TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISHMENT INSPECTION REPOR

FOOD SERVICE ESTAB				BL	ISH	IM	EN	ГШ	NSI	PEC	TI	ON REPORT	sco	RE							
Alter Contraction of the Contrac																					
Hardee's											Farmer's Market Food Unit Ø Permanent O Mobile										
Address 6013 Shallowford Rd.							Тур	pe of I	Establ	ishme	O Temporary O Seasonal	J									
City					Chattan	looga		Time in	08	3:2	0 A	١M	A	M/P	мті	me o	ut 08:40; AM AM / PM				
,	ectio	n Da	de		08/14/	/202	3 Establishme	nt# 60513714					_	d C							
			spect		ORoutine		餐 Follow-up	O Complaint			- O Pr					Cor	nsuitation/Other				
Risk Category O1 12 O3 O4 Follow-up Required O Yes K No Number of Seats 100								0													
		_	isk l	act	ors are foo	od prep	aration practic	es and employee	beha	vior	a mo	et c	omn	nonh	y rep	ortec	to the Centers for Disease Cont control measures to prevent illn	rol and Preven		_	
				49 (ontributin	g nacto											INTERVENTIONS	ess of injury.			
				algaa			(IN, OUT, NA, NO)	for each sumbered Nor	n. For		mark	ed 01	л, н	ark C	08 or P	t for e	ach liem as applicable. Deduct points for		_)	
IN	in ci	ompli	ance		OUT=not in c		e NA=not applica liance Status	ble NO=not observ	od COS	R)S=co	rrecte	d on-s	site dur	ing ins	spection R*repeat (violation of th Compliance Status	e same code provisi		R	WT
\rightarrow	_	ουτ	NA	NO			Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time Control For Safety (TCS)				
	黨	0			Person in cl performs du	ties	-	es knowledge, and	0	0	5	_	0	0	0		Proper cooking time and temperatures		0	0	5
2			NA	NO	Managemer		Employee Healt od employee awar		0	0		17	-				Proper reheating procedures for hot hok Ceeling and Heiding, Date Markin		0	0	
		0					tion and exclusion		0	0	5		IN	OUT		NO	a Public Health Cont				
4	_	_	NA				a drinking, or tobe		0			18	0	0	8		Proper cooling time and temperature Proper hot holding temperatures		0	8	
5	×	0	NA	0	No discharg	ge from e	yes, nose, and mo	outh	õ		5	20	12	0	0		Proper cold holding temperatures Proper date marking and disposition		0	8	5
	×	0	104				perly washed	n by rianus	0	0		22	_	6	0		Time as a public health control: procedu	res and records	0	ŏ	
7	8	0	0	0	No bare har alternate pro			t foods or approved	0	0	5	H	IN	OUT	-	NO	+ + + + +		-	-	
8		아	NA	NO	Handwashir		properly supplied a		0	0	2	23	0	0	×		Consumer advisory provided for raw an food	d undercooked	0	0	4
9	黨	0				ed from a	approved source			0			IN	ουτ	NA	NO	Highly Susceptible Popul	ations			
10 11	×	0	0	200	Food in goo	od conditi	oper temperature on, safe, and unac		8	0	5	24	0	0	X		Pasteurized foods used; prohibited food	s not offered	0	0	5
		0	×	0	Required re destruction		ailable: shell stock	k tags, parasite	0	0			IN	OUT		NO	Chemicals				
13			NA	NO	Food separa		ion from Contai	mination	0		4	25	0	0	X	J	Food additives: approved and properly of Toxic substances properly identified, sto		0	0	5
14	R	ŏ	ŏ				es: cleaned and sa	anitized	ŏ		5	_	IN		NA	NO			Ŭ	-	
15	2	0			Proper disp served	osition of	f unsafe food, retu	rned food not re-	0	0	2	27 O O X Compliance with variance, specialized process, and HACCP plan		rocess, and	0	0	5				
	_	_										_					s, chemicals, and physical object	- late faceta			
				000	A RECAIL	ractice	s are preventi	ve measures to co			arA)					gena	s, chemicals, and physical object	a into rooda.			
				00	T=not in comp			COS=corre	icted o	n-site	during				9		R-repeat (violation of the sar	me code provision)			
		OUT					iance Status ood and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment		COS	R	WT
2					ed eggs used d ice from ap					8		4	5				infood-contact surfaces cleanable, prope and used	rly designed,	0	0	1
3)	0	Varia		obtained for s	specialize	ed processing met		ŏ	ŏ	1		6	-			g facilities, installed, maintained, used, to	est strips	0	0	1
		OUT	_	er co			perature Contre adequate equipme	nt for temperature					_	_			ntact surfaces clean		0	0	1
3		0	contr	rol					0	0	2		0	TUK			Physical Facilities				
3	_				thawing met				8	8	1		_				f water available; adequate pressure stalled; proper backflow devices		0	윙	2
3		-		mom	eters provide				0	0	1		_	-			waste water properly disposed		0	0	2
3	_	OUT O		1 nenr	wrty labelect		dentification	d records available	0	0	1	-	_				es: properly constructed, supplied, cleane use properly disposed; facilities maintain		0	0	1
		OUT		, brob		-	Food Contamin		-		-			-		·	ilities installed, maintained, and clean		0	0	1
3	;	0	Insec	ts, ro	dents, and a	animals n	ot present		0	0	2	5	4	0 /	\dequa	ste ve	entilation and lighting; designated areas u	sed	0	0	1
3	,	0	Cont	amin	ation prevent	ted during	g food preparation	, storage & display	0	0	1		OUT Administrative items								
3	· ·	-	-		cleanliness				0	0	1			0	Jurren	t pern	nit posted		0	0	0
3	_				ths; properly ruits and veg		id stored		8	8		56 O Most recent inspection posted Compliance Status				O NO	WT				
		OUT				Proper L	Use of Utensils			· · ·							Non-Smokers Protection	Act		-	
A1 O In-use utensils; properly stored Ventile 42 O Utensils, equipment and linens; properly stored, dried, handled			0		1	5	7 8		obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale			0	0						
43 O Single-use/single-service articles; properly stored, used O O 1 44 O Gloves used properly O O 1																					
	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																					
repo	report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.																				
	F	I	r	J.	PA	42	<u> </u>	08/2	L4/2	023	3	_	/	5	Ŵ	t	U.	()8/1	.4/2	2023
Sigr	atur	re of	Pers	on In	Charge	J.				[Date	Si	gnatu	are of	Envir	onme	ental Health Specialist				Date

Signature of Pers		42	
Signature of Pers	on in Charge	\sim	

Date	Signature of Er

Date

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

PH-2267 (Rev. 6-15)	Free food safety training class	ree food safety training classes are available each month at the county health department.				
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	RDA 629		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Hardee's Establishment Number #: 605137145

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)
Reach in cooler	63

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations							
Total #	1						
Repeated # 0							
17.0	as original report						

47: See original report.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hardee's

Establishment Number : 605137145

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: See comments section. 21:	
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***See page at the end of this document for any violations that could not be displayed in	and the second se

*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: 605137145

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Hardee's Establishment Number # 605137145

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments

Reach in cooler at prep station not yet repaired. Reach in cooler not being used for TCS food storage during follow up inspection. Signs posted on reach in cooler "Do Not Use". Internal reach in temperature 63°F. Left contact card for PIC to cal inspector when reach in cooler is repaired.