TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPO

	CARC .	Ł,	13			FOOD a	ERVICE ESTA	BL	151	IMI			121	EC	110					\neg
R		H.	S. S.														Л С			
Esta	blish	imen	t Nar		Hardee's Type of Establishment O Mobile															
Address			9398 Reco Dr. Type of Establishment O Temporary O Seasonal										/							
City			Soddy Da	isy	Time in	12	2:4	0 F	M	A	M/P	M Tir	ne o	ut 01:10:PM AM/PM						
		- 0	da.		11/03/2	021 Establis	hment # 60518089					_	d 0							
Insp			ite spect		KRoutine	O Follow-up				_	elimin				0	nsultation/Other				
,				ion	_						earnan	ary							10	
Risk	Cat	egon R		act	O1 ors are food p	xc2 preparation pra	O3 ctices and employee	beha		04	et c	omn	nonh			up Required O Yes 🗮 No I to the Centers for Disease Contr	Number of S	eats tion	10	
				as c	ontributing f	actors in foodb	orne illness outbreak	s. P	ublic	He	aith	Inte	rven	tions	are	control measures to prevent illne	ss or injury.			
		(Me	rk de	signal	ed compliance s		DBORNE ILLNESS RI NO) for each numbered iten									INTERVENTIONS ach item as applicable. Deduct points for c	ategory or subcate	gory.)		
IN	in co	mpīi	ance			pliance NA=not ap)S=co	rrecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the				
	IN	оит	NA	NO	60	Supervisi		cos	R	*			aur		NO	Compliance Status Cooking and Reheating of Time/I		cos	ĸ	WT
-	展	0				e present, demon	strates knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS)	eeds			
			NA	NO	performs duties	Employee H	lealth	-		-	16	0	8	0	풇	Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	0	응	5
	X	_					awareness; reporting	0		5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
		0	NA	NO		estriction and exclu Good Hygionic P		0	0	_	18	0	0	0	14	a Public Health Centre Proper cooling time and temperature	н	0		
4	X	0	-	0	Proper eating, t	tasting, drinking, or	tobacco use	0	0	5	19	家	0	0	õ	Proper hot holding temperatures		0	0	
			NA	-		om eyes, nose, an inting Contamin		0	0	Ľ		12	8			Proper cold holding temperatures Proper date marking and disposition		8	8	5
	X	0	1.011		Hands clean an	nd properly washed	1	0	0			12		ŏ		Time as a public health control: procedur	es and records	_	ŏ	
7	鬣	0	0	0	No bare hand o alternate proces		o-eat foods or approved	0	0	5		IN	OUT	NA	-	+ + + + +		-	-	
8		<u>0</u>	NA	NO	Handwashing s	inks properly supp Approved So	lied and accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and food	undercooked	0	0	4
9	黨	0				from approved sou	rce		0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
10 11	<u>0</u>	8	0	×		at proper temperat ondition, safe, and		8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
	_	ō	×	0	Required record		stock tags, parasite	ō	ō			IN	OUT	NA	NO	Chemicais				
			NA	NO	destruction Pro	tection from Co	ntamination					0	0	X		Food additives: approved and properly ut	sed	0	0	5
13		8	8		Food separated	3 and protected urfaces: cleaned a	nd sanitized	8	0	4	26	良 IN		NA	NO	Toxic substances properly identified, stor Conformance with Approved P		0	0	_
15	_	0	_				returned food not re-	0	0	2	27	0	0	2	110	Compliance with variance, specialized pr		0	0	5
	~	÷			served			Ŭ	Ŭ	-		Ŭ	Ŭ	~		HACCP plan		Ŭ	<u> </u>	
				Goo	d Retail Prac	tices are preve	intive measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
								GOO						3						
				00	T=not in complian Co	ce mpliance Statu	COS=corre	Cted o	R	WT V	inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
2	_	out	Dact	a unicato	Sat d eggs used wh	fe Food and Wat	ter	~	0	_		_	UT	and ar	ud no	Utensils and Equipment infood-contact surfaces cleanable, proper	v decigned	_		
2	9	0	Wate	r and	ice from approv	ved source		0	0	2	4	5				and used	y designed,	0	0	1
3		OUT	Varia	nce c		cialized processing Temperature Co		0	Ō	-	4	6	o v	Varews	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0			oling methods us	sed; adequate equi	ipment for temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean		0	0	1
3	2	0	contr Plant		property cooked	d for hot holding		0		1	4	-	UT O⊢	lot and	l cold	Physical Facilities water available; adequate pressure		0	0	2
3	_				thawing method			0	0	1	4	_	_			stalled; proper backflow devices			0	2
3	-	OUT		morrie	eters provided a	nd accurate od identificatio	n	0	0	1	5		-			I waste water properly disposed es: properly constructed, supplied, cleaned	5		0	2
3	5	0	Food	i prop	erly labeled; orig	ginal container; req	uired records available	0	0	1	5	2				use properly disposed; facilities maintaine		0	0	1
		OUT			Preventio	n of Food Conta	mination				5	3	οP	hysica	I faci	ilities installed, maintained, and clean		0	0	1
3	8	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	4	0 A	dequa	đe ve	ntilation and lighting; designated areas us	ed	0	0	1
3	7	0	Cont	amina	ation prevented	during food prepara	ation, storage & display	0	0	1		0	TUK			Administrative Items				
3	-	-	-		leanliness	ad and stored		0	0	1	5					nit posted		0	0	0
3	_				ths; properly use ruits and vegeta			0	8		P	6		ncrist re	cent	Compliance Status		O YES		WT
	_	OUT			Pro	per Use of Uten	sils	~				,	-	omel	10.0.0	Non-Smokers Protection A with TN Non-Smoker Protection Act				
4	2	0	Uten	sils, e	nsils; properly st quipment and lir	nens; properly stor	ed, dried, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale			0	0
4		0	Singl	e-use	single-service and properly	articles; properly st	ored, used		8		5	9	H	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
_	-					ar items within two /4	(0) days may result in suscer			_	servic		abilister	nent or	ermit.	Repeated violation of an identical risk factor	may result in reven	ation	f yes	r food
servi	ce es	tablis	hmen	t perm	nit. Items identifie	d as constituting im	ninent health hazards shall b	e corre	cted is	mmed	iately	or op	eration	is shall	ceas	e. You are required to post the food service e filing a written request with the Commissioner	stablishment permit	in a c	onspi	icuous
					ny	7-7-708, 68-14-709,	68-14-711, 68-14-715, 68-14-7	16, 4-5	320.						/					
	11/03/2021 11/03/2021																			

Signature	of Persor	n In Charge	

Date	Signature of	Environmental Health Specialist

SCORE

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**** 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. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) 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 # 605180893

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	QA	200								

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Food Temperature	State of Food	Townships (Fabrack all
Description		Temperature (Fahrenheit
Hamburger patty	Hot Holding	155
Sliced ham	Cold Holding	40
Raw chicken	Cold Holding	38
Sausage	Cold Holding	39
Sliced tomatoes	Cold Holding	39

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): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: Proper handwashing observed.

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: 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: Proper hot holding temperatures observed.

20: Proper cold holding temperatures observed.

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Proper TILT procedures observed with lettuce and tomatoes.

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:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments