

Food Establishment Inspection Report

Score: 87

Establishment Name: HARDEES 1500835

Establishment ID: 3034012400

Location Address: 3002 OLD HOLLOW RD

☒ Inspection ☐ Re-Inspection

City: WALKERTOWN

State: NC

Date: 11 / 06 / 2018 Status Code: A

Zip: 27051 County: 34 Forsyth

Time In: 08 : 45 ☒ am ☐ pm Time Out: 12 : 45 ☒ am ☐ pm

Permittee: SOUTH STAR NC, LLC

Total Time: 4 hrs 0 minutes

Telephone: (336) 595-3679

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: _____

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	<input checked="" type="checkbox"/>	0	<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 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 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"/>	0	<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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"/>	<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 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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	
38	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
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			<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	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
Total Deductions:										13



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: SOUTH STAR NC, LLC

Telephone: (336) 595-3679

Establishment ID: 3034012400

☒ Inspection ☐ Re-Inspection Date: 11/06/2018

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

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Jesse Holleman 10/8/23	0	potatoes	hot holding	140	quat sanitizer	3 compartment sink	400
sausage	cook temp	188	chicken	heat lamp	144	potatoes	cook temp	212
burger patties	upright cooler	40	eggs	steam table	170	hot water	hand sink	109
chicken	upright cooler	39	gravy	steam table	163			
raw chicken	breeding station	38	mushrooms	steam table	171			
sausage and	worktop cooler	70	half and half	drive thru cooler	41			
smoked	worktop cooler	67	hot water	3 compartment sink	142			
biscuit dough	biscuit cooler	37	quat sanitizer	bucket	300			

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 2-301.12 Cleaning Procedure - P 3 employees observed washing hands then using bare hands to turn off faucet. Food employees shall use paper towels to turn off faucets after washing hands to avoid recontaminating hands. CDI. Employees trained on hand washing. All washed using correct procedure.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - PPan, scoop, ladel and lid pulled from clean dish shelf all had food debris present. Food contact surfaces shall be clean to sight and touch. CDI. Items sent to 3 compartment sink for additional cleaning. Excessive crumbs and buildup present on char griller used for bread and rolls. Clean. Verification required within 10 days. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc when compliant.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Sausage and cheese mix and smoked sausage in worktop cooler near grill 67-70F. Air temp of unit 62F. Unit had become unplugged overnight and was never plugged back in. CDI. Items discarded, as they had been placed in the unit several hours previously. Note:egg mix stocked only 20 minutes prior still 44F and was moved to another refrigeration unit. Worktop cooler plugged in and cooled to 37F air temp within an hour.

Lock
Text



Person in Charge (Print & Sign): Yurira Vasquez

Regulatory Authority (Print & Sign): Amanda Taylor

[Handwritten signature]

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: 11 / 06 / 2018

REHS Contact Phone Number: (336) 703 - 3136



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- 36 6-501.111 Controlling Pests - PF Repeat violation. Mouse droppings observed in outside storage building that houses paperwork and old equipment/shelving. Chewed vent screen in wall likely entry point for rodents. The premises shall be free of pests. Eliminate rodents and evidence of their presence within 10 days. Verification required. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc when compliant.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Metal container holding egg mix held in ice water on countertop had fallen over so that ice water was spilling into container. Keep egg mix container proportionate with ice water container so that egg mix does not spill over and allow ice water to contaminate food.
Ice buildup present on boxes of beef patties in walk in freezer from dripping condenser unit. Move patties to another location until dripping freezer unit can be repaired to prevent contamination.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Ice scoop stored in drive thru ice bin with handle laying in ice. Store scoop with handle protruding out of ice to prevent contamination from hands.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Two worktop coolers currently inoperable. No food held inside. Coolers labeled out of order. Repair coolers to maintain food temperatures of 45F or less. Replace broken door hinges on coolers as needed throughout facility. Replace torn gaskets as needed on refrigeration units throughout facility. Recaulk hoods where sealant is deteriorating. Reseal panel to inside of walk in freezer door. Repair damage to door frame of walk in freezer. Identify cause of ice buildup in walk in freezer and repair. Replace oven mitts for baking area that are excessively burned/oil encrusted. Reseal wall and ceiling panels in walk in cooler where sealant is peeling. Repair/replace damaged/dented dunnage racks in walk in freezer. Recondition rusted caster on equipment and shelving along cook line and in walk in cooler. Equipment shall be in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat violation. Extensive equipment cleaning needed throughout facility, including insides, outsides, legs, undersides, and gaskets of all refrigeration, cook line equipment, tables and drainboards. Non food contact surfaces of equipment shall be clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat violation. Repair broken/missing floor and baseboard tiles throughout facility, including can wash. Seal ceiling penetrations in drive thru and as needed throughout facility.
6-501.12 Cleaning, Frequency and Restrictions - C Repeat violation. Extensive cleaning of floors, walls and ceilings needed throughout facility, especially ceiling tiles around fryers and prep line, floors under equipment and shelving and walls where food splash is present along cook line. Clean soiled light lenses throughout facility. Physical facilities shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C Repeat violation. Lighting low at flat top grill(approx 25-30 footcandles). Increase lighting to 50 footcandles in food prep areas.
6-305.11 Designation-Dressing Areas and Lockers - C Employee jacket stored on racks where rolls are stored. Store employee items away from where they can contaminate food or food contact surfaces.



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✓
Spell



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