

Food Establishment Inspection Report

Score: 90

Establishment Name: HARDEE S #1845

Establishment ID: 3034010986

Location Address: 1035 BETHANIA RURAL HALL RD.

☒ Inspection ☐ Re-Inspection

City: RURAL HALL

State: NC

Date: 11 / 11 / 2014 Status Code: A

Zip: 27045

County: 34 Forsyth

Time In: 09 : 30 ^{am} _{pm} Time Out: 11 : 40 ^{am} _{pm}

Permittee: BODDIE NOELL

Total Time: 2 hrs 10 minutes

Telephone: (336) 969-9119

Category #: III

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: 2

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
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	<input 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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input 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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input 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	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
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"/>	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:										10	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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City: RURAL HALL State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27045

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: BODDIE NOELL

Email 1:

Email 2:

Telephone: (336) 969-9119

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	make unit	41	smoked	bottom cooler	38			
bbq	make unit	41	tomatoes	walk in cooler	45			
sausage	hot hold	165	burgers	walk in cooler	41			
ham	hot hold	168	ham	walk in cooler	40			
smoked	hot hold	150	Hot water	hand sink	145			
gravy	hot hold	162	sanitizer	three comp sink (ppm)	200			
eggs	hot hold	170						
fried chicken	final cook	185						

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.

- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P One bucket of quat sanitizer solution did not test on test strips. Sanitizer shall be kept at a concentration required by manufacturer. CDI: Sanitizer was emptied and replaced with new 200 ppm quat sanitizer.
- 17 3-403.11 Reheating for Hot Holding - P Pan of chili (40F) and mushrooms in gravy (65F) were stored in the hot holding cabinet to reheat without being reheated first to 165F, foods were stored within the hour. All foods shall be reheated to 165F before being placed in hot holding units. Hot holding units shall not be used to reheat foods. CDI: Foods were removed from hot hold cabinet and reheated to 165F. CDI.
- 36 6-501.111 Controlling Pests - PF Flies present in the kitchen particularly in the back storage areas. Ensure that pests are controlled by denying them entry, food, water, and shelter. Contact pest control services to remove flies and increase control measures in the facility (ie; using approved pest control, regular cleaning, etc)-.



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

[Signature]

Regulatory Authority (Print & Sign): *First* *Last*
Joseph Chrobak

[Signature]

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3164



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- 39 3-304.14 Wiping Cloths, Use Limitation - C Bucket of wet wiping cloths stored on the floor during the inspection. Buckets of wet wiping cloths shall be stored on clean low shelves to prevent potential floor to clean surface contamination. Move cloths to low shelves through the establishment.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Pair of tongs stored on a handle along the make line was in contact with a trash can stored beside it. utensils shall be protected from contamination by storing them in a clean location. CDI: tongs were moved to the wash basin of the three compartment sink to be cleaned and sanitized. CDI.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat: Stack of metal trays and multiple sizes of plastic pans were stacked wet. utensils shall be allowed to air dry completely before being stored and stacked to prevent bacterial growth. Allow all utensils to air dry before storing.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service cups were stacked higher than the rim of the dispensers on the front line. Single service articles shall be stored in a way that protects mouth and food contact parts from contamination. Do not over stack single service cups.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: On/off ice switch is not active on the drive through soda fountain. Soda machine must function so that soda may not be dispensed when the ice bin is open. Repair the soda machine to operate in this way. /// Shelves rusted in the walk in cooler, broken gaskets on most of the reach in coolers and freezers. Wood shelf over soda boxes is in disrepair and is not longer easily cleanable and non absorbent. Equipment shall be maintained in good repair. repair the noted items. // 4-101.17 Wood, Use Limitation - C Wood shelf used in the can wash is not sealed. all wood in establishments must be sealed to be easily cleanable and non absorbent. Seal or remove wood shelf.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat: Cleaning needed on and around the equipment on the grill station where grease is heavy including sides and wheels, cleaning needed in the cabinets of the deep fryers. Gaskets need to be wiped down to remove food debris. Floor of the walk in freezer needs to be cleaned. Shelving units in the walk in cooler have food and grease debris on them. Grey utility cart in the back of the establishment has food debris on its shelves. Non food contact surfaces shall be maintained clean. Clean noted items.
- 49 5-203.14 Backflow Prevention Device, When Required - P Can wash has a hose with spray nozzle attached and an atmospheric backflow preventer. When a water supply is under continuous pressure a backflow preventer rated for continuous pressure applications is required. Attach a backflow preventer rated for continuous pressure applications to the can wash or remove the spray nozzle from the facility.



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Cleaning needed around dumpster where trash and cardboard has built up. Dumpster areas shall be maintained clean to prevent pest harborage. Remove trash from around dumpsters. // 5-501.114 Using Drain Plugs - C Drain plug is broken on the cardboard dumpster and missing from the trash dumpster. All dumpsters with drain holes shall be fitted with a drain plug to prevent leaking and pest entry. Have new drain plugs installed on the dumpsters.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat: Both walk in cooler and walk in freezer doors are heavily chipped with paint peeling. Doors of the walk ins must be maintained easily cleanable. Repair the walk in doors by sanding smooth chipped paint and repainting the surface to be smooth and easily cleanable. // FRP transition strip is warped behind the biscuit ovens and needs to be replaced. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on the walls and floors around cooking equipment where grease has built up. Floors walls and ceilings shall be cleaned as often as needed to maintain cleanliness. Clean around all cooking equipment.
- 54 6-303.11 Intensity-Lighting - C Lighting low in the walk in cooler (1 - 3 ft cl) and freezer (0-1.5 ft cl). Lighting in the walk in cooler and freezer must be maintained at a minimum of 10 foot candles. Increase lighting in both walk ins.



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✓
Spell



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