

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: 09:30 AM Time Out: 01:00 PM Inspection Date: 10/13/2021 CFSM: Ava Turman 17143147 11/19/2023 Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input 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						48	U
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.							
<div style="display: flex; justify-content: space-between;"> <div> Last Score N/A Prior Score 94 </div> <div> Grade N/A Grade A </div> <div> Date 02/06/2020 Date 01/28/2020 </div> </div>							
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>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69	
Compliance Status					COS	R	
1	IN	OUT	NA	NO			
Supervision							
4 points							
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager		
2	IN	OUT	NA	NO			
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands							
9 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
4 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events		
3	IN	OUT	NA	NO			
Approved Source							
9 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1B Food received at proper temperature		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C Food in good condition, safe, and unadulterated		
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction		
4	IN	OUT	NA	NO			
Protection From Contamination							
9 points							
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food		
4 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized		
Compliance Status					COS	R	
5	IN	OUT	NA	NO			
Cooking and Reheating of TCS Foods, Consumer Advisory							
9 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A Proper cooking time and temperatures		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding		
4 points							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods		
6	IN	OUT	NA	NO			
Holding of TCS Foods, Date Marking of TCS Foods							
9 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		
4 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		
7	IN	OUT	NA	NO			
Highly Susceptible Populations							
9 points							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered		
8	IN	OUT	NA	NO			
Chemicals							
4 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		
9	IN	OUT	NA	NO			
Conformance with Approved Procedures							
4 points							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan		
Compliance Status					COS	R	
10	OUT						
Safe Food and Water, Food Identification							
3 points							
	<input type="radio"/>	10A. Pasteurized eggs used where required				<input type="radio"/>	
	<input type="radio"/>	10B. Water and ice from approved source				<input type="radio"/>	
	<input type="radio"/>	10C. Variance obtained for specialized processing methods				<input type="radio"/>	
	<input type="radio"/>	10D. Food properly labeled; original container				<input type="radio"/>	
11	OUT						
Food Temperature Control							
3 points							
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control				<input type="radio"/>	
	<input type="radio"/>	11B. Plant food properly cooked for hot holding				<input type="radio"/>	
	<input type="radio"/>	11C. Approved thawing methods used				<input type="radio"/>	
	<input type="radio"/>	11D. Thermometers provided and accurate				<input type="radio"/>	
12	OUT						
Prevention of Food Contamination							
3 points							
	<input checked="" type="radio"/>	12A. Contamination prevented during food preparation, storage, display				<input type="radio"/>	
	<input checked="" type="radio"/>	12B. Personal cleanliness				<input type="radio"/>	
	<input type="radio"/>	12C. Wiping cloths: properly used and stored				<input type="radio"/>	
	<input type="radio"/>	12D. Washing fruits and vegetables				<input type="radio"/>	
13	OUT						
Postings and Compliance with Clean Air Act							
1 point							
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/>	
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/>	
Compliance Status					COS	R	
14	OUT						
Proper Use of Utensils							
1 point							
	<input type="radio"/>	14A. In-use utensils: properly stored				<input type="radio"/>	
	<input checked="" type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled				<input type="radio"/>	
	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used				<input type="radio"/>	
	<input type="radio"/>	14D. Gloves used properly				<input type="radio"/>	
15	OUT						
Utensils, Equipment and Vending							
1 point							
	<input checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips				<input type="radio"/>	
	<input checked="" type="radio"/>	15C. Nonfood-contact surfaces clean				<input type="radio"/>	
16	OUT						
Water, Plumbing and Waste							
2 points							
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure				<input type="radio"/>	
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/>	
	<input type="radio"/>	16C. Sewage and waste water properly disposed				<input type="radio"/>	
17	OUT						
Physical Facilities							
1 point							
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>	
	<input checked="" type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>	
	<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean				<input type="radio"/>	
	<input checked="" type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/>	
18	OUT						
Pest and Animal Control							
3 points							
	<input checked="" type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>	
Person in Charge (Signature) <div style="text-align: center;">Ava Turman</div>	Date: 10/13/2021						
Inspector (Signature) <i>Rita</i>	Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 10/13/2021						

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Establishment

HARDEES #1500518

Permit #

067-FS-11181

Date

10/13/2021

Address

5259 Stone Mountain Hwy

City/State

Stone MountainGA

Zip Code

30087

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken Tenders (raw)/Cold Holding *discarded /	57	Egg Wash/Cold Holding *discarded / Cold Line	55	Liquid Egg/Cold Holding *discarded / Counter	70
Sausage/Cooking / Griddle	194	Sausage/Cooking / Griddle	176	Egg/Hot Holding / Drawer Warmer	187
Thermapen/Calibration / Ice Bath	32	Chicken Battered/Cooking / Fryer	201	Buttermilk/Receiving / Walk in Cooler	40
Bacon/Receiving / Walk in Cooler	40	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(1)(a);(b);(c)1,4,5,6,7, 8,9,10,11,12,13,14,15,16 COS PIC could not demonstrate active managerial control. Observed multiple priority violations. PIC could not answer questions regarding vomit procedures, time control documentation, and datemarking. PIC corrected violations after advised. The person in charge must be able to demonstrate their food safety knowledge through full compliance of the food code with no violations, be a Certified Food Safety Manager, or be able to provide correct answers to food safety questions as they relate to the food service operation at hand. (Pf)
It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)

2-1B: .03(5)(c) COS Employee observed washing dirty dishes changing gloves and returning to prepare biscuits. Employee observed handling raw hamburgers and returning to prepare cooked burgers without handwashing. Employee observed working at drive-thru register and immediately preparing fries without handwashing. Employee observed adjusting hat and clothing and returning to prepare food without handwashing. Employees discarded gloves, washed hands and donned clean gloves when advised. Employees must wash hands and exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, and: 1) after touching exposed body parts; 2) after using the restroom; 3) after coughing, sneezing, using tobacco, eating, or drinking; 4) after handling soiled equipment or utensils; 5) during food preparation, as often as needed to remove soil and contamination and to prevent cross contamination when changing tasks; 6) before putting on gloves; 7) after engaging in other activities that contaminate hands; 8) a second time when entering the kitchen from using the restroom. (P)


2-2B: .03(5)(j)1&2 COS Correct By: 10/16/2021 Evidence of employee drinking on prep line; open bottle of water observed on line adjacent to open, exposed food for consumption. Food discarded. Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)

4-1A: .04(4)(j) COS Observed employee store raw chicken container and raw egg wash container on drainboard with clean dishes and adjacent to sanitizing solution basin.
Observed used flour tray (for biscuits) stored with clean trays on rolling rack. PIC advised soiled equipment that comes into contact with raw animal food during storage preparation, holding, or display should be store separately from clean and sanitized equipment.
Employee moved all equipment to the soiled basin to be cleaned and sanitized. Employee prepared new sanitizing solution and wiped down drainboard before continuing.
Employee removed flour tray from clean trays. Food shall only contact surfaces of:
1. Equipment and utensils that are cleaned and sanitized as specified under DPH Rule 511-6-1-.05(7) and (8); (P) or
2. Single-service and single-use articles; (P) or
3. Linens, such as cloth napkins, that have been laundered as specified under DPH Rule 511-6-1-.05(9).
Food shall be protected from cross contamination by:
(i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:
(I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and
(II) Cooked ready-to-eat food; and (P)
(III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
(ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
(I) Using separate equipment for each type, (P) or
(II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and
(III) Preparing each type of food at different times or in separate areas; (P)
(iii) Cleaning and sanitizing equipment and utensils;
(v) Cleaning hermetically sealed containers of food of visible soil before opening;
(vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;
(vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and

Person in Charge (Signature)

Date 10/13/2021

Inspector (Signature)



Date 10/13/2021

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Establishment HARDEES #1500518		Permit # 067-FS-11181	Date 10/13/2021
Address 5259 Stone Mountain Hwy		City/State Stone Mountain GA	Zip Code 30087
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
<p>single-use articles; or (viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.</p> <p>4-1A: .04(4)(n)1 COS Employees observed not changing gloves between handling raw animal foods and ready-to-eat foods. Employees observed not changing gloves after changing tasks. Employees removed gloves and washed hands and donned clean gloves. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. (P)</p> <p>4-2B: .05(7)(b) NCOS Observed an accumulation of mold-like substance in ice bin in kitchen. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)</p> <p>4-2B: .05(7)(c) COS Correct By: 10/16/2021 Observed baked on food stuck to food contact portions of stainless steel pans stored as clean in kitchen. PIC discarded pan. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)</p> <p>6-1A: .04(6)(f) COS Liquid Egg and Milk not maintained at 41°F or below. PIC discarded items. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)</p> <p>6-1D: .04(6)(i) COS Observed items marked with time parameters not discarded immediately after time has elapsed. PIC stated raw chicken breast and egg wash are maintained using time as a public health control. Time to discard indicates close; preparation time indicated on food 6:00 AM. Egg wash and chicken breast exceed time parameters and temperature parameters (greater than 41°F, see temperature observations). Advised PIC if time is to be used as public health control written procedures must be available in advance and provided upon request. Time indicator must indicate time item was prepared or removed from temperature control and shall not exceed 4 hours if time is being used as control only. PIC discarded raw chicken and egg wash. Provided PIC with TPHC template for documented procedures. When using Time Control (TPHC) for a maximum of 6 hours: 1) cold foods shall start at 41°F (5°C) or below and may not exceed 70°F (21°C) within the 6 hours; (P) 2) the food temperature shall be monitored unless the room temperature is maintained to ensure the food does not exceed 70°F (21°F); (P) 3) the food items shall be labeled with a start and discard time, not to exceed 6 hours; (PF) 4) foods not consumed or exceeding 70°F (21°C) before the discard time shall be discarded; (P) 5) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; (P) 6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (PF)</p> <p>8-2B: .07(6)(c) COS Observed pesticide and spray paint stored above buns for consumers. Observed personal hand sanitizer stored with containers and utensils for shakes. PIC removed all chemical containers from facility. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by: 1. Separating the poisonous or toxic materials by spacing or partitioning; (P) and 2. Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This requirement does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single service and single-use articles. (P)</p> <p>8-2B: .07(6)(l) COS Spray bottle of household bed bug spray stored in kitchen; not approved for use in food service establishment. PIC removed chemicals from the facility. A restricted use pesticide shall be applied only by an applicator certified as defined in 7 USC 136 Definitions, (e) Certified Applicator, of the Federal Insecticide, Fungicide, and Rodenticide Act, or a person under the direct supervision of a certified applicator and shall meet the requirements specified in 40 CFR 152 Subpart I. (Pf)</p> <p>12A: .04(4)(z) COS Observed broken glass fragments in soda dispensing nozzle for consumer self-service beverage machine (left side). PIC removed nozzles for cleaning and sanitizing and discontinued use of the machine. Machine marked out of order. Food shall be protected from miscellaneous sources of contamination. (C)</p> <p>12A: .04(4)(z) NCOS Correct By: 10/16/2021 Observed food boxes stored under leaking condensation lines in walk in freezer. Food shall be protected from contamination by storing the food: 1) in a clean dry location; (C) 2) where it is not exposed to splash, dust, or other contamination; (C) and 3) at least 6 inches (15 cm) above the floor. (C)</p> <p>12B: .03(5)(g) COS Employee wearing bracelets while preparing food. Employee removed bracelets, washed hands, and donned clean gloves. Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). (C)</p> <p>12B: .03(5)(f) COS Employees were observed preparing exposed food without gloves with polish and artificial nails. Employees washed hands and donned gloves before continuing food handling. Unless wearing gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. (Pf)</p> <p>14B: .05(10)(a) COS Correct By: 10/16/2021 Observed dishes stacked wet on storage shelf. PIC separated to allow adequate air drying. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and covered or inverted. (C)</p> <p>15A: .05(1)(a) COS Correct By: 10/16/2021 Plastic Containers for hot holding foods are warped and pitting; no longer easily cleanable. Observed the stainless steel</p>			
Person in Charge (Signature)		Date 10/13/2021	
Inspector (Signature) 		Date 10/13/2021	

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	<p>containers with residue and pitting; no longer easily cleanable.</p> <p>Hot water immersion tool has cracking, pitting; no longer easily cleanable. PIC discarded containers and tool. Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under subsections (1) and (2) of this Rule or shall be discarded. (C)</p> <p>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or taste to food and under normal use conditions shall be safe (P), durable, corrosion-resistant, nonabsorbent, and easily cleanable. Materials shall be resistant to pitting, chipping, crazing, scratching, scoring, distortion and decomposition. (P, C)</p> <p>15A: .05(2)(h) NCOS Correct By: 10/16/2021 Observed an accumulation of dirt, food residue, and debris in gaskets and handles of reach in coolers, reach in freezer, and low freezer in kitchen. Observed gaskets and hinges in disrepair. Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under subsections (1) and (2) of this Rule or shall be discarded. (C)</p> <p>15C: .05(7)(a)2,3 NCOS Correct By: 10/16/2021 Observed nonfood-contact surfaces of equipment with an accumulation of food debris, water, and other residue. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C)</p> <p>Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. (C)</p> <p>17B: .06(5)(n) NCOS Correct By: 10/16/2021 Doors open on dumpster outside. 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. (C)</p> <p>Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents. (C)</p> <p>17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 10/22/2021 Observed an accumulation of dirt, food residue and soil on walls floors and ceiling of kitchen. Coving and tile in disrepair at mop sink area. 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)</p> <p>17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 10/22/2021 Observed leak from ceiling in dining area. Observed excessive leak in kitchen adjacent to walk in cooler entry. Observed leak in walk in freezer above food. 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)</p> <p>17D: .07(5)(d) NCOS Correct By: 10/22/2021 Observed dust and residue on ventilation fans in walk in cooler and walk in freezer over food. 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. (C)</p> <p>17D: .05(3)(d) NCOS Correct By: 10/22/2021 Observed build up in hood system. Observed dust accumulation on vent covers throughout the kitchen. Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. (C)</p> <p>17D: .07(2)(i) NCOS Correct By: 10/22/2021 Light shielding missing in walk in cooler. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: (i) The integrity of the packages cannot be affected by broken glass falling onto them; and (ii) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. (C)</p> <p>18: .07(5)(l) NCOS Correct By: 10/16/2021 Large accumulation of dead flies on glue board in kitchen. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. (C)</p> <p>18: .07(5)(k) NCOS Correct By: 10/22/2021 Observed fruit flies in kitchen. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</p> <ol style="list-style-type: none">1. Routinely inspecting incoming shipments of food and supplies; (C)2. Routinely inspecting the premises for evidence of pests; (C)3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under subsections (6)(e), (6)(m), and (6)(n) of this Rule; (Pf) and4. Eliminating harborage conditions.(C) <p>18: .07(2)(m) NCOS Correct By: 10/16/2021 Observed gap below door in lobby area. Outer openings of a food service establishment shall be protected against the entry of insects and rodents by:</p> <ol style="list-style-type: none">1) filling or closing holes and other gaps along floors, walls, and ceilings; (C)2) closed, tight-fitting windows; (C) and3) solid self-closing, tight-fitting doors. (C)		
Person in Charge (Signature)		Date 10/13/2021	
Inspector (Signature) 		Date 10/13/2021	

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Establishment HARDEES #1500518	Permit # 067-FS-11181	Date 10/13/2021
Address 5259 Stone Mountain Hwy	City/State Stone Mountain GA	Zip Code 30087

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE:
Establishments that receive a “C” or “U” food safety grade will have at least one additional routine inspection added in a twelve month period, and may have more inspections at the discretion of the Health Authority. An additional routine inspection will be conducted by 10/12/2022.
A follow-up inspection will be conducted within ten (10) days as a result of a routine inspection which resulted in a “C” or “U” grade. All priority items must be corrected by the follow-up inspection.

Observed dumping buckets of water on grounds from leak in kitchen. Advised all waste water must be disposed of properly.

Additives: Beverage flavorings and syrups used.
McLane invoice reviewed. Delivery received during inspection.
Holding temperatures in compliance unless noted (see items marked with * on temperature observations).
Date marking is for 7 total days. Review datemarking parameters with employees.
Questions: www.gnrhealth.com
770-963-5132.

Person in Charge (Signature)	Date 10/13/2021
Inspector (Signature) 	Date 10/13/2021