

| GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report | | | | | | CURRENT SCORE | | CURRENT GRADE | | | |
|--|--|--------------|--|--------------------|--|---|--|---------------|--|-----------------|--|
| Establishment Name: HARDEES #1500518 Address: 5259 Stone Mountain Hwy City: Stone Mountain Time In: 11:05 AM Time Out: 12:30 PM Inspection Date: 10/18/2021 CFSM: Ava Turman 17143147 11/19/2023 Purpose of Inspection: Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: 067-FS-11181 | | | | | | 94 | | A | | | |
| Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. | | | | | | | | | | | |
| Last Score 48 | | Grade U | | Date 10/13/2021 | | | | | | | |
| Prior Score N/A | | Grade N/A | | Date 02/06/2020 | | SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69 | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <small>(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)</small> | | | | | | | | | | | |
| IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=Repeat violation of the same code provision=2 points | | | | | | | | | | | |
| 1 IN OUT NA NO | | | | | Supervision | | | | | 4 points | |
| | | | | | 1-2A PIC present, demonstrates knowledge, performs duties | | | | | COS R | |
| | | | | | 1-2B Certified Food Protection Manager | | | | | COS R | |
| 2 IN OUT NA NO | | | | | Employee Health, Good Hygienic Practices, Preventing Contamination by Hands | | | | | 9 points | |
| | | | | | 2-1A Proper use of restriction & exclusion | | | | | COS R | |
| | | | | | 2-1B Hands clean and properly washed | | | | | COS R | |
| | | | | | 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | | COS R | |
| | | | | | | | | | | 4 points | |
| | | | | | 2-2A Management knowledge, responsibilities, reporting | | | | | COS R | |
| | | | | | 2-2B Proper eating, tasting, drinking, or tobacco use | | | | | COS R | |
| | | | | | 2-2C No discharge from eyes, nose, and mouth | | | | | COS R | |
| | | | | | 2-2D Adequate handwashing facilities supplied & accessible | | | | | COS R | |
| | | | | | 2-2E Response procedures for vomiting & diarrheal events | | | | | COS R | |
| 3 IN OUT NA NO | | | | | Approved Source | | | | | 9 points | |
| | | | | | 3-1A Food obtained from approved source | | | | | COS R | |
| | | | | | 3-1B Food received at proper temperature | | | | | COS R | |
| | | | | | 3-1C Food in good condition, safe, and unadulterated | | | | | COS R | |
| | | | | | 3-1D Required records: shellstock tags, parasite destruction | | | | | COS R | |
| 4 IN OUT NA NO | | | | | Protection From Contamination | | | | | 9 points | |
| | | | | | 4-1A Food separated and protected | | | | | COS R | |
| | | | | | 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | COS R | |
| | | | | | | | | | | 4 points | |
| | | | | | 4-2A Food stored covered | | | | | COS R | |
| | | | | | 4-2B Food-contact surfaces: cleaned & sanitized | | | | | COS R | |
| 5 IN OUT NA NO | | | | | Cooking and Reheating of TCS Foods, Consumer Advisory | | | | | 9 points | |
| | | | | | 5-1A Proper cooking time and temperatures | | | | | COS R | |
| | | | | | 5-1B Proper reheating procedures for hot holding | | | | | COS R | |
| | | | | | | | | | | 4 points | |
| | | | | | 5-2 Consumer advisory provided for raw and undercooked foods | | | | | COS R | |
| 6 IN OUT NA NO | | | | | Holding of TCS Foods, Date Marking of TCS Foods | | | | | 9 points | |
| | | | | | 6-1A Proper cold holding temperatures | | | | | COS R | |
| | | | | | 6-1B Proper hot holding temperatures | | | | | COS R | |
| | | | | | 6-1C Proper cooling time and temperature | | | | | COS R | |
| | | | | | 6-1D Time as a public health control: procedures and records | | | | | COS R | |
| | | | | | | | | | | 4 points | |
| | | | | | 6-2 Proper date marking and disposition | | | | | COS R | |
| 7 IN OUT NA NO | | | | | Highly Susceptible Populations | | | | | 9 points | |
| | | | | | 7-1 Pasteurized foods used: Prohibited foods not offered | | | | | COS R | |
| 8 IN OUT NA NO | | | | | Chemicals | | | | | 4 points | |
| | | | | | 8-2A Food additives: approved and properly used | | | | | COS R | |
| | | | | | 8-2B Toxic substances properly identified, stored, used | | | | | COS R | |
| 9 IN OUT NA NO | | | | | Conformance with Approved Procedures | | | | | 4 points | |
| | | | | | 9-2 Compliance with variance, specialized process and HACCP plan | | | | | COS R | |
| GOOD RETAIL PRACTICES <small>(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small> | | | | | | | | | | | |
| 10 OUT | | | | | Safe Food and Water, Food Identification | | | | | 3 points | |
| | | | | | 10A. Pasteurized eggs used where required | | | | | COS R | |
| | | | | | 10B. Water and ice from approved source | | | | | COS R | |
| | | | | | 10C. Variance obtained for specialized processing methods | | | | | COS R | |
| | | | | | 10D. Food properly labeled; original container | | | | | COS R | |
| 11 OUT | | | | | Food Temperature Control | | | | | 3 points | |
| | | | | | 11A. Proper cooling methods used: adequate equipment for temperature control | | | | | COS R | |
| | | | | | 11B. Plant food properly cooked for hot holding | | | | | COS R | |
| | | | | | 11C. Approved thawing methods used | | | | | COS R | |
| | | | | | 11D. Thermometers provided and accurate | | | | | COS R | |
| 12 OUT | | | | | Prevention of Food Contamination | | | | | 3 points | |
| | | | | | 12A. Contamination prevented during food preparation, storage, display | | | | | COS R | |
| | | | | | 12B. Personal cleanliness | | | | | COS R | |
| | | | | | 12C. Wiping cloths: properly used and stored | | | | | COS R | |
| | | | | | 12D. Washing fruits and vegetables | | | | | COS R | |
| 13 OUT | | | | | Postings and Compliance with Clean Air Act | | | | | 1 point | |
| | | | | | 13A. Posted: Permit/Inspection/Choking Poster/Handwashing | | | | | COS R | |
| | | | | | 13B. Compliance with Georgia Smoke Free Air Act | | | | | COS R | |
| 14 OUT | | | | | Proper Use of Utensils | | | | | 1 point | |
| | | | | | 14A. In-use utensils: properly stored | | | | | COS R | |
| | | | | | 14B. Utensils, equipment and linens: properly stored, dried, handled | | | | | COS R | |
| | | | | | 14C. Single-use/single-service articles: properly stored, used | | | | | COS R | |
| | | | | | 14D. Gloves used properly | | | | | COS R | |
| 15 OUT | | | | | Utensils, Equipment and Vending | | | | | 1 point | |
| | | | | | 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | COS R | |
| | | | | | 15B. Warewashing facilities: installed, maintained, used; test strips | | | | | COS R | |
| | | | | | 15C. Nonfood-contact surfaces clean | | | | | COS R | |
| 16 OUT | | | | | Water, Plumbing and Waste | | | | | 2 points | |
| | | | | | 16A. Hot and cold water available; adequate pressure | | | | | COS R | |
| | | | | | 16B. Plumbing installed; proper backflow devices | | | | | COS R | |
| | | | | | 16C. Sewage and waste water properly disposed | | | | | COS R | |
| 17 OUT | | | | | Physical Facilities | | | | | 1 point | |
| | | | | | 17A. Toilet facilities: properly constructed, supplied, cleaned | | | | | COS R | |
| | | | | | 17B. Garbage/refuse properly disposed; facilities maintained | | | | | COS R | |
| | | | | | 17C. Physical facilities installed, maintained, and clean | | | | | COS R | |
| | | | | | 17D. Adequate ventilation and lighting; designated areas used | | | | | COS R | |
| 18 OUT | | | | | Pest and Animal Control | | | | | 3 points | |
| | | | | | 18. Insects, rodents, and animals not present | | | | | COS R | |
| Person in Charge (Signature) _____ | | | | | Date: 10/18/2021 | | | | | | |
| Inspector (Signature) <i>Peter St</i> | | | | | Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____ | | | | | | |
| RTS DT | | | | | | | | | | | |

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

| | | |
|---|--|---------------------------|
| Establishment HARDEES #1500518 | Permit # 067-FS-11181 | Date 10/18/2021 |
| Address 5259 Stone Mountain Hwy | City/State Stone Mountain GA | Zip Code 30087 |

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------------------|------|---|------|--|------|
| Hot Dogs/Hot Holding / Warmer | 159 | Shredded Beef/Cooling (10min) / Walk in Freezer | 86 | Shredded Beef/Cooling (50 min) / Walk in Freezer | 41 |
| Ambient/Cold Holding / Walk in Cooler | 37 | Egg Wash/Cold Holding / Low Cooler | 36 | Chicken Battered/Hot Holding / Drawer Warmer | 137 |
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OBSERVATIONS AND CORRECTIVE ACTIONS

17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Correct By: 11/18/2021 Observed missing floor tile in kitchen. Observed damaged ceiling tiles in dining area. Observed grout in disrepair in kitchen and mop storage area.
Observed damaged cove base in kitchen. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)

17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Correct By: 10/29/2021 Observed walls unclean to sight and touch at dish area.
Observed vent cover in kitchen rusted and unclean to sight and touch. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)

18: .07(5)(k) (Repeat) NCOS Correct By: 10/21/2021 Observed drain flies in mop/ floor drain area. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:
1) routinely inspection incoming shipments of food and supplies; (C)
2) routinely inspecting the premises for evidence of pest; (C)
3) having a professional treat the facility; (Pf) and
4) eliminating harborage conditions. (C)

Person in Charge (Signature)

Date 10/18/2021

Inspector (Signature)



Date 10/18/2021

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| Address 5259 Stone Mountain Hwy | City/State Stone Mountain GA | Zip Code 30087 |

| | |
|----------------|-------------------------------------|
| Item Number | OBSERVATIONS AND CORRECTIVE ACTIONS |
|----------------|-------------------------------------|

Comments:

All holding temperatures in compliance.
TPHC used for cold line items, items marked according to procedure. Additives: Flavorings and colorings for beverages.
NOTE: An additional inspection will be conducted by 10/14/2022.
Questions: www.gnrhealth.com

| | |
|---|-----------------|
| Person in Charge (Signature) | Date 10/18/2021 |
| Inspector (Signature)  | Date 10/18/2021 |