

Food Establishment Inspection Report

Score: 95

Establishment Name: HARDEE'S #1500831

Establishment ID: 3034012651

Location Address: 1590 FIRST ST.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 16 / 2021 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 10 : 20 ^{am} _{pm} Time Out: 12 : 20 ^{am} _{pm}

Permittee: HARDEE'S RESTAURANTS, LLC

Total Time: 2 hrs 0 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: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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 type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use			2	13	0	
5	<input checked="" 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"/>		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"/>		Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" 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"/>		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"/>		Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	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/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"/>		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"/>		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"/>		Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" 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"/>		Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" 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"/>		In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" 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"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" 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"/>		Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>5</u>										



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☒ Inspection ☐ Re-Inspection Date: 04/16/2021

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: businesslicense@ckr.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hamburger	final cook	175	wash water	3-compartment sink	99			
hot dog	steam table	155	hot water	3-compartment sink	145			
country ham	steam table	145	quat (ppm)	3-compartment sink	200			
egg	hot hold unit	140	quat (ppm)	wiping cloth bucket	200			
gravy	steam table	155	lettuce	cooling (since 10:15)	48			
sausage	steam table	170	ham	walk-in cooler	36			
smoked	steam table	161	steak	upright cooler	38			
steak	hot hold unit	140	ServSafe	Tom Stewart 3-20-24	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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Repeat - 2 employees were quizzed on the establishment's employee health policy. 1 employee was able to show EHS the health policy that is posted on the wall. The other employee was only able to relay 1 symptom to EHS and thought the health policy was in the SDS safety booklet. Employees must be aware of their responsibility to report the "big 5" symptoms and illnesses to the person in charge. Employees must either know all 5 symptoms and illnesses that must report to the person in charge, or the employee must know where to find the information. CDI - Employee shown where health policy was posted on the wall.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 1 employee drink with no lid or straw was sitting on top of rolling cart with tortillas. Employee drinks shall be stored in a separate location where they can not spill on to food, clean utensils, food preparation surfaces, single-service/single-use articles. Employee drinks shall also have a lid with a straw so employees do not contaminate their hands every time they pick up drink. CDI - Manager threw away cup.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - 5 pans found with grease and flour residue. Utensils and food-contact equipment shall be cleaned to sight and touch. CDI - Pans put at 3-compartment sink to be rewashed. 0 pts.

Lock
Text



Person in Charge (Print & Sign): Tom *First* Stewart *Last*

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

[Signature]

[Signature]

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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- 38 2-303.11 Prohibition-Jewelry - C - 1 employee working on the line had a watch and wristband on wrists. 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 - 1 employee on the line was not wearing a hair restraint. Food employees must wear an effective hair restraint, such as a hat or hair net. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 1 wiping cloth bucket was stored on the floor. Wiping cloth buckets must be stored off the floor. CDI - Bucket moved to low shelf. 0 pts.
- 45 4-201.11 Equipment and Utensils-Durability and Strength - C - Plastic pan for biscuit flour was torn open on the sides and needs to be discarded and replaced. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Torn gasket present on dessert cooler. Equipment shall be maintained in good repair. Replace torn gasket. 0 pts.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Employee was washing dishes with 99F wash water solution. Employees must use warewashing solutions that are at least 110F to manually wash dishes. CDI - Solution emptied.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Detail cleaning necessary in the following areas: bottom of dessert cooler, walk-in cooler floor, sides/crevices/corners of all equipment along line, containers that store sauce packets and other items at drive-thru, and inside both microwaves. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Floor cleaning necessary throughout establishment, especially underneath equipment and around floor drain near handwashing sink. Walls need detail cleaning throughout. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Damage in wall behind filters in back. Handsink caulking is cracking in women's restroom. Floors, walls and ceilings shall be easily cleanable and in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Employee cell phone sitting on top of lid to dessert freezer and employee keys sitting on top of dessert cooler. Employee personal items shall be stored separately from where food is prepared or stored.



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Spell



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