P- Fabuloso on bottom shelf with flour. Bottle of hand soap stored on shelf above cleaned dishes. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single service items by locating the chemicals in such a way that contamination of aforementioned items may not occur. CDI-Moved items.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Walk in cooler is not capable of maintaining food temperatures at 41F or less. Ambient is 46-47F, air blowing from fan is 49F. Food temperatures between 46-17F. EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. Verification that cooler is repaired due within 24 hours, by 10:30am Friday, November 8, 2019. Contact Nora Sykes at 336-703-3161 when repaired.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Open box of burgers in walk in freezer. Multiple boxes of food on floor in both inside and outside walk in freezers, and walk in cooler. Food shall be stored at least 6 inches off of ground and maintain covered to prevent contamination. Put truck orders away within reasonable time limits.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Clean utensils stored on soiled (dusty) shelving above 3 comp sink. Store cleaned utensils in a clean, dry location where not exposed to splash, dust, or other contamination. Clean shelving.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Multiple boxes of single service items stored on floor in outside storage building and inside at dry storage. Single service items shall be stored in a clean dry location and at least 6 inches off of floor.// 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Nine stacks of cups with lip contact portion exposed to splash and other contamination. SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. Maintain covered until use.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Torn gaskets on bottom doors of both upright cooler and upright freezer. Cooler in front and make table cooler nonfunctional. Remove caulk, clean and recaulk splash guard at prep sink. Continue working on transitional permit items.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Three compartment sink heavily stained. Clean all warewashing equipment before use, and at minimum of each 24 hours to avoid contamination of cleaned utensils.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Cleaning needed in the following areas; including, but not limited to: gaskets to units; all sides, insides, handles, casters of most all equipment; all stainless areas above and around make line, walk in freezer floors both inside and outside, table under steam unit beside line, inside of steam unit beside line, microwaves, shelves at dish area. Clean all equipment throughout establishment and maintain clean.
- 50 5-403.12 Other Liquid Wastes and Rainwater - C- Pipe from ice bin/drink machine is not draining into floor drain, and drains into floor causing liquid to accumulate at walk through area from service line to dining room. Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to LAW. Repair/reposition.
- 51 6-302.11 Toilet Tissue, Availability - PF- No toilet tissue in either restroom. A supply of toilet tissue shall be available at each toilet. Employee went to store and obtained toilet tissue.// 6-501.18 Cleaning of Plumbing Fixtures - C- Clean hand sinks in restrooms and throughout establishment.
- 52 5-501.11 Outdoor Storage Surface - C//6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain - C-Dumpster enclosure is not graded to drain. An outdoor storage surface for REFUSE, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be SMOOTH, durable, and sloped to drain. Outdoor REFUSE areas shall be constructed in accordance with LAW and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the REFUSE and from cleaning the area and waste receptacles.//5-501.114 Using Drain Plugs - C- Drain plug missing from left dumpster. Obtain plug. //5-501.115 Maintaining Refuse Areas and Enclosures - C-Accumulation of litter around dumpster. Maintain refuse areas clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Floor cleaning needed throughout, especially under equipment and around perimeter of kitchen from grease and soil accumulation. Wall cleaning needed throughout. Accumulation of dust on walls and ceilings around vents. Floor cleaning needed in outside building. Maintain facilities clean.// 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- Outside shed contains a large amount of unused equipment and items. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used and litter.// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Damage at mop sink area. Continue working on transitional permit items.



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- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Clean all vents throughout kitchen and at service areas, and both restrooms. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

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