

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Hardee's

Stablishment Name
Address
City

Hardee's

Type of Establishment
Type of Establishment

Type of Establishment
Type of Establishment
Type of Establishment
O Temporary
O Seasonal

Inspection Date 01/09/2024 Establishment # 605263654 Embargoed 1

Purpose of Inspection MRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 💢 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 64

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 (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	0 5 =0
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				1
2	D)(0			Management and food employee awareness; reporting	0	0		ΙГ
3	寒	0			Proper use of restriction and exclusion	0	0	5	н
	IN	OUT	NA	NO	Good Hygienic Practices				1 17
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	2 2
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2
	IN	OUT	NA	NO	Preventing Contamination by Hands				2
6	滋	0		0	Hands clean and properly washed	0	0		2
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2
	IN	OUT	NA	NO	Approved Source				ΙĽ
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1	2
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				2 2
13	Ä	0	0		Food separated and protected	0	0	4	2
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	280	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provi

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

PRACTICES

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i imo:			
28		Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Ī
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	r
39	0	Wiping cloths; properly used and stored	0	0	-
40	0	Washing fruits and vegetables	0	0	r
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Γ.
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	,
43		Single-use/single-service articles; properly stored, used	0	0	ŀ
44	0	Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		Ī
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

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, 4-5-329.

01/09/2024

Date Signature of Environmental Health Specialist

01/09/2024

Signature of Person In Charge Date

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

RDA 629

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 Sanitizer bucket	Quat Quat	200 200					

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

	Temperature (Fahrenheit
Hot Holding	162.5
Hot Holding	172.7
Cooking	168.4
Cooking	208.7
Hot Holding	176.7
Hot Holding	163.5
Cold Holding	37.9
Cold Holding	36.3
Cold Holding	36.1
Cold Holding	38.1
Cold Holding	39.9
Cold Holding	35.8
	Cooking Cooking Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding

Observed Violations
Total # 5
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

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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. 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.

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 Information Establishment Name: Hardee's						
Sources						
Source Type:	Food	Source:	McLane			
Source Type:	Water	Source:	Crossville city			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	ents					
Additional Commo	,,,,					