TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

N.S.	No.		ALC: NO		1002													
Eeta	hick	nistro-	t Nar		Hardee's										Farmer's Market Food Unit Ø Permanent O Mobile)[7	
		in April	i raan		5525 Hixson Pike.					_	Тур	e of E	Establi	shme	O Temporary O Seasonal	ノ、	J	
Addr	699				Chattanooga		02	R∙∩	5 A	M								
City		- 0-			05/12/2022 Estat			5.0			_	d 0		me o	at <u>U8:50</u> ; <u>AIVI</u> AM/PM			
		n Da	spect		Routine O Follow				- O Pro			a <u>-</u>		0.000	nsultation/Other		_	
		egon			01 102	03			04	///////////////////////////////////////	ary		-			er of Seat	9	0
NISK	Cat		isk F	acto	ors are food preparation p	practices and employee		vior	8 mo				repo	ortec	to the Centers for Disease Control and P	revention		-
				as c	-							_	_		control measures to prevent illness or in	iry.		
		(Min	rk de	elgnet		OODBORNE ILLNESS RI KA, HO) for each numbered Her									INTERVENTIONS ach litem as applicable. Deduct points for category or	ubcategor	n)	
IN	in co	mpīt	ance		OUT=not in compliance NA=no Compliance St	t applicable NO=not observ	ed COS	IRI		\$=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same cod Compliance Status		ब छ	WT
	IN	OUT	NA	NO	Superv		000	- 1		h	IN	OUT	NA	NO	Cooking and Roberting of Time/Temperat	_	<u>~ ~</u>	1
1	8	0	_		Person in charge present, dem	nonstrates knowledge, and	0	0	5	16	11	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA		performs duties Employee						0	ŏ			Proper reheating procedures for hot holding	ő	8	5
23	K K	읭			Management and food employ Proper use of restriction and ex		0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Tis a Public Health Control			
		-	NA		Good Hygieni		Ť			18	0	0	0	X	Proper cooling time and temperature		То	
		응			Proper eating, tasting, drinking No discharge from eyes, nose,			0	5	19 20	ŝ	0	0	Ő	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventing Centar	nination by Hands					100	ŏ	ŏ	0	Proper date marking and disposition			
_		0			Hands clean and properly was No bare hand contact with read		_	0	5	22	\mathbb{X}	0	0	0	Time as a public health control: procedures and re-	ords O	0	
		0	٥	0	alternate procedures followed		0	0	_		IN	OUT	_		Consumer Advisory	-	-	-
	IN	OUT	NA	NO	Handwashing sinks properly su Approved	Source		0	2	23	0	0	篇		Consumer advisory provided for raw and undercoo food	••• •	0	4
	8		0		Food obtained from approved s Food received at proper tempe			0			IN	OUT			Highly Susceptible Populations	_	-	_
11		ŏ			Food in good condition, safe, a	ind unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offere	1 O	0	5
	- 1	0	×	0	Required records available: sh destruction	ell stock tags, parasite	0	0			IN	OUT			Chemicals			
		OUT O	NA	NO	Protection from Food separated and protected		0	0	4	25	<u></u> (00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used		8	
14	R	ŏ	ŏ		Food-contact surfaces: cleaner			ŏ	5				NA	NO	Conformance with Approved Procedure			
15	2	٥			Proper disposition of unsafe fo served	od, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, an HACCP plan	0	0	5
				Goo	d Retail Practices are pro	eventive measures to co	ontro	l the	intr	duc	tion	of p	atho	gens	, chemicals, and physical objects into fo	ds.		
				010	F=not in compliance	COS=corre			чV.				3		B			
				00	Compliance St	atus		R		Ĕ					R-repeat (violation of the same code pro Compliance Status		S R	WT
21	_	001	Past	eurize	Safe Food and V d eggs used where required	Water	0	0	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designe		La	L
21	1	0	Wate	er and	ice from approved source btained for specialized process	in a methoda	0	0	2	4	2				and used	· o	0	1
	_	OUT	varia	ince c	Food Temperature			0	-	44	6	0 V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	-	
3			Prop		oling methods used; adequate e	equipment for temperature	0	0	2	47	_	iä N UT	onfoo	d-cor	tact surfaces clean Physical Facilities	0	0	1
3:	2		+ + + + +		properly cooked for hot holding	1	0	0	1	43			ot and	d cold	water available; adequate pressure	0	10	
33	_				thawing methods used ters provided and accurate		0	0	1	49	_	_		-	talled; proper backflow devices waste water property disposed	0	_	_
	_	OUT	The		Food Identifica	tion	Ŭ		_	5	_	-			is: properly constructed, supplied, cleaned	ŏ		
3	;	0	Food	i prop	erly labeled; original container;	required records available	0	0	1	53	2	0 9	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
	-	OUT			Prevention of Feed Cor					5	_				ities installed, maintained, and clean	0	<u> </u>	+
30	:	0	Insec	ts, ro	dents, and animals not present		0	0	2	54	1 3	🖹 A	dequa	nte ve	ntilation and lighting; designated areas used	0	0	1
37	_	_			tion prevented during food pres	paration, storage & display	0	0	1		-	UT			Administrative items			
3	_				leanliness ths; properly used and stored		0	0	1	50					nit posted inspection posted	- 8	0	•
-40)	0		- X	ruits and vegetables			0	_		-	_			Compliance Status			WT
4	_	OUT O	In-us	e uter	Proper Use of Ut nsils; properly stored	ensils	0	0	1	57	-	- 0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	20	10	I
4	_	0	Uten	sils, e	quipment and linens; properly s /single-service articles; properly		0		1	58	5	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
4	_				ed properly	y skried, used		ö		00		1	0080	oo pr	ourses are sold, rearing survey completed		10	-
Failu	e to	corre	ot any	y viola	tions of risk factor items within te	n (10) days may result in susper	nsion o	f your	food	servic	e esta	blishr	nent p	ermit.	Repeated violation of an identical risk factor may result	n revocatio	s of y	our food
					recent inspection report in a consp	icuous manner. You have the rij	ght to r	eques							e. You are required to post the food service establishme lling a written request with the Commissioner within ten			
repor	V	Z	Q.			709, 68-14-711, 68-14-715, 68-14-7								A				
-	4	-	1	e	ITA	05/3	12/2	022	2			V		7	#	05/	12/	2022
	\mathcal{I}	σ	-		Charge				Date	-			-		ental Health Specialist			Date

	Additional food safety information ca	in be found on our website, I	http://tn.gov/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training class Please call (es are available each mor) 4232098110	nth at the county health department. 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 # 605137251

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 sink - sani buckets	Quat	300									

Equipment Temperature								
Description	Temperature (Fahrenheit)							

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Gravy	Hot Holding	162				
Egg	Hot Holding	152				
Sausage	Hot Holding	149				
Gravy	Hot Holding	169				
Chicken	Cold Holding	37				
Raw chx	Cold Holding	38				
Egg wash	Cold Holding	39				
Creamer	Cold Holding	39				
Milk	Cold Holding	39				
Ham	Cold Holding	41				
Buttermilk	Cold Holding	41				
Sausage	Cooking	171				

Observed Violations

Total # 4

Repeated # ()

45: Wood in freezer not sealed. All surfaces should be durable and non absorbant.

47: Pan holders dirty.

49: Leak at mop sink faucet and 3 sink faucet.

54: Employee drink amd personal items on sjelf above margerine



Establishment Information

Establishment Name: Hardee's

Establishment Number : 605137251

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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: Hands washed

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: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using tilt for chicken and pork chops using timer.
- 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.

Establishment Information

Establishment Name: Hardee's

Establishment Number: 605137251

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Hardee's

Establishment Number # 605137251

Sources				
Source Type:	Water	Source:	HUD	
Source Type:	Food	Source:	Mclane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments