



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name Hardee's #1501831 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 101 Lineberry Blvd. ☐ Temporary ☐ Seasonal
 City Mount Juliet Time in 01:30 PM AM / PM Time out 01:40 PM AM / PM
 Inspection Date 03/23/2021 Establishment # 605227436 Embargoed 0
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 125

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| IN=in compliance | | | | | OUT=not in compliance | | | | | NA=not applicable | | | | | NO=not observed | | | | | COS=corrected on-site during inspection | | | | | R=repeat (violation of the same code provision) | | | | | | | | |
|-------------------|----------------------------------|-----------------------|----------------------------------|----------------------------------|--|--|--|--|--|-----------------------|-----------------------|--|---|----|----------------------------------|----------------------------------|----------------------------------|--------------------------------------|--|--|--|--|--|-----------------------|---|-----------------------|-----|---|--|---|--|----|--|
| Compliance Status | | | | | | | | | | COS | | | R | | WT | | Compliance Status | | | | | | | | | | COS | | | R | | WT | |
| | IN | OUT | NA | NO | Supervision | | | | | | | | | | | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | |
| 1 | <input checked="" type="radio"/> | <input type="radio"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | 16 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooking time and temperatures | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | | |
| | IN | OUT | NA | NO | Employee Health | | | | | | | | | | 17 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Proper reheating procedures for hot holding | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | |
| 2 | <input checked="" type="radio"/> | <input type="radio"/> | | | Management and food employee awareness, reporting | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | IN | OUT | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | |
| 3 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper use of restriction and exclusion | | | | | <input type="radio"/> | <input type="radio"/> | | | 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Proper cooling time and temperature | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | | | 19 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper hot holding temperatures | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | |
| 4 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Proper eating, tasting, drinking, or tobacco use | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | 20 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Proper cold holding temperatures | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | |
| 5 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | No discharge from eyes, nose, and mouth | | | | | <input type="radio"/> | <input type="radio"/> | | | 21 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper date marking and disposition | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | | | 22 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Time as a public health control: procedures and records | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | |
| 6 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Hands clean and properly washed | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | IN | OUT | NA | NO | Consumer Advisory | | | | | | | | | | | | | | |
| 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | <input type="radio"/> | <input type="radio"/> | | | 23 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Consumer advisory provided for raw and undercooked food | | | | | <input type="radio"/> | <input type="radio"/> | | 4 | | | | | | |
| 8 | <input checked="" type="radio"/> | <input type="radio"/> | | | Handwashing sinks properly supplied and accessible | | | | | <input type="radio"/> | <input type="radio"/> | | 2 | | IN | OUT | NA | NO | Highly Susceptible Populations | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | | | | | 24 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Pasteurized foods used; prohibited foods not offered | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | |
| 9 | <input checked="" type="radio"/> | <input type="radio"/> | | | Food obtained from approved source | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | IN | OUT | NA | NO | Chemicals | | | | | | | | | | | | | | |
| 10 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Food received at proper temperature | | | | | <input type="radio"/> | <input type="radio"/> | | | 25 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Food additives: approved and properly used | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | | |
| 11 | <input checked="" type="radio"/> | <input type="radio"/> | | | Food in good condition, safe, and unadulterated | | | | | <input type="radio"/> | <input type="radio"/> | | | 26 | <input checked="" type="radio"/> | <input type="radio"/> | | | Toxic substances properly identified, stored, used | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | |
| 12 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Required records available: shell stock tags, parasite destruction | | | | | <input type="radio"/> | <input type="radio"/> | | | IN | OUT | NA | NO | Conformance with Approved Procedures | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | | | | | 27 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Compliance with variance, specialized process, and HACCP plan | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | |
| 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food separated and protected | | | | | <input type="radio"/> | <input type="radio"/> | | 4 | | | | | | | | | | | | | | | | | | | | |
| 14 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food-contact surfaces: cleaned and sanitized | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | | | | | |
| 15 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper disposition of unsafe food, returned food not re-served | | | | | <input type="radio"/> | <input type="radio"/> | | 2 | | | | | | | | | | | | | | | | | | | | |
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**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Hardee's #1501831

Establishment Number #: 605227436

NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) |
|--------------|----------------|-----|---------------------------|
| | | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------|---------------------------|
| | |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-------------|---------------|---------------------------|
| | | |

Observed Violations**Total #** 3**Repeated #** 0

34:

42:

43:

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Comments/Other Observations

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Additional Comments

See last page for additional comments.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

| | |
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| Source Type: | Source: |
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Additional Comments

See routine inspection for comments