



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name
Hardee'sAddress
30 Highland SquareCity
CrossvilleInspection Date
07/12/2023Establishment #
605263654

Type of Establishment

- Farmer's Market Food Unit
 Permanent Mobile
 Temporary Seasonal

SCORE

89

Inspection Date
07/12/2023

Time in 08:51 AM AM / PM Time out 09:47:AM AM / PM

Purpose of Inspection
 Routine Follow-up Complaint Preliminary Consultation/OtherRisk Category
O1 O2 O3 O4Follow-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.)

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

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

GOOD RETAIL PRACTICES				R-repeat (violation of the same code provision)		
Compliance Status				COS	R	WT
OUT						
Safe Food and Water						
28	<input type="radio"/> O			Pasteurized eggs used where required	O	O 1
29	<input type="radio"/> O			Water and ice from approved source	O	O 2
30	<input type="radio"/> O			Variance obtained for specialized processing methods	O	O 1
Food Temperature Control						
31	<input type="radio"/> O			Proper cooling methods used; adequate equipment for temperature control	O	O 2
32	<input type="radio"/> O			Plant food properly cooked for hot holding	O	O 1
33	<input type="radio"/> O			Approved thawing methods used	O	O 1
34	<input type="radio"/> O			Thermometers provided and accurate	O	O 1
Food Identification						
35	<input type="radio"/> O			Food properly labeled; original container; required records available	O	O 1
Prevention of Food Contamination						
36	<input type="radio"/> O			Insects, rodents, and animals not present	O	O 2
37	<input checked="" type="checkbox"/> O			Contamination prevented during food preparation, storage & display	O	O 1
38	<input type="radio"/> O			Personal cleanliness	O	O 1
39	<input type="radio"/> O			Wiping cloths; properly used and stored	O	O 1
40	<input type="radio"/> O			Washing fruits and vegetables	O	O 1
Proper Use of Utensils						
41	<input type="radio"/> O			In-use utensils; properly stored	O	O 1
42	<input type="radio"/> O			Utensils, equipment and linens; properly stored, dried, handled	O	O 1
43	<input checked="" type="checkbox"/> O			Single-use/single-service articles; properly stored, used	O	O 1
44	<input type="radio"/> O			Gloves used properly	O	O 1
Utensils and Equipment						
45	<input checked="" type="checkbox"/> O			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	O	O 1
46	<input type="radio"/> O			Warewashing facilities, installed, maintained, used, test strips	O	O 1
47	<input checked="" type="checkbox"/> O			Nonfood-contact surfaces clean	O	O 1
Physical Facilities						
48	<input type="radio"/> O			Hot and cold water available; adequate pressure	O	O 2
49	<input type="radio"/> O			Plumbing installed; proper backflow devices	O	O 2
50	<input type="radio"/> O			Sewage and waste water properly disposed	O	O 2
51	<input type="radio"/> O			Toilet facilities: properly constructed, supplied, cleaned	O	O 1
52	<input checked="" type="checkbox"/> O			Garbage/refuse properly disposed; facilities maintained	O	O 1
53	<input checked="" type="checkbox"/> O			Physical facilities installed, maintained, and clean	O	O 1
54	<input type="radio"/> O			Adequate ventilation and lighting; designated areas used	O	O 1
Administrative Items						
55	<input type="radio"/> O			Current permit posted	O	O
56	<input type="radio"/> O			Most recent inspection posted	O	O 0
Compliance Status						
57				Non-Smokers Protection Act		
58				Tobacco products offered for sale		
59				If tobacco products are sold, NSPA survey completed		

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

Date

Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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 not setup	Quat		
Sanitizer bucket	Quat	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in cooler	38
Walk-in Freezer	8
Reach-in Freezer #1	4
Reach-in freezer #2	28

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sausage on steam table	Hot Holding	157.6
Gravy on steam table	Hot Holding	146.1
Eggs in hot holding device	Hot Holding	168.2
Breaded pork in hot holding device	Hot Holding	184.2
Eggs off cooktop	Cooking	182.4
Sliced tomatoes on prep table	Cold Holding	39.5
Omelet mix in reach-in cooler	Cold Holding	40.1
Shelled eggs in reach-in cooler	Cold Holding	34.9
Raw chicken at breading station	Cold Holding	37.7
Sliced ham in walk-in cooler	Cold Holding	39.5
Chopped lettuce in walk-in cooler	Cold Holding	38.1

Observed Violations

Total # 7

Repeated # 0

11: (Out) observed box of lettuce and tomatoes in walk-in cooler molded and in need of discard. Corrective Action- educated on checking food products upon delivery and returning adulterated food items to delivery service for compensation or discarding items in question. Person in charge created a return spot in cooler and labeled it with a sign. Items will be returned for compensation.

37: Observed frozen beef patties exposed and not protected/covered in walk-in freezer.

43: Single-serve/single use to go items stored in dirty red containers in drive thru area and in clear dirty containers on cash line.

45: Observed excessive ice buildup/accumulation on shelves, ceiling, and floor of walk-in freezer.

47: Observed food debris/splatter on equipment doors/handles, inside microwave, inside cold holding units, and on front line counters.

52: Dumpster lids and doors not secured and left open.

53: Floor tiles and walls in hot water heater storage room and around mop sink in disrepair. Floors throughout establishment require cleaning. Numerous ceiling tiles water stained in lobby area.



Establishment Information

Establishment Name: Hardee's
Establishment Number : 605263654

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) person in charge 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.
- 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 cooking temps taken meet proper temperature and time requirements.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) no cooked food items cooling at time of 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 and Kroger

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments