



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name Hardee's Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 6013 Shallowford Rd. ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 08:20 AM AM / PM Time out 09:00 AM AM / PM  
Inspection Date 02/27/2024 Establishment # 605137145 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 100

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
<b>Supervision</b>					<b>Employee Health</b>					<b>Good Hygienic Practices</b>					<b>Preventing Contamination by Hands</b>					<b>Approved Source</b>					<b>Protection from Contamination</b>				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Person in charge present, demonstrates knowledge, and performs duties.					Management and food employee awareness, reporting					Proper eating, tasting, drinking, or tobacco use					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					Food obtained from approved source					Food separated and protected				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion					Proper reheating procedures for hot holding					No discharge from eyes, nose, and mouth					Handwashing sinks properly supplied and accessible					Food received at proper temperature					Food-contact surfaces: cleaned and sanitized				
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>					Required records available: shell stock tags, parasite destruction					<b>Consumer Advisory</b>					Food in good condition, safe, and unadulterated					<b>Highly Susceptible Populations</b>				
Proper cooling time and temperature					18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Chemicals</b>					Time as a public health control: procedures and records					Proper cold holding temperatures					<b>Conformance with Approved Procedures</b>				
Proper hot holding temperatures					19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with variance, specialized process, and HACCP plan					Consumer advisory provided for raw and undercooked food					Proper date marking and disposition					Food additives: approved and properly used				
Proper reheating procedures for hot holding					20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Approved Source</b>					<b>Highly Susceptible Populations</b>					Required records available: shell stock tags, parasite destruction					Toxic substances properly identified, stored, used				
Proper cooling time and temperature					21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Protection from Contamination</b>					<b>Consumer Advisory</b>					Food separated and protected					<b>Highly Susceptible Populations</b>				
Proper hot holding temperatures					22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Prevention of Food Contamination</b>					<b>Chemicals</b>					Food-contact surfaces: cleaned and sanitized					<b>Conformance with Approved Procedures</b>				
Proper cold holding temperatures					23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Proper Use of Utensils</b>					<b>Physical Facilities</b>					Proper disposition of unsafe food, returned food not re-served					<b>Administrative Items</b>				
Proper date marking and disposition					24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Safe Food and Water</b>					<b>Utenals and Equipment</b>					Food properly labeled; original container; required records available					<b>Non-Smokers Protection Act</b>				
Time as a public health control: procedures and records					25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Feed Temperature Control</b>					<b>Physical Facilities</b>					Food properly labeled; original container; required records available					<b>Non-Smokers Protection Act</b>				
Consumer advisory provided for raw and undercooked food					26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Food Identification</b>					<b>Physical Facilities</b>					Food properly labeled; original container; required records available					<b>Non-Smokers Protection Act</b>				
<b>Highly Susceptible Populations</b>					27	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>					Food properly labeled; original container; required records available					<b>Non-Smokers Protection Act</b>				
<b>Chemicals</b>					<b>Safe Food and Water</b>					<b>Feed Temperature Control</b>					<b>Utenals and Equipment</b>					<b>Physical Facilities</b>					<b>Non-Smokers Protection Act</b>				
Food additives: approved and properly used					<b>Utenals and Equipment</b>					<b>Physical Facilities</b>					<b>Administrative Items</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>				
Toxic substances properly identified, stored, used					<b>Physical Facilities</b>					<b>Administrative Items</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>				
<b>Conformance with Approved Procedures</b>					<b>Administrative Items</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>				
Compliance with variance, specialized process, and HACCP plan					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>					<b>Non-Smokers Protection Act</b>				

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status				
OUT	WT	IN	OUT	WT	OUT	WT	IN	OUT	WT	OUT	WT	IN	OUT	WT
<b>Safe Food and Water</b>					<b>Utenals and Equipment</b>					<b>Physical Facilities</b>				
28	<input type="radio"/>	1	45	<input type="radio"/>	1	48	<input type="radio"/>	2	51	<input type="radio"/>	1	54	<input type="radio"/>	1
29	<input type="radio"/>	2	46	<input type="radio"/>	1	49	<input type="radio"/>	2	52	<input type="radio"/>	1	55	<input type="radio"/>	0
30	<input type="radio"/>	1	47	<input checked="" type="radio"/>	1	50	<input type="radio"/>	2	53	<input checked="" type="radio"/>	1	56	<input type="radio"/>	0
<b>Feed Temperature Control</b>					<b>Physical Facilities</b>					<b>Administrative Items</b>				
31	<input type="radio"/>	2	48	<input type="radio"/>	2	51	<input type="radio"/>	1	54	<input type="radio"/>	1	55	<input type="radio"/>	0
32	<input type="radio"/>	1	49	<input type="radio"/>	2	52	<input type="radio"/>	1	56	<input type="radio"/>	0	57	<input checked="" type="radio"/>	0
33	<input type="radio"/>	1	50	<input type="radio"/>	2	53	<input checked="" type="radio"/>	1	54	<input type="radio"/>	1	58	<input type="radio"/>	0
34	<input type="radio"/>	1	51	<input type="radio"/>	1	55	<input type="radio"/>	0	56	<input type="radio"/>	0	59	<input type="radio"/>	0
<b>Food Identification</b>					<b>Physical Facilities</b>					<b>Administrative Items</b>				
35	<input type="radio"/>	1	52	<input type="radio"/>	1	53	<input checked="" type="radio"/>	1	54	<input type="radio"/>	1	55	<input type="radio"/>	0
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>					<b>Administrative Items</b>				
36	<input type="radio"/>	2	53	<input checked="" type="radio"/>	1	54	<input type="radio"/>	1	55	<input type="radio"/>	0	56	<input type="radio"/>	0
37	<input type="radio"/>	1	55	<input type="radio"/>	0	57	<input checked="" type="radio"/>	0	58	<input type="radio"/>	0	59	<input type="radio"/>	0
38	<input type="radio"/>	1	56	<input type="radio"/>	0	59	<input type="radio"/>	0	60	<input type="radio"/>	0	61	<input type="radio"/>	0
39	<input type="radio"/>	1	62	<input type="radio"/>	0	63	<input type="radio"/>	0	64	<input type="radio"/>	0	65	<input type="radio"/>	0
40	<input type="radio"/>	1	66	<input type="radio"/>	0	67	<input type="radio"/>	0	68	<input type="radio"/>	0	69	<input type="radio"/>	0
<b>Proper Use of Utensils</b>					<b>Physical Facilities</b>					<b>Administrative Items</b>				
41	<input type="radio"/>	1	70	<input type="radio"/>	0	71	<input type="radio"/>	0	72	<input type="radio"/>	0	73	<input type="radio"/>	0
42	<input type="radio"/>	1	74	<input type="radio"/>	0	75	<input type="radio"/>	0	76	<input type="radio"/>	0	77	<input type="radio"/>	0
43	<input type="radio"/>	1	78	<input type="radio"/>	0	79	<input type="radio"/>	0	80	<input type="radio"/>	0	81	<input type="radio"/>	0
44	<input type="radio"/>	1	82	<input type="radio"/>	0	83	<input type="radio"/>	0	84	<input type="radio"/>	0	85	<input type="radio"/>	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 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/27/2024 Signature of Environmental Health Specialist [Signature] Date 02/27/2024

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

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



***Establishment Information***

Establishment Name: Hardee's  
Establishment Number #: 605137145

***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)
Triple sink 1	QA	200	
Triple sink 2	QA	200	
Sani bucket		200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	36
Reach in under prep bar	39
Reach in - cashier	36

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Sausage - cooked	Cold Holding	68
Egg wash -melted ice bath	Cold Holding	49
Fried chicken - prepl line	Hot Holding	168
Gravy	Hot Holding	171
Cooked sausage	Hot Holding	153
Omelette mix	Cold Holding	40
Raw chicken - ice bath	Cold Holding	39
Sliced ham	Cold Holding	41
Raw chicken - walk in	Cold Holding	40
Sliced ham - walk in	Cold Holding	36
Eggs - walk in	Cold Holding	40

### Observed Violations

Total # 3

Repeated # 0

20: Observed cooked sausage on prep table at 68°F. Product was cooked day before per PIC. Product was laid out for sausage restock. TCS foods must be held 41°F or below. PIC placed sausage in cooler to restore to 41°F or below. COS.

47: Multiple reach in cooler bottoms dirty.

53: Air vents dirty in food prep area. Floor around grill top dirty with grease build up.

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FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Hardee's

Establishment Number : 605137145

**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) Foodborne illness 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) 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 an 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 cooking of raw animal products observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No cooling of TCS foods observed.
- 19: (IN) see temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TILT procedures used correctly with prep bar items.
- 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 Information**

Establishment Name: Hardee's

Establishment Number : 605137145

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

***See last page for additional comments.***

<b>Establishment Information</b>	
Establishment Name:	Hardee's
Establishment Number #:	605137145

**Sources**

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

**Additional Comments**