



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name Hardee's Type of Establishment ☒ Permanent ☐ Mobile
 Address 30 Highland Square
 City Crossville Time in 09:09 AM AM / PM Time out 09:24 AM AM / PM
 Inspection Date 07/15/2022 Establishment # 605263654 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 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.)

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	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5		16	☐	☐	☐	☒	Proper cooking time and temperatures					☐	☐	5		17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐		
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5									Cooling and Holding, Date Marking, and Time as a Public Health Control																				
3	☒	☐			Proper use of restriction and exclusion					☐	☐	5			IN	OUT	NA	NO																							
	IN	OUT	NA	NO	Good Hygienic Practices									18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐																
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	5		19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐																
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	5		20	☒	☐	☐		Proper cold holding temperatures					☐	☐																
	IN	OUT	NA	NO	Preventing Contamination by Hands									21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐																
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5		22	☒	☐	☐	☐	Time as a public health control: procedures and records					☐	☐																
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐	5			IN	OUT	NA	NO	Consumer Advisory																						
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4															
	IN	OUT	NA	NO	Approved Source										IN	OUT	NA	NO	Highly Susceptible Populations																						
9	☒	☐			Food obtained from approved source					☐	☐	5		24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5															
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐	5			IN	OUT	NA	NO	Chemicals																						
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐	5		25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5															
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐	5		26	☒	☐			Toxic substances properly identified, stored, used					☐	☐																
	IN	OUT	NA	NO	Protection from Contamination										IN	OUT	NA	NO	Conformance with Approved Procedures																						
13	☒	☐	☐		Food separated and protected					☐	☐	4		27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5															
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																													
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																													

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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 # 7

Repeated # 0

35:

37:

43:

47:

51:

53:

56:

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Comments/Other Observations

1:
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***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.

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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:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Additional Comments	
No. 20, 22 and 26 corrected see routine inspection for more info	