

Food Establishment Inspection Report

Score: 90.5

Establishment Name: HARDEES 1500720

Establishment ID: 3034012399

Location Address: 10 EAST CLEMMONSVILLE RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 11 / 2019 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 09 : 40 ☒ am ☐ pm Time Out: 01 : 00 ☒ am ☐ pm

Permittee: SOUTH STAR NC, LLC

Total Time: 3 hrs 20 minutes

Telephone: (336) 788-3551

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: 6

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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	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	13	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<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	13	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	13	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	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	03	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	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" 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	03	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	03	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	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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	1	<input checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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			2	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	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	03	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 checked="" type="checkbox"/>
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			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 9.5										



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



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

Permittee: SOUTH STAR NC, LLC

Telephone: (336) 788-3551

Establishment ID: 3034012399

☒ Inspection ☐ Re-Inspection Date: 03/11/2019

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

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
2-23-22	Victoria Dobson	0	steak	hot hold	205	nacho chz	reheat	183
ham	second walk in	37	gravy	hot hold	155	chicken	final cook	204
liquid egg	ice bath	44	omelette	final cook	161	ham & chz	walk in	37
liquid egg	ice bath-35min later	40	chili	holding unit	63	quat-ppm	3 comp	300
egg	hot hold	185	mushrooms	holding unit	30	quat-ppm	bucket	150
sausage	hot hold	135	nacho chz	holding unit	110	water	3 comp	140
smoke saus	hot hold	125	chili	reheat	158	omelette mix	upright cooler	41
pork chop	hot hold	179	mushrooms	reheat	172	smoke saus	upright cooler	40

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- Employee chewing gum while washing dishes. An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. Gum is considered food. CDI-Education, and employee discarded gum. Opts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Uncooked country ham stored in walk in cooler above ready to eat foods. Raw animal food shall be stored in order of final cook temperature, and not above or commingled with ready to eat foods, to avoid cross contamination. CDI-Moved uncooked product to bottom shelf. Opts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Majority of clean dishes checked were soiled with flour dust, grease, sticker residue, or food residue; including, but not limited to: all items on top shelf, a few lids, bins of utensils, and other items. Food contact surfaces shall be clean to sight and touch. CDI-Pulled dishes to be washed, manager will assess remainder for cleanliness today.

Lock
Text



Person in Charge (Print & Sign): Victoria Dobson

Regulatory Authority (Print & Sign): Nora Sykes

[Signature]

[Signature]

REHS ID: 2664 - Sykes, Nora

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



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- 17 3-403.11 Reheating for Hot Holding - P- Mushrooms, nacho cheese, and chili placed in hot holding equipment before being heated thoroughly, as noted in temperature log on page two. Ready to eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 135F for hot holding. IF cooked, cooled, and reheated, food shall be heated to a minimum of 165F. CDI-Reheated in microwave to above 135F before placing in hot holding equipment.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Smoked sausage in hot holding measured 125F. Maintain hot potentially hazardous foods at 135F or greater. CDI-Discarded. 0pts.
- 26 7-201.11 Separation-Storage - P- Uncovered butter for biscuits on cart where a chemical spray bottle and the dish soap were stored near the 3 compartment sink. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single service items by locating the chemicals in such a way that contamination of aforementioned items may not occur. CDI-Discarded butter.
- 36 6-501.111 Controlling Pests - C- Mouse excrement found in outside dry storage building on unused equipment and utensils. Maintain premises free of insects, rodents, and other pests by routinely inspecting the premises for evidence of pests. Clean building and inspect for pests, call exterminator if after cleaning, the evidence remains. 0pts.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C- Raw burgers in under grill burger freezer in contact with ice frost in corners of pan. Unpackaged food may not be stored in direct contact with undrained ice. Maintain covered so ice build up may not develop inside pan, change out pan more frequently.// 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Biscuits are being buttered and butter being stored on rolling cart next to 3 comp sink that is also used for storage of soiled dishes and chemicals at the same time. Food shall be protected from contamination by storing hte food in a clean dry location where it is not exposed to splash, dust, or other contamination. CDI-Discarded butter, asked for change in procedure and that buiscuits be buttered elsewhere where food may not be contaminated.
- 38 2-302.11 Maintenance-Fingernails - PF- Employee with artificial nails scooping ice from large ice maker bin. Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD. CDI-Employee donned gloves. 0pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Some wet stacking observed. Dishes shall be allowed to air dry before stacking. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Clean utensils stored in soiled bins on shelf and on soiled (dusty) shelving above 3 comp sink. Store cleaned utensils in a clean, dry location where not exposed to splash, dust, or other contamination.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Remove/repair/replace make unit (dress table) that is not working. Replace torn gasket in bottom door of the burger reach in. Drink machine at drive thru is operating while ice bin open (repair tech has been called). Ice build up on inside walk in freezer door and fan box. Equipment shall be maintained in good repair. Keep working on these issues.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-Cleaning needed in the following areas; including, but not limited to: bottom roller at broiler, sauce holder at side of line, inside make unit and on top under pans, walk in cooler fans, gaskets to units, side of fryer, utility cart by 3 comp sink, utility cart holding single service items by make line, all stainless areas above and around make line, walk in freezer floors. Maintain equipment clean.
- 52 5-501.11 Outdoor Storage Surface - C//6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain - C- REPEAT-Dumpster enclosure has no drain inside and is not graded to drain, as indicated by the collection of water from recent weather. An outdoor storage surface for REFUSE, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be SMOOTH, durable, and sloped to drain. Outdoor REFUSE areas shall be constructed in accordance with LAW and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the REFUSE and from cleaning the area and waste receptacles.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Floor cleaning needed under equipment and around perimeter of kitchen from grease accumulation. Wall cleaning needed throughout. Accumulation of dust on walls and ceilings around vents. Maintain facilities clean.// 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- Outside shed contains a large amount of unused equipment and items. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used and litter.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C- REPEAT-Clean vents in kitchen and both restrooms. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.// 6-303.11 Intensity-Lighting - C- Light bulb out at left side of grill under hood, and lights measure 38 foot candles. Increase light to 50 footcandles in this area.



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✓
Spell



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