

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Yes 疑 No

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SCORE

O Farmer's Market Food Unit Hardee's Remanent O Mobile Establishment Name Type of Establishment 9398 Reco Dr. O Temporary O Seasonal Address Soddy Daisy Time in 08:50 AM AM/PM Time out 09:30; AM AM/PM City 05/25/2023 Establishment # 605180893 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 106 ase Control and Prevention rted to the Centers for Dis

Follow-up Required

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# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

sted compliance status (IN, OUT, NA, NO) for each numbered Item. For Ite

12	N=in c	compil	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	\$=co	rrecte	d on-si	te duri	ng ins	pection R=repeat (violation of the same code proving		
					Compliance Status	cos	R	WT						Compliance Status		
	IN	ОUТ	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods		
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	123	0	0	0	Proper cooking time and temperatures		
	IN	OUT	NA	NO	Employee Health				17		ŏ	ŏ	_	Proper reheating procedures for hot holding		
2		0			Management and food employee awareness; reporting	0	О	$\neg$						Cooling and Holding, Date Marking, and Time as		
3	×	0			Proper use of restriction and exclusion	0	0	5			OUT	NA	NO	a Public Health Control		
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0		Proper cooling time and temperature		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding temperatures		
5	黨	0	1	0	No discharge from eyes, nose, and mouth	0	0	ı °	20	125	0	0		Proper cold holding temperatures		
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	120	0	0	0	Proper date marking and disposition		
6	黨	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a public health control: procedures and records		
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5				_	_			
Ŀ		_	_		alternate procedures followed	_	_			IN	OUT	NA	NO	Consumer Advisory		
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥l	M		Consumer advisory provided for raw and undercooked		
	_	_	NA	NO	Approved Source	-		$\blacksquare$	-	_	_	_	_	1	-	food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations		
10		0	0	100	Food received at proper temperature	0	0		24	0	0	320		Pasteurized foods used; prohibited foods not offered		
11	200	0			Food in good condition, safe, and unadulterated	0	0	5	127	1	_	(40)		Pasteurized loods used, prombited loods not offered		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	Chemicals		
		OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved and properly used		
13	黛	0	0		Food separated and protected	0	0	4	26	宴	0			Toxic substances properly identified, stored, used		
14	寒	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan		

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			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

ect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	ŀ
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 180	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	$\Box$

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regar t. 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, 4-5-320. n ten (10) days of the date of th

Mastar Signature of Person In Charge

05/25/2023

Date Signature of Environmental Health Specialist 05/25/2023

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

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

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Local	ина			umauvn

Establishment Name: Hardee's

Establishment Number #: 605180893

Smoking observed where smoking is prohibited by the Act.

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.				

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)		
Sani bucket Three compartment sink	QA QA	200 200			

Equipment Temperature				
Description	Temperature ( Fahrenhei			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Gravy	Hot Holding	165			
Sausage	Hot Holding	162			
Eggs	Cooking	164			
Pooled eggs-on ice	Cold Holding	41			
Raw chicken-prep area	Cold Holding	41			
Cut tomatoes-walk in	Cold Holding	41			
Milk-walk in	Cold Holding	41			
Raw chicken-walk in	Cold Holding	41			
Milk-2 dr upright near buiscuit prep	Cold Holding	41			

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Hardee's Establishment Number: 605180893

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) an employee illness policy is 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) 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: Eggs properly cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed 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: Sliced tomatoes properly date and time stamped ono prep line
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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: 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 Comme	ents				