

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report			CURRENT SCORE	CURRENT GRADE
	Establishment Name: <u>HARDEES #1500518</u> Address: <u>5259 Stone Mountain Hwy</u> City: <u>Stone Mountain</u> Time In: <u>11:05 AM</u> Time Out: <u>12:30 PM</u>		Inspection Date: <u>10/18/2021</u> CFSM: <u>Ava Turman 17143147 11/19/2023</u>		94
Purpose of Inspection: Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>067-FS-11181</u>		Last Score: <u>48</u> Grade: <u>U</u> Date: <u>10/13/2021</u>	Prior Score: <u>N/A</u> Grade: <u>N/A</u> Date: <u>02/06/2020</u>	SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=Repeat violation of the same code provision=2 points																																																																																																																																																																																																																																																																																																																																																																																																																											
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th style="width:10%;">Compliance Status</th> <th style="width:10%;">COS</th> <th style="width:10%;">R</th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> </tr> <tr> <td>1</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Supervision</td> <td colspan="3">4 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">1-2A PIC present, demonstrates knowledge, performs duties</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">1-2B Certified Food Protection Manager</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>2</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</td> <td colspan="3">9 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1A Proper use of restriction & exclusion</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1B Hands clean and properly washed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2A Management knowledge, responsibilities, reporting</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2B Proper eating, tasting, drinking, or tobacco use</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2C No discharge from eyes, nose, and mouth</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2D Adequate handwashing facilities supplied & accessible</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2E Response procedures for vomiting & diarrheal events</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>3</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Approved Source</td> <td colspan="3">9 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1A Food obtained from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1B Food received at proper temperature</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1C. Food in good condition, safe, and unadulterated</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1D Required records: shellstock tags, parasite destruction</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>4</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Protection From Contamination</td> <td colspan="3">9 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">4-1A Food separated and protected</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">4-2A Food stored covered</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">4-2B Food-contact surfaces: cleaned & sanitized</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> </table>	Compliance Status	COS	R								1	IN	OUT	NA	NO	Supervision		4 points			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager		<input type="radio"/>	<input type="radio"/>		2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events		<input type="radio"/>	<input type="radio"/>		3	IN	OUT	NA	NO	Approved Source		9 points			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1B Food received at proper temperature		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C. 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type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">6-1A Proper cold holding temperatures</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">6-1B Proper hot holding temperatures</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">6-1C Proper cooling time and temperature</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">6-1D Time as a public health control: procedures and records</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">6-2 Proper date marking and disposition</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>7</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Highly Susceptible Populations</td> <td colspan="3">9 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">7-1 Pasteurized foods used: Prohibited foods not offered</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>8</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Chemicals</td> <td colspan="3">4 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">8-2A Food additives: approved and properly used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">8-2B Toxic substances properly identified, stored, used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>9</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Conformance with Approved Procedures</td> <td colspan="3">4 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">9-2 Compliance with variance, specialized process and HACCP plan</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> </table>	Compliance Status	COS	R								5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory		9 points			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-1A Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer 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type="radio"/>		9	IN	OUT	NA	NO	Conformance with Approved Procedures		4 points			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>	
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<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
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<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
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<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
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4	IN	OUT	NA	NO	Protection From Contamination		9 points																																																																																																																																																																																																																																																																																																																																																																																																																				
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<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
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<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
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5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory		9 points																																																																																																																																																																																																																																																																																																																																																																																																																				
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<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods		9 points																																																																																																																																																																																																																																																																																																																																																																																																																				
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<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
7	IN	OUT	NA	NO	Highly Susceptible Populations		9 points																																																																																																																																																																																																																																																																																																																																																																																																																				
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
8	IN	OUT	NA	NO	Chemicals		4 points																																																																																																																																																																																																																																																																																																																																																																																																																				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			
9	IN	OUT	NA	NO	Conformance with Approved Procedures		4 points																																																																																																																																																																																																																																																																																																																																																																																																																				
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																			

GOOD RETAIL PRACTICES
(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th style="width:10%;">Compliance Status</th> <th style="width:10%;">COS</th> <th style="width:10%;">R</th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> </tr> <tr> <td>10</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Safe Food and Water, Food Identification</td> <td colspan="3">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">10A. Pasteurized eggs used where required</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">10B. Water and ice from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">10C. Variance obtained for specialized processing methods</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">10D. Food properly labeled; original container</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>11</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Food Temperature Control</td> <td colspan="3">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">11A. Proper cooling methods used: adequate equipment for temperature control</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">11B. Plant food properly cooked for hot holding</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">11C. Approved thawing methods used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">11D. Thermometers provided and accurate</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>12</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Prevention of Food Contamination</td> <td colspan="3">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">12A. Contamination prevented during food preparation, storage, display</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">12B. Personal cleanliness</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">12C. Wiping cloths: properly used and stored</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">12D. Washing fruits and vegetables</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>13</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Postings and Compliance with Clean Air Act</td> <td colspan="3">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">13A. Posted: Permit/Inspection/Choking Poster/Handwashing</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">13B. Compliance with Georgia Smoke Free Air Act</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> </table>	Compliance Status	COS	R								10	OUT				Safe Food and Water, Food Identification		3 points			<input type="radio"/>					10A. Pasteurized eggs used where required		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					10B. Water and ice from approved source		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					10C. Variance obtained for specialized processing methods		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					10D. Food properly labeled; original container		<input type="radio"/>	<input type="radio"/>		11	OUT				Food Temperature Control		3 points			<input type="radio"/>					11A. Proper cooling methods used: adequate equipment for temperature control		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					11B. Plant food properly cooked for hot holding		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					11C. Approved thawing methods used		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					11D. Thermometers provided and accurate		<input type="radio"/>	<input type="radio"/>		12	OUT				Prevention of Food Contamination		3 points			<input type="radio"/>					12A. Contamination prevented during food preparation, storage, display		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					12B. Personal cleanliness		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					12C. Wiping cloths: properly used and stored		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					12D. Washing fruits and vegetables		<input type="radio"/>	<input type="radio"/>		13	OUT				Postings and Compliance with Clean Air Act		1 point			<input type="radio"/>					13A. Posted: Permit/Inspection/Choking Poster/Handwashing		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					13B. Compliance with Georgia Smoke Free Air Act		<input type="radio"/>	<input type="radio"/>		<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th style="width:10%;">Compliance Status</th> <th style="width:10%;">COS</th> <th style="width:10%;">R</th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> <th style="width:10%;"></th> </tr> <tr> <td>14</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Proper Use of Utensils</td> <td colspan="3">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">14A. In-use utensils: properly stored</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">14B. Utensils, equipment and linens: properly stored, dried, handled</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">14C. Single-use/single-service articles: properly stored, used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">14D. Gloves used properly</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>15</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Utensils, Equipment and Vending</td> <td colspan="3">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">15B. Warewashing facilities: installed, maintained, used; test strips</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">15C. Nonfood-contact surfaces clean</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>16</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Water, Plumbing and Waste</td> <td colspan="3">2 points</td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">16A. Hot and cold water available; adequate pressure</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">16B. Plumbing installed; proper backflow devices</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">16C. Sewage and waste water properly disposed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>17</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Physical Facilities</td> <td colspan="3">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">17A. Toilet facilities: properly constructed, supplied, cleaned</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">17B. Garbage/refuse properly disposed; facilities maintained</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">17C. Physical facilities installed, maintained, and clean</td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">17D. Adequate ventilation and lighting; designated areas used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td></td> </tr> <tr> <td>18</td> <td>OUT</td> <td></td> <td></td> <td></td> <td colspan="2">Pest and Animal Control</td> <td colspan="3">3 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2">18. Insects, rodents, and animals not present</td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td></td> </tr> </table>	Compliance Status	COS	R								14	OUT				Proper Use of Utensils		1 point			<input type="radio"/>					14A. In-use utensils: properly stored		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					14B. Utensils, equipment and linens: properly stored, dried, handled		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					14C. Single-use/single-service articles: properly stored, used		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					14D. Gloves used properly		<input type="radio"/>	<input type="radio"/>		15	OUT				Utensils, Equipment and Vending		1 point			<input type="radio"/>					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					15B. Warewashing facilities: installed, maintained, used; test strips		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					15C. Nonfood-contact surfaces clean		<input type="radio"/>	<input type="radio"/>		16	OUT				Water, Plumbing and Waste		2 points			<input type="radio"/>					16A. Hot and cold water available; adequate pressure		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					16B. Plumbing installed; proper backflow devices		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					16C. Sewage and waste water properly disposed		<input type="radio"/>	<input type="radio"/>		17	OUT				Physical Facilities		1 point			<input type="radio"/>					17A. Toilet facilities: properly constructed, supplied, cleaned		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>					17B. Garbage/refuse properly disposed; facilities maintained		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>					17C. Physical facilities installed, maintained, and clean		<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>					17D. Adequate ventilation and lighting; designated areas used		<input type="radio"/>	<input type="radio"/>		18	OUT				Pest and Animal Control		3 points			<input checked="" type="radio"/>					18. Insects, rodents, and animals not present		<input type="radio"/>	<input checked="" type="radio"/>	
Compliance Status	COS	R																																																																																																																																																																																																																																																																																																																																																																																																															
10	OUT				Safe Food and Water, Food Identification		3 points																																																																																																																																																																																																																																																																																																																																																																																																										
<input type="radio"/>					10A. Pasteurized eggs used where required		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					10B. Water and ice from approved source		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					10C. Variance obtained for specialized processing methods		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					10D. Food properly labeled; original container		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
11	OUT				Food Temperature Control		3 points																																																																																																																																																																																																																																																																																																																																																																																																										
<input type="radio"/>					11A. Proper cooling methods used: adequate equipment for temperature control		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					11B. Plant food properly cooked for hot holding		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					11C. Approved thawing methods used		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					11D. Thermometers provided and accurate		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
12	OUT				Prevention of Food Contamination		3 points																																																																																																																																																																																																																																																																																																																																																																																																										
<input type="radio"/>					12A. Contamination prevented during food preparation, storage, display		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					12B. Personal cleanliness		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					12C. Wiping cloths: properly used and stored		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					12D. Washing fruits and vegetables		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
13	OUT				Postings and Compliance with Clean Air Act		1 point																																																																																																																																																																																																																																																																																																																																																																																																										
<input type="radio"/>					13A. Posted: Permit/Inspection/Choking Poster/Handwashing		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					13B. Compliance with Georgia Smoke Free Air Act		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
Compliance Status	COS	R																																																																																																																																																																																																																																																																																																																																																																																																															
14	OUT				Proper Use of Utensils		1 point																																																																																																																																																																																																																																																																																																																																																																																																										
<input type="radio"/>					14A. In-use utensils: properly stored		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					14B. Utensils, equipment and linens: properly stored, dried, handled		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					14C. Single-use/single-service articles: properly stored, used		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					14D. Gloves used properly		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
15	OUT				Utensils, Equipment and Vending		1 point																																																																																																																																																																																																																																																																																																																																																																																																										
<input type="radio"/>					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					15B. Warewashing facilities: installed, maintained, used; test strips		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					15C. Nonfood-contact surfaces clean		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
16	OUT				Water, Plumbing and Waste		2 points																																																																																																																																																																																																																																																																																																																																																																																																										
<input type="radio"/>					16A. Hot and cold water available; adequate pressure		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					16B. Plumbing installed; proper backflow devices		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					16C. Sewage and waste water properly disposed		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
17	OUT				Physical Facilities		1 point																																																																																																																																																																																																																																																																																																																																																																																																										
<input type="radio"/>					17A. Toilet facilities: properly constructed, supplied, cleaned		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					17B. Garbage/refuse properly disposed; facilities maintained		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input checked="" type="radio"/>					17C. Physical facilities installed, maintained, and clean		<input type="radio"/>	<input checked="" type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
<input type="radio"/>					17D. Adequate ventilation and lighting; designated areas used		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									
18	OUT				Pest and Animal Control		3 points																																																																																																																																																																																																																																																																																																																																																																																																										
<input checked="" type="radio"/>					18. Insects, rodents, and animals not present		<input type="radio"/>	<input checked="" type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																									

Person in Charge (Signature) _____ (Print) <u>Ava Turman</u>	Date: <u>10/18/2021</u>
Inspector (Signature) <u>[Signature]</u> RTS DT	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment HARDEES #1500518	Permit # 067-FS-11181	Date 10/18/2021
Address 5259 Stone Mountain Hwy	City/State Stone Mountain GA	Zip Code 30087

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Dogs/Hot Holding / Warmer	159	Shredded Beef/Cooling (10min) / Walk in Freezer	86	Shredded Beef/Cooling (50 min) / Walk in Freezer	41
Ambient/Cold Holding / Walk in Cooler	37	Egg Wash/Cold Holding / Low Cooler	36	Chicken Battered/Hot Holding / Drawer Warmer	137
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Correct By: 11/18/2021 Observed missing floor tile in kitchen. Observed damaged ceiling tiles in dining area. Observed grout in disrepair in kitchen and mop storage area.
Observed damaged cove base in kitchen. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)

17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Correct By: 10/29/2021 Observed walls unclean to sight and touch at dish area.
Observed vent cover in kitchen rusted and unclean to sight and touch. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)

18: .07(5)(k) (Repeat) NCOS Correct By: 10/21/2021 Observed drain flies in mop/ floor drain area. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:
 1) routinely inspection incoming shipments of food and supplies; (C)
 2) routinely inspecting the premises for evidence of pest; (C)
 3) having a professional treat the facility; (Pf) and
 4) eliminating harborage conditions. (C)

Person in Charge (Signature)	Date 10/18/2021
Inspector (Signature)	Date 10/18/2021

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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Establishment HARDEES #1500518	Permit # 067-FS-11181	Date 10/18/2021
Address 5259 Stone Mountain Hwy	City/State Stone Mountain GA	Zip Code 30087

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All holding temperatures in compliance.
TPHC used for cold line items, items marked according to procedure. Additives: Flavorings and colorings for beverages.
NOTE: An additional inspection will be conducted by 10/14/2022.
Questions: www.gnrhealth.com

Person in Charge (Signature) _____ Date 10/18/2021

Inspector (Signature)  Date 10/18/2021