



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: Hardee's
Address: 30 Highland Square
City: Crossville
Inspection Date: 01/10/2023
Time in: 10:24 AM
Time out: 11:16:AM
Risk Category: 01
Number of Seats: 64

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 01/10/2023
Signature of Environmental Health Specialist: [Signature] Date: 01/10/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hardee's
 Establishment Number #: 605263654

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)
3 comp sink	Quat	200	
Sanitizer Bucket	Quat	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach-in Freezer	3
Burger Freezer	-3.5
Walk-in Cooler	34.9
Walk-Freezer	3.9

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken patties in hot holding unit	Hot Holding	147.9
Burger off grill	Cooking	169.1
Sausage patties in hot holding unit	Hot Holding	143.9
Breaded Chicken Patties off fryer	Cooking	210.2
Sliced Ham in reach-in	Cold Holding	29.3
Sliced Tomatoes in walk-in cooler	Cold Holding	38.8
Leafy Lettuce in walk-in cooler	Cold Holding	38.8
Shelled Eggs in walk-in cooler	Cold Holding	34
Raw chicken in walk-in cooler	Cold Holding	33.6
Orange Juice in drink cooler	Cold Holding	35.1

Observed Violations

Total # 6

Repeated # 0

37: Breaded chicken patties stored in walk-in freezer not covered/protected.

42: Observed clean containers on storage rack wet stacked.

45: Observed excessive ice buildup on shelves and floor in walk-in freezer.

47: Observed food debris on numerous pieces of equipment throughout kitchen and inside the microwave and reach-in freezer.

51: Both toilets in mens restroom in need of cleaning.

53: Numerous ceiling tiles missing or incorrectly installed. Floor tile in storage room broken and tiles throughout dirty/stained. Walls around mop sink in disrepair.



Establishment Information

Establishment Name: Hardee's

Establishment Number : 605263654

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Employees are observed using proper handwashing techniques at appropriate times and places.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Refer to source information
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) All food temperatures taken meet normal operating range.
- 20: (IN) All food temperatures taken meet normal operating range.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Items meet time as a public health control requirement.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Hardee's

Establishment Number : 605263654

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Hardee's

Establishment Number #: 605263654

Sources

Source Type: Water Source: Crossville city

Source Type: Food Source: Mclane

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Johnnytyleraustin@icloud.com