

Food Establishment Inspection Report

Score: 92

Establishment Name: HARDEES 1500831

Establishment ID: 3034012397

Location Address: 1590 W FIRST STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 11 / 2019 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 08 : 45 am pm Time Out: 11 : 00 am pm

Permittee: SOUTH STAR NC, LLC

Total Time: 2 hrs 15 minutes

Telephone: (336) 723-2514

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations:

Foodborne Illness Risk Factors and Public Health Interventions								
Risk factors: Contributing factors that increase the chance of developing foodborne illness.								
Public Health Interventions: Control measures to prevent foodborne illness or injury.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2			<input checked="" type="checkbox"/>
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2			<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1			<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1			<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1			<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1		<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		03		<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained		03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		03		<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:								8



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEES 1500831
 Location Address: 1590 W FIRST STREET
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: SOUTH STAR NC, LLC
 Telephone: (336) 723-2514

Establishment ID: 3034012397
 Inspection Re-Inspection Date: 09/11/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: stella.epperson@serazen.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
gravy	hot hold	155	tomatoes	walk-in cooler	38			
sausage	hot hold	145	breakfast mix	walk-in cooler	40			
smoked	hot hold	148	sausage	reach-in cooler	40			
rice	reheat	150	scrambled egg	final cook	175			
chili	reheat	170	ambient air	biscuit cooler	37			
roast beef	cooling (initial)	66	hot water	3-compartment sink	150			
burger	upright cooler	39	quat (ppm)	3-compartment sink	300			
chili	walk-in cooler	40	ServSafe	Ricky Moore 4-2-20	0			

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.

- 6 2-301.14 When to Wash - P - Employee observed handling bag of raw egg and placing on flat top grill. Employee then went to putting on gloves and handling biscuit without washing hands. Employees shall wash hands prior to donning gloves. CDI - Employee instructed to wash hands and did so. 0 pts.
- 8 6-301.12 Hand Drying Provision - PF - Paper towels out at 1 handwashing sink at start of inspection. Handwashing sinks shall be equipped with paper towels. CDI - Paper towel dispenser refilled. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Employee rinsed off thermometer probe in handwashing sink. Handwashing sinks shall be used for employee hand washing only. CDI - Employee educated on proper handsink use.
- 14 4-702.11 Before Use After Cleaning - P - EHS asked to check thermometer and thermometer probe was hanging from prep table and the probe was touching floor. Employee retrieved thermometer and rinsed it off in handwashing sink. Food-contact surfaces of equipment and utensils shall be sanitized after washing. Recommend establishment acquire isopropyl alcohol probe wipes to sanitize thermometer probes. CDI - Thermometer taken to warewashing area.

Lock Text



Person in Charge (Print & Sign): Ricky First Moore Last

Regulatory Authority (Print & Sign): Andrew First Lee Last

Ricky Moore

Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEES 1500831

Establishment ID: 3034012397

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.



- 22 3-501.19 Time as a Public Health Control - P,PF - Employee placed a 6 hour discard time on lettuce at start of inspection. Time as a Public Health Control shall be used appropriately - food must be discarded 4 hours from preparation/removing from temperature control unless the food is maintained at below 60F then a 6 hour hold time is possible. CDI - Time corrected to 1 PM discard.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - 2 dead roaches in dry storage area near soda bag and box system. Remove dead pests from premises. // 6-501.111 Controlling Pests - PF - Repeat - Large amount of drain flies present in back dry storage area. Pests shall be prohibited from the premises.
- 38 2-302.11 Maintenance-Fingernails - PF - 2 employees with fingernail polish/artificial nails. Unless the employees wear disposable clean gloves when working with food, employees with artificial or polished nails shall not have duties where they handle food. CDI - Employees educated and began to don gloves when going to work with food.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Pieces of cloth observed on dicer. Also, 2 stacks of metal pans were wet. Utensils and food-contact surfaces of equipment shall be air dried prior to stacking. Do not towel dry.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Repeat - Cups overstacked at front point of sale counter and at drive thru. Single-use and single-service articles shall be protected against potential contamination. Protect rims of cups by not overstacking them or by keeping them in the plastic sleeve.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Shelf underneath biscuit prep table is sitting unevenly. Caulking at base of walk-in cooler is wearing and needs to be replaced. Recommend establishment use something other than caulking for the base in the walk-in cooler as the caulking is not durable. Equipment shall be maintained in good repair and shall be properly adjusted. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Detail cleaning necessary on line equipment, shelves, prep sink spray head is heavily soiled, interior of front dessert cooler, and in microwave. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEES 1500831

Establishment ID: 3034012397

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.



- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Soiled toilet in women's restroom. Plumbing fixtures in restrooms shall be maintained clean. 0 pts.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - Repeat - Grease buildup around grease receptacles in dumpster area. Refuse areas and enclosures shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Severe floor damage present near back door. Pipe penetrations in room by drivethru need to be sealed. 3-compartment sink caulking is molded and needs to be recaulked. Floors, walls and ceilings shall be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Large amount of debris on floor in training area/clean utensil rack area. Wall cleaning necessary throughout, especially in room by drivethru (moldy/syrup on wall). Also, large amount of debris on floor in back dry storage area. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEES 1500831

Establishment ID: 3034012397

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.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEES 1500831

Establishment ID: 3034012397

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

