Food Establishment Inspection Report

Establishment Name: HARDEE S 1332150 Establishment ID: 3034010155

Date: 11 / 21 / 2012 Status Code: A					
Time In: $08:55 \overset{\otimes}{\circ} ^{am}_{pm}$ Time Out: $12:10 \overset{\otimes}{\otimes} ^{am}_{pm}$					
Total Time: 3 hrs 15 minutes					
Category #: II					
Establishment Type: Fast Food Restaurant					

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 813 S MAIN STREET	_
City: KERNERSVILLE	_
State: NC Zip: 27284	_
County: 34 Forsyth	_
Permittee: CKE RESTAURANTS INC	_
Telephone:	
⊗Inspection	
○Re-Inspection	
Wastewater System:	
⊗Municipal/Community	
○On-Site System	
Water Supply:	
⊗Municipal/Community	
On-Site System	

- Click/fill the appropriate circle For "IN, OUT, N/A, N/O".
 IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable
- Click/check the appropriate Boxes for CDI and/or R, VR.
 CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required
- 4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 92.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury.

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Со	ompliance Status					CDI	R	VR		
Su	pervis		.2652							
1		O O UT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties			0	0	0		
En		e Health	.2652							
2	⊗ IN	OUT	Management, employees knowledge; responsibilities & reporting	O O 3 1.5		0	0	0		
3	⊗ IN	OUT	Proper use of reporting, restriction & exclusion	O O 3 1.5		0	0	0		
Go	od Hy	gienic F	Practices .2652, .2653							
4	⊗ IN	OUT	Proper eating, tasting, drinking, or tobacco use	O O 2 1	0	0	0	0		
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	0 0.5	5 0	0	0	0		
Pre	Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	⊗ IN	OUT	Hands clean & properly washed	0 0 4 2	0	0	0	0		
7		O O UT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ○ 3 1.5	~ 1	0	0	0		
8	⊗ IN	OUT	Handwashing sinks supplied & accessible	0 0	\bigcirc	0	0	0		
Ap	prove	d Sourc	e .2653, .2655							
9	⊗ IN	OUT	Food obtained from approved source	O O	0	0	0	0		
10		○ ⊗ UT N/O	Food received at proper temperature	O O 2 1	0	0	0	0		
11	⊗ IN	OUT	Food in good condition, safe & unadulterated	O O 2 1	\bigcirc	0	0	0		
12	O O IN OUT	⊗ () N/A N/O	Required records available: shellstock tags, parasite destruction	O O 2 1	0	0	0	0		
Pro			Contamination .2653, .2654							
13	O & IN OUT	N/A N/O	Food separated & protected	○ ⊗ 3 1.5		⊗	0	0		
14	⊗ IN	OUT	Food-contact surfaces: cleaned & sanitized	○ ○ 3 1.5		0	0	0		
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	O O 2 1	0	0	0	0		
Po			rdous Food Time/Temperature .2653							
16	⊗ O IN OUT	N/A N/O	Proper cooking time & temperatures	3 1.5		0	0	0		
17		N/A N/O	Proper reheating procedures for hot holding	3 1.5	Ö	0	0	0		
18	_	N/A N/O	Proper cooling time & temperatures	3 1.5	0	0	0	0		
19		N/A N/O	Proper hot holding temperatures	3 1.5	0	8	0	0		
20	_	N/A N/O	Proper cold holding temperatures	3 1.5	0	0	0	0		
21		N/A N/O	Proper date marking & disposition	3 1.5	Ō	0	0	0		
22		N/A N/O	Time as a public health control: procedures & records	○ ⊗ 2 1	0	0	8	0		
Со		er Advis		0.0						
23	IÑ O	○ ⊗ UT N/A	Consumer advisory provided for raw or undercooked foods	1 0.5		0	0	0		
Hiç	<u> </u>		ole Populations .2653	0.0						
24	IÑ O	UT N/A	Pasteurized foods used; prohibited foods not offered	3 1.5	0	0	0	0		
	emica		.2653, .2657	0.0						
25	IN O	O & UT N/A	Food additives: approved & properly used	1 0.5	0	0	0	0		
26	IN O	O O UT N/A	Toxic substances properly identified stored, & used	2 1	0	0	0	0		
	ntorm	ance wi ○ ⊗	th Approved Procedures .2653, .2654, Compliance with variance specialized process	0 0	_					
27	ій о	UT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2 1	0	0	0	0		

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

Food Establishment Inspection Report, continued

Establishment Name: HARDEE S 1332150 Establishment ID: 3034010155

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Makesha Wade Person in Charge (Print)

Person in Charge (Signature)

Grea Gartner REHSI
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (336) 703 - 3383

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 3 No. of Repeat Risk Factor/Intervention Violations: _____

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 O O S Plant food properly cooked for hot holding 0 0 0 1 0.5 0 32 0 0 0 0 0 0 1 0.5 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 36 Insects & rodents not present; no unauthorized animals 0 0 **⊗** ○ 1 0 8 Contamination prevented during food preparation, 37 8 0 \bigcirc OUT storage & display ⊗ OUT ○ **⊗** ○ 1 0.5 0 38 Personal cleanliness 0 0 0 OIN. ⊗ OUT 0 0 **8** 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 OUT **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 008 OIN Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ 0 0 44 Gloves used properly 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT ○ **⊗** ○ 2 1 0 Equipment, food & non-food contact surfaces approved, 8 45 \bigcirc cleanable, properly designed, constructed, & used OIN ⊗ OUT 0 0 **8** 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 46 0 test strips **⊗** ○ ○ 1 0.5 0 ⊗ OUT 0 8 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 $\bigcirc \bigcirc \bigcirc \bigcirc$ OUT Hot & cold water available; adequate pressure 0 0 0 48 ⊗ IN OUT 49 Plumbing installed; proper backflow devices 0 0 0 OUT 0 0 50 0 0 0 Sewage & waste water properly disposed ○ ○ **⊗** 1 0.5 0 OIN ⊗ OUT Toilet facilities: properly constructed, supplied 0 0 51 0 ⊗ OUT ○ **⊗** ○ 1 0.5 0 Garbage & refuse properly disposed; 52 0 0 facilities maintained O 8 **8**00 53 Physical facilities installed, maintained & clean 0 8 0 OUT 1 0.5 0 ⊗ IN OUT 0 0 0 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0 **Total Deductions:**

North Carolina Department of Health & Human Services ● Division of Public Health

Environmental Health Section ● Food Protection Program

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Location Address: 813 S MAIN STREET		Status Code: A
City: KERNERSVILLE State: NC		Category #:II
County: 34 Forsyth Zip: 27284		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: CKE RESTAURANTS INC		Email 3:
Telephone:		

Temperature Observations								
Item hot water	Location 3 vat sink	Temp 127	Item sausage	Location steam table	Temp 142	Item shredded	Location outside walk in	Temp 37
wash water	wash vat	96	grivy	steam table	155	milk	front reach in	37
egg cheese	hot shelf	136	egg	steam table	162	creamer	drive reach in	38
sausage	hot shelf	132	sausage	steam table	135	air temp	fryer cold hold unit	32
fried steak	final cook	182	shredded	walk in	37	air temp	biscuit reach in	33
fried chicken	final cook	182	iceberg	walk in	37			
hashbrown	heat lamp	137	omelet mix	walk in	37			
shredded	make top	42	tomatoes	walk in	38			

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.

√ Spell

- Two metal containers of thawing chicken stored over box of cookies in walk in cooler. Never store raw foods over ready to eat foods. Frozen tray of cookies uncovered in walk in freezer. 15A NCAC 18A .2653 ref. 3-302.11 (A)(1&4): Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from (a) raw ready-to-eat foods and (4) storing the food in packages, covered containers, or wrappings.
- Majority of sausage bijscuits measured over 140°F but one biscuit on hot shelf and patty in steam well measured between 130-135°F. Make sure all potentially hazardous foods are maintained at 135°F or above during hot holding. 15A NCAC 18A .2653 ref. 3-202.11(D)
- 22 Pan of sliced tomatoes were unlabeled. Pre-approved time as a public health control policies were not being followed.

Boxes of frozen food on floor of walk in freezer. Never store food on floor. 15A NCAC 18A .2653 ref. 3-305.11 (A)(3): Food shall be protected from contamination by storing the food at least 6" above the floor.



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Spell

Hair restraints not worm at fryer station employee. 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles

- Sanitizer buckets stored improperly on floor. Also, labels on buckets are beginning to fade and must be relabeled. 15A NCAC 18A .2653 ref. 3-304.14: (B) Cloths in-use for wiping counter and other equipment surfaces shall be (1) Held between used in a chemical sanitizer solution at proper concentration and (2) Laundered daily; (C) Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes (D) chemical sanitizing solution shall be free of food debris and visible soil (E) Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.
- Front ice scoop in unclean holster. Keep unteils in clean, dry areas.
- Professionally weld and polish smooth the cracked seams at drainboard and prep sink vat, partitions between vats of 3 compartment sink, and cracks between air drying drainboard and sani vat and front. / Replace rusted screws at ice machine shield with cleanable knobs. Replace/repair rusted shelving and bent dunnage rack, broken front cabinet sliding doors. Repair or remove non-working upright Traulsen. / Repair leaks under 3 vat stop valves. / Replace peeling gaskets at Bev Air reachin.
- Wash water in 3 compartment sink measured below requirement at 96°F. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.
- Repeat Violations: Clean undersides of prep and warewashing surfaces and ice chest lid, shelving throughout establishment, and fryers. Clean tops of large equipment, cooler gaskets, and other areas throughout.
- In men's room, place toilet paper roll in sanitary dispenser.



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- Provide missing drain plugs for cardboard and garbage dumpsters. Garbage dumpster has rusting cracks in back left side and must be repaired or replaced. 15A NCAC 18A .2655 ref. 5-501.11: Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair. 15A NCAC 18A .2655 ref. 5-501.114: Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall be drain plugs in place. // Trash can in women's room must have cover. 15A NCAC 18A .2655 ref. 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. / Provide trash can at small handsink. 15A NCAC 18A .2655 ref. 5-501.16 A waste receptacle shall be located at each handsink using disposable towels.
- Clean floors and walls throughout facility, Black residue observed on floors of outside storage room and under front line must be removed. / Repair all affected cracked and peeling plastic and metal trim work and peeling baseboard tiles. / Seal all holes at pipe penetrations in walls, recaulk behind 3 vat sink and bathroom handsinks. / Regrout under dry storage shelving.



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