

**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	Quat	200	
Sanitizer bucket	Quat	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach-in freezer	-4
Burger freezer	6
Walk-in cooler	38
Walk-in freezer	-8

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Breaded chicken in hot holding device	Hot Holding	162.5
Breaded chops in hot holding device	Hot Holding	172.7
Egg off cooktop	Cooking	168.4
Breaded steak out of fryer	Cooking	208.7
Sausage patties on steam table	Hot Holding	176.7
Gravy on steam table	Hot Holding	163.5
Omelet mix in prep cooler	Cold Holding	37.9
Country ham in prep cooler	Cold Holding	36.3
Liquid egg on ice by cooktop	Cold Holding	36.1
Raw chicken at breeding station	Cold Holding	38.1
Leafy lettuce in walk-in cooler	Cold Holding	39.9
Shelled eggs in walk-in cooler	Cold Holding	35.8

Observed Violations

Total # 5

Repeated # 0

21: (Out) observed leafy lettuce stored in walk-in cooler past 7 day discard date marking. Corrective Action- educated on proper 7 day date marking and person in charge disposed of approximately 1lb of lettuce.

42: Observed metal pans stacked wet (wet nesting) on dish rack.

43: Single-use/single-serve to-go items stored in dirty red plastic containers at drive thru window and in black plastic containers in dining room, clean as required.

47: Observed food debris and splatter on equipment doors, handles, countertops, and inside cold holding units.

53: Floors in poor condition and stained around baseboards and under equipment. Walls and ceiling tiles throughout kitchen and mop sink and chemical room area stained/scuffed and in poor condition

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) person in charge has knowledge of symptoms and diseases of foodborne illnesses. Policy posted.
- 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.
- 11: (IN) All food was in good, sound condition at time of 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 cooled at time of inspection
- 19: (IN) All food temperatures taken meet normal operating range.
- 20: (IN) All food temperatures taken meet normal operating range.
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Source Type:	Food	Source:	McLane
Source Type:	Water	Source:	Crossville city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments