



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: Hardee's
Address: 30 Highland Square
City: Crossville
Inspection Date: 07/12/2024
Time in: 09:21 AM
Time out: 09:47 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 columns: 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, 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 columns: 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: 07/12/2024
Signature of Environmental Health Specialist: [Signature] Date: 07/12/2024



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)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Liquid eggs on ice	Cold Holding	41
Pan #1 of raw chicken at breeding station	Cold Holding	36.5
Pan #2 of raw chicken at breeding station	Cold Holding	37.7
Sausage patties on steam table	Hot Holding	158.6
Gravy on steamtable	Hot Holding	156.7

Observed Violations

Total # 7

Repeated # 0

37:

38:

43:

45:

47:

52:

53:



Establishment Information

Establishment Name: Hardee's

Establishment Number : 605263654

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
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- 27:
- 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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

Source Type: Source:

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Source Type: Source:

Source Type: Source:

Additional Comments

Follow-up for critical item #'s 1, 11, 19, 20, and 22.

All items corrected at time of follow-up.

Person in charge demonstrates knowledge and has managerial control at time of follow-up.

Food items properly timestamped.

All produce in good unadulterated condition.

Food temperatures meet time and/or temperature requirements.