

Food Establishment Inspection Report

Score: 94

Establishment Name: HARDEE'S #1500831

Establishment ID: 3034012651

Location Address: 1590 FIRST ST.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09/09/2021

Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 12:45 PM

Time Out: 4:10 PM

Permittee: HARDEE'S RESTAURANTS, LLC

Total Time: 3 hrs 25 min

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: 1

| 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/C | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | 0 | | |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | | |
| 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 type="checkbox"/> | <input checked="" 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 | 0 | 0 | | |
| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 0 | 0 | | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 13 | 0 | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 | 0 | 0 | | |
| 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/C | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 03 | 0 | | |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 | | |
| 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 | 03 | 0 | | |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 03 | 0 | | |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 03 | 0 | | |
| 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 | 0 | | |
| 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 | 0 | 03 | 0 | | |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | 03 | 0 | | |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | 0 | 0 | | |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | 0 | 0 | | |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | 03 | 0 | | |
| Total Deductions: | | | | | 6 | | | | |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1500831
 Location Address: 1590 FIRST ST.
 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: HARDEE'S RESTAURANTS, LLC
 Telephone: (336) 723-2514

Establishment ID: 3034012651
 Inspection Re-Inspection Date: 09/09/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: businesslicense@ckr.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-----------------|--|-------|------|----------|------|------|----------|------|
| ServSafe | Julisa Crawford 10/19/25 | 0.0 | | | | | | |
| hot water | 3 comp sink | 126.0 | | | | | | |
| quat sanitizer | 3 comp sink (ppm) | 200.0 | | | | | | |
| quat sanitizer | bucket w/ wiping cloths (ppm) | 200.0 | | | | | | |
| burger | final cook | 178.0 | | | | | | |
| chicken patty | final cook @ 145 reheated to | 175.0 | | | | | | |
| chicken tenders | final cook | 167.0 | | | | | | |
| french fries | final cook for hot hold | 189.0 | | | | | | |
| french fries | hot hold | 142.0 | | | | | | |
| burger | hot hold | 145.0 | | | | | | |
| grilled chicken | hot hold | 154.0 | | | | | | |
| hot dog | steam table | 140.0 | | | | | | |
| mushroom sauce | steam table | 142.0 | | | | | | |
| sliced tomatoes | walk in cooler | 39.0 | | | | | | |
| chopped lettuce | walk in cooler | 40.0 | | | | | | |
| ham | walk in cooler | 41.0 | | | | | | |
| ham | small one door cooler next to flat-top | 39.0 | | | | | | |
| egg wash | chicken breading station | 40.0 | | | | | | |
| milk | small milk reach in | 41.0 | | | | | | |

Person in Charge (Print & Sign): Nicolette First Last
Gattison
 Regulatory Authority (Print & Sign): Greg First Last
Gartner

N. Mattison
Jul 22 / Greg Gattison

REHS ID: 2360 - Gartner, Greg Verification Required Date: _____

REHS Contact Phone Number: _____



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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012651

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.

- 13 3-304.15 (A) Gloves, Use Limitation - P- Employee used gloved hands to handle frozen, raw beef patties and then touched burger buns using same gloves. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur. CDI- Buns discarded. Employee discarded gloves, washed hands, and donned new gloves.//3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation -C- Shelf of unwashed produce stored over margarine and pasteurized liquid eggs. Food shall be protected from cross-contamination by separating unwashed produce from ready-to-eat products.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - PF- REPEAT- 7 utensils, 1 veggie dicer, 1 knife holder found with grease and food residue on clean dish shelves. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- Items placed at 3 comp sink to be rewashed.
- 16 3-401.11 Raw Animal Foods-Cooking - P- Several chicken patties pulled from fryer reached a final cook temperature of 145-163F. Raw animal foods shall be cooked to required temperatures. Poultry shall be cooked to 165F or above for 15 seconds. CDI- Employee educated and reheated chicken to above 165F.
- 22 3-501.19 Time as a Public Health Control - P- Sliced tomatoes were to be discarded at 12:30 pm and were still on prep table at 12:50pm. Chopped lettuce placed on prep table at 10:30 am did not have a label. Employees shall thoroughly follow TPHC procedures provided by establishment. CDI- Tomatoes discarded. Label placed on lettuce.
- 38 2-303.11 Prohibition-Jewelry - C -REPEAT- 2 food employees were wearing watches on wrist. Food employees shall not wear jewelry on their hands or wrists, with the exception of a plain band ring. // 2-402.11 Effectiveness-Hair Restraints -C-REPEAT- 2 food employees were not wearing a hair restraint. Food employees must wear an effective hair restraint, such as a hat or hair net.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Shelves in walk in cooler are beginning to rust. Plastic on interior of microwave is peeling. Soda dispenser dispenses when ice bin lid is open. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C -REPEAT - Detail cleaning necessary in the following areas: bottom of milk cooler and its gaskets, sides of fryer equipment, flat top, upright reach in freezer, chicken breading station, entire inside (including shelves and gaskets) of small one door cooler next to flat top, bottom of upright reach in freezer line, and inside of both microwaves. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - Dumpster area is caked with old grease around the ground. Refuse areas shall be maintained clean and free of unnecessary items that may become a pest harborage. May need to power wash area.//5-501.113 Covering Receptacles - C- Side door open on one dumpster. Top lids off on dumpsters. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C--REPEAT- Floor cleaning necessary behind drive-thru beverage prep station, under shelves in back of kitchen dry storage area, and under cooking equipment. Wall cleaning needed behind shelves of dry storage area. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Seal gaping hole in mopsink wall behind faucets. Recaulk front of stainless steel panels at 3-comp sink where it is peeling off. Replace broken tiles on edge of mopsink. Replace ceiling tile near water heater. Floors, walls and ceilings shall be easily cleanable and in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C -REPEAT-Employee cell phone and keys sitting on top of dessert cooler. Suitable facilities shall be used for storage of employee clothing and other possessions.

