Food Establishment Inspection Report

Establishment Name: HAR	DEE'S #1500831	Establishment ID:	3034012651
Location Address: 1590 FIRS	T ST.	_	
City: WINSTON SALEM	State: North Carolina	Date: 01/23/2023	Status Code: A
Zip: 27104 Cou	unty: 34 Forsyth	Time In: 9:25 AM	Time Out: 11:45 AM
Permittee: HARDEE'S RESTAURANTS, LLC			_ Time Out TT. 10 7 tivi
Telephone : (336) 723-2514		Category#: III	
⊗ Inspection	○ Re-Inspection	FDA Establishment Type	: Fast Food Restauran
Wastewater System:			_
Municipal/Community	On-Site System	No. of Risk Factor/Interven	ention Violations: 5
Water Supply:		No. of Repeat Risk Factor	/Intervention Violations:
Municipal/Community	On-Site Supply		

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С	omp	olia	nc	e Status		OU	T	CDI	R	VR	C	or	пp	nce	Status	
Sı	ıpervi	sion		.2652							S	afe	Foo	d an	d Wa	ater
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2	IN OX	ΓN/A		Certified Food Protection Manager	X		0					 ^ `	001	T		Variance
Er	nploy	e H	ealtl	h .2652							32	IN	OUT	DXA		methods
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5	i X ou	r		Procedures for responding to vomiting & diarrheal events	1	0.5	0				34	IN	OUT	N/A	N X O	equipment Plant food
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4	IN OU	r ì X∕	N/O	Required records available: shellstock tags, parasite destruction	2	1	0				<u> </u>		_		f Ute	ensils
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6	M on.	г		Food-contact surfaces: cleaned & sanitized	3	1.5	0					\Box				dried & ha
7	X ou	r		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				45	M	OUT			Single-use stored & u
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55 IN OXT Physical facilities installed, ma	intained & clean	1	0%5	0		Х	
Meets ventilation & lighting red designated areas used		1	0.5	0			
TOTA	AL DEDUCTIONS:	6.	5				





Score: 93.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012651 Establishment Name: HARDEE'S #1500831 Location Address: 1590 FIRST ST. Date: 01/23/2023 X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A Zip: 27104 County: 34 Forsyth Water sample taken? Yes X No Category #: III Email 1:businesslicense@ckr.com Water Supply: Municipal/Community On-Site System Permittee: HARDEE'S RESTAURANTS, LLC Email 2: Telephone: (336) 723-2514 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 137 fryer hot hold hash browns 168 steam table gravy 147 sausage 153 hot hold unit above prep area egg 167 steak 40 tomato walk in 41 mushroom gravy 40 grill work top omelette mix 52 on work top by grill liquid eggs 38 ham 2 door upright 40 breading station raw chicken 38 hot dogs biscuit cooler 151 water 3 ocmp 200 3 comp quat-ppm 33 cooler at front ambient First Last Stewart Person in Charge (Print & Sign): tom Last Regulatory Authority (Print & Sign): Nora Sykes

REHS ID:2664 - Sykes, Nora

REHS Contact Phone Number: (336) 703-3161

Verification Required Date:

Authorize final report to be received via Email:



Comment Addendum to Inspection Report

Establishment Name: HARDEE'S #1500831 Establishment ID: 3034012651

Date: 01/23/2023 Time In: 9:25 AM Time Out: 11:45 AM

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 2 2-102.12 (A) Certified Food Protection Manager (C)- No one on staff at beginning of inspection with CFPM Certification.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- Employee drink cup on prep line and one above hot well on shelf. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 10 6-301.12 Hand Drying Provision (Pf)- No paper towels, and hand dryer was not able to be turned on in ladies restroom. Provide a hand drying provision at lavatories. CDI-Towles placed in dispenser.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Liquid eggs on work top at 52F. Maintain TCS foods at 41F or below. CDI-Discarded by PIC. Maintain an ice bath or keep in cooler, or write and use a TPHC procedure.
- 24 3-501.19 Time as a Public Health Control (P) (Pf)- Cheese unlabeled upon arrival. Foods that were on TPHC previous night were in walk in cooler for use next day. When using TPHC, follow procedures that are written and posted, including discard of foods if they are placed out for use, even if time did not reach 4 hours; and labeling. CDI-Cheese labeled on line, and foods (tomato and cheese) were discarded.
- 36 4-302.12 Food Temperature Measuring Devices (Pf)- All thermometers were out of battery power and not working, rendering them inaccessible. Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods. CDI-Battery placed in thermometer for use.. Obtain more batteries.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C)- REPEAT- Torn gasket on fry freezer. Microwave with cracked top and peeling coating on door (both inside). Small tear on omelette cooler gasket. Maintain equipment in good repair.
- 49 4-602.13 Nonfood Contact Surfaces-C- REPEAT- Cleaning necessary in following areas: inside of both upright freezer, shelves, microwave. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. Improvement in this area.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)- REPEAT- Clean urinal in men's room and toilets in ladies room. Maintain fixtures clean.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures-C-REPEAT- Dumpster area is littered with trash and thick layer of grease residue on ground. Refuse area shall be maintained clean and free of unnecessary items that may become a pest harborage.
- 55 6-501.12 Cleaning, Frequency and Restrictions-C-REPEAT- Clean floors under equipment, especially at fryer, near drive through and behind drive through soda machine. Clean vents and ceilings at vents from dust accumulation. 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.
 - 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) REPEAT-Replace missing ceiling tile at water heater area. Broken tiles at mop sink. Broken light shield at drive through area. Missing wall tile in can wash area at faucet. Hole in wall near soda bag in box storage. Floor sink cover broken at 3 comp sink.

Additional Comments