TENNESSEE DEPARTMENT OF HEALTH

			J			FOOD SERV	ICE ESTA	BL	ISH	M	ENT	r IN	ISF	PEC	TIC	ON REPORT	SCO	RE		
Esta	منية bist	imen	er it Nar		Hardee's							Tur	e of F	Totabli	shmo	O Farmer's Market Food Unit	9	R	2	
Address					9398 Reco Dr. Type of Establishment O module O Temporary O Seasonal															
					Soddy Dais	v	Time in	02	<u>۲</u> .2	5 F	2					at 03:20; PM AM / PM				
City						·						-			me ou	at 00.20; 111 AM7PM				
Insp	ectio	n Da	rte	÷	12/14/20	Establishment #	60518089	3		-	Emba	rgoe								
Purp	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other				
Purpose of Inspection Routine O Follow-up O Complaint O Preliminary Risk Category O 1 Routine O 3 O 4 Risk Category O 1 Routine O 3 O 4 Risk Factors are food preparation practices and employee behaviors most common as contributing factors in foodborne illness outbreaks. Public Health Intervent FOODBORINE ILLINESS RISK FACTORS AND PUBLIC (Mark designated compliance status (IN, OUT, NA, NO) for each numbered litem. For items marked OUT, mark O IN-in compliance NA-not applicable NO-not observed COSecorrected on- COSecorrected on- Compliance Status COS R WT IN OUT NA NO Supervision In <thin< th=""> In In <thin< <="" td=""><td></td><td>Fc</td><td>low-</td><td>up Required O Yes 氨 No</td><td>Number of Se</td><td>eats</td><td>10</td><td>6</td></thin<></thin<>			Fc	low-	up Required O Yes 氨 No	Number of Se	eats	10	6											
		R														I to the Centers for Disease Control a	ind Prevent	ion		
					out mating race												n mjary.			
			urik de	elgnet	ed compliance stati												ery or subcate	gory.)		
IN	in c	ompii	ance				NO=not observe				OS=corrected on-site during inspection R=repeat (violation of the same co									
	IN	олт	NA	NO	Com			cos	I R I	wr	Ь					Compliance Status Cooking and Reheating of Time/Temp		cos	ĸ	WT
\rightarrow	_		-	no	Person in charge p		nowledge, and	-		-		IN	OUT	NA	NO	Control For Safety (TCS) Food				
			NA	110				0	0	5			0	0		Proper cooking time and temperatures		0	읽	5
2			NA	NO	Management and	food employee awarene	ss; reporting	0	TO		"	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, an	d Time es	0	0	
	×	0	1		Proper use of restr	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
	IN	OUT	NA	NO	Go	od Hygionic Practice						0	0	0		Proper cooling time and temperature		0		
4	ğ	00				ing_drinking_or tobacco eyes, nose, and mouth		8	8	5	19	20	00	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	8	
			NA	-		ing Contamination by		-		_		*	ŏ		0	Proper cold holding temperatures Proper date marking and disposition		8	허	5
6	×	0			Hands clean and p	properly washed		0	0			12	0	0	0	Time as a public health control: procedures an	nd records		0	
7	邕	0	0	0	No bare hand cont alternate procedur	tact with ready-to-eat for es followed	ods or approved	0	0	5		IN	OUT		-	Consumer Advisory		-	- 1	
8	X	0				s properly supplied and	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and und	ercooked	0	0	4
_	_		NA	_	Food obtained from	Approved Source n approved source		0	ο	-	-	IN	OUT		NO	food Highly Susceptible Population		-	-	
10	õ	ō	0	\sim	Food received at p	proper temperature		0	0		24		0	80		Pasteurized foods used; prohibited foods not		0	0	-
11	_			_		ition, safe, and unadulte available: shell stock tag		0	0	5	-			_		Pasteurized roods used, promoted roods not	priered	~	9	0
	0	0	×	0	destruction	available, shell stock taş	parasite	0	0			IN	OUT			Chemicais				
13			NA	NO	Protect Food separated an	ction from Contamin	ation			_	25	刻	0	X		Food additives: approved and properly used	rad	0		5
			ŏ			ces: cleaned and saniti	zed	ŏ		5	20			NA	NO	Toxic substances properly identified, stored, u Conformance with Approved Proce		-	-	
	2	0				of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proces	s, and	0	0	5
	~	-			served			-	-			-	-	~		HACCP plan		-	-	
				Goo	d Retail Practic	es are preventive :	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects int	o foods.			
								GOO	D R	ar/A	L PR	АСТ	ICE	3						
	_			00	F=not in compliance	pliance Status	COS=corre	cted o	R	during WT	inspe	ction				R-repeat (violation of the same cod Compliance Status		cos	RI	WT
		OUT				Food and Water			1 10			0	UT			Utensils and Equipment		000	~ 1	
21					d eggs used where ice from approved				8		4	5 (nfood-contact surfaces cleanable, properly de- and used	signed,	0	0	1
30	_				btained for special	ized processing method	5	ŏ	ŏ	1	4						ine	0	0	1
		OUT	_			mperature Control		_					-			g facilities, installed, maintained, used, test str	- 41	-	-	
3	۱	鬣	Prop		ling methods used	; adequate equipment fo	or temperature	0	0	2	4	_	D N UT	ontoo	d-con	tact surfaces clean Physical Facilities		0	0	1
3:	2	0			properly cooked fo	r hot holding		0	0	1	4			lot and	l cold	water available; adequate pressure		0		2
33	_				thawing methods u			0	0	1	4	_	_		- T	stalled; proper backflow devices			0	2
34		OUT		mome	eters provided and a	accurate I identification		0	0	1	5	_	_			waste water properly disposed s: properly constructed, supplied, cleaned			0	2
35	_		_	i nmn		al container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintained		õ	0	1
		OUT		, prop		of Food Contaminatio		-		<u> </u>	5			-		lities installed, maintained, and clean		-	6	1
30	_	-	_	ts. ro	dents, and animals			0	0	2	5	_	-			ntilation and lighting; designated areas used		ŏ	ŏ	1
	-	-					uman 8 diselars	-	0	_	F	-	UT					-	-	-
37	_	0				ing food preparation, sto	xage & display	0		1						Administrative items		6	6	
3	_				leanliness ths; properly used a	and stored		0	0	1	5					nit posted inspection posted		0	읭	0
4)	0	Was		ruits and vegetable				ŏ		Ĕ		- 1a		2-2115	Compliance Status		YES		WT
	_	OUT	_	o de la		Use of Utensils		~		_	5	,	-	omel		Non-Smokers Protection Act with TN Non-Smoker Protection Act		1	~	
4	_				nsils; properly store quipment and liner	a s; properly stored, dried	, handled	0	8	1	5	8				ducts offered for sale		× 0	8	0
4		0	Sing	e-use	/single-service artic	cles; properly stored, us		0	0	1	5	9				oducts are sold, NSPA survey completed		0	0	
	•	9	10104	05 05	ed properly				0	<u> </u>										

are to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operation ated violation of an identical risk factor may result in revocation of your food u are required to post the food service establishment permit in a conspicuous a written request with the Commissioner within ten (10) days of the date of this rmer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-709, 68-14-715, 68-14-715, 68-14-715, 68-14-729,

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12/14/2022

of Environmental Health Specialist

12/14/2022

Signature of Person In Charge

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Date	Signature

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
P192201 (1004. 0=10)	Please call () 4232098110	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hardee's Establishment Number #: 605180893

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 (Fahrenhelt)					
Three comp sink	QA	200						
Sani buckets	QA	200						

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature						
oription	State of Food	Temperature (Fahrenheit				
mburger	Cooking	156				
v hamburger-1 dr reach in	Cold Holding	40				
v chicken-walk in	Cold Holding	34				
y wash-walk in	Cold Holding	39				
termilk-2 dr upright	Cold Holding	38				
ed tomatoes-walk in	Cold Holding	41				

Observed Violation	5
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Total #

Repeated # 0

31: Sliced tomatoes are holding at 46 on prep line during shift change. These were changed out, date and time stamped with fresh tomatoes during inspection. Ensure proper cooling methods are used and time as a public health control requirements are followed.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Hardee's

Establishment Number : 605180893

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (IN) Observed proper handwashing by employees.

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) Food obtained from approved source
- 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 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: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Cut tomatoes and cut leafy greens were time/date stamped at shift change
- 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: 605180893

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Hardee's

Establishment Number # 605180893

Sources							
Source Type:	Food	Source:	Mclane				
Source Type:	Water	Source:	Water is from approved source				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments