

# Food Establishment Inspection Report

Score: 94

Establishment Name: HARDEE'S #1500479

Establishment ID: 3034012654

Location Address: 813 SOUTH MAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: HARDEE'S RESTAURANTS, LLC

Telephone: (336) 993-8521

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 02/03/2023 Status Code: A

Time In: 12:45 PM Time Out: 3:00 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

## 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

Compliance Status				OUT	CDI	R	VR
<b>Supervision .2652</b>							
1	<input checked="" type="checkbox"/>	OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0		
2	<input checked="" type="checkbox"/>	OUT/N/A	Certified Food Protection Manager	1	0		
<b>Employee Health .2652</b>							
3	<input checked="" type="checkbox"/>	OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0	
4	<input checked="" type="checkbox"/>	OUT	Proper use of reporting, restriction & exclusion	3	1.5	0	
5	<input checked="" type="checkbox"/>	OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>							
6	<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0	
7	<input checked="" type="checkbox"/>	OUT	No discharge from eyes, nose, and mouth	1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>							
8	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	2	X	X
9	<input checked="" type="checkbox"/>	OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	<input checked="" type="checkbox"/>	OUT/N/A	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source .2653, .2655</b>							
11	<input checked="" type="checkbox"/>	OUT	Food obtained from approved source	2	1	0	
12	<input checked="" type="checkbox"/>	OUT	Food received at proper temperature	2	1	0	
13	<input checked="" type="checkbox"/>	OUT	Food in good condition, safe & unadulterated	2	1	0	
14	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>							
15	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Food separated & protected	3	1.5	0	
16	<input checked="" type="checkbox"/>	OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0	
17	<input checked="" type="checkbox"/>	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>							
18	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0	
20	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0	
23	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0	
24	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0	
<b>Consumer Advisory .2653</b>							
25	<input checked="" type="checkbox"/>	OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0	
<b>Highly Susceptible Populations .2653</b>							
26	<input checked="" type="checkbox"/>	OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
<b>Chemical .2653, .2657</b>							
27	<input checked="" type="checkbox"/>	OUT/N/A	Food additives: approved & properly used	1	0.5	0	
28	<input checked="" type="checkbox"/>	OUT/N/A	Toxic substances properly identified stored & used	2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>							
29	<input checked="" type="checkbox"/>	OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status				OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>							
30	<input checked="" type="checkbox"/>	OUT	Pasteurized eggs used where required	1	0.5	0	
31	<input checked="" type="checkbox"/>	OUT	Water and ice from approved source	2	1	0	
32	<input checked="" type="checkbox"/>	OUT	Variance obtained for specialized processing methods	2	1	0	
<b>Food Temperature Control .2653, .2654</b>							
33	<input checked="" type="checkbox"/>	OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
34	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0	
35	<input checked="" type="checkbox"/>	OUT/N/A/N/O	Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT	Thermometers provided & accurate	1	0.5	0	
<b>Food Identification .2653</b>							
37	<input checked="" type="checkbox"/>	OUT	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>							
38	<input checked="" type="checkbox"/>	OUT	Insects & rodents not present; no unauthorized animals	2	X	0	X
39	<input checked="" type="checkbox"/>	OUT	Contamination prevented during food preparation, storage & display	2	1	0	
40	<input checked="" type="checkbox"/>	OUT	Personal cleanliness	1	0.5	0	
41	<input checked="" type="checkbox"/>	OUT	Wiping cloths: properly used & stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	OUT/N/A	Washing fruits & vegetables	1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>							
43	<input checked="" type="checkbox"/>	OUT	In-use utensils: properly stored	1	0.5	0	
44	<input checked="" type="checkbox"/>	OUT	Utensils, equipment & linens: properly stored, dried & handled	X	0.5	0	
45	<input checked="" type="checkbox"/>	OUT	Single-use & single-service articles: properly stored & used	1	0.5	0	
46	<input checked="" type="checkbox"/>	OUT	Gloves used properly	1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>							
47	<input checked="" type="checkbox"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0	X
48	<input checked="" type="checkbox"/>	OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0	
49	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	X	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>							
50	<input checked="" type="checkbox"/>	OUT	Hot & cold water available; adequate pressure	1	0.5	0	
51	<input checked="" type="checkbox"/>	OUT	Plumbing installed; proper backflow devices	2	X	0	X
52	<input checked="" type="checkbox"/>	OUT	Sewage & wastewater properly disposed	2	1	0	
53	<input checked="" type="checkbox"/>	OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
54	<input checked="" type="checkbox"/>	OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
55	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	X	0.5	0	X
56	<input checked="" type="checkbox"/>	OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	X
<b>TOTAL DEDUCTIONS:</b>				<b>6</b>			



# Comment Addendum to Food Establishment Inspection Report

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 Permittee: HARDEE'S RESTAURANTS, LLC  
 Telephone: (336) 993-8521

Establishment ID: 3034012654  
☒ Inspection ☐ Re-Inspection Date: 02/03/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: III  
 Email 1: sepperson@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
chicken	hot holding	143						
sausage	hot holding	169						
roast beef	upright coler	37						
fries	cook temp	199						
burger	cook temp	189						
buttermilk	biscuit cooler	37						
cheese	walk in cooler	37						
raw chicken	walk in cooler	37						
breeding mix	breeding station	37						
hot water	3 compartment sink	132						
quat sanitizer	3 compartment sink	300						
quat sanitizer	bucket	200						
milk	front cooler	38						
air temp	drive thru cooler	38						

First  
 Person in Charge (Print & Sign): Brittany  
 First  
 Regulatory Authority (Print & Sign): Amanda

Last  
 Freeman  
 Last  
 Stevens

Bing Fan  
AS

REHS ID: 2543 - Stevens, Amanda  
 REHS Contact Phone Number: (336) 703-3129

Verification Required Date:

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** HARDEE'S #1500479

**Establishment ID:** 3034012654

**Date:** 02/03/2023 **Time In:** 12:45 PM **Time Out:** 3:00 PM

### 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.

- 8 2-301.14 When to Wash (P)- Employee washed hands upon entering kitchen but turned off faucets with bare hands when finished. Employees must wash hands whenever they become contaminated. Use paper towels to turn off faucets after washing hands to prevent contamination from dirty handles. CDI. Employee washed using proper method to turn off faucet. 0 points.
- 38 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests (C) Repeat. Clean dead bugs from light lens in ladies room as well as light lenses in outside storage building. Dead pests shall not be allowed to accumulate on the premises.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Repeat violation. Several stacks of pans on clean dish rack stacked wet. Allow dishes to air dry thoroughly before stacking,.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Repeat violation(with some improvement) Floor panels in walk in cooler and threshold from walk in cooler to walk in freezer are lifting. Rubber coming off of wheels on biscuit oven. Recaulk hand sink near chicken breeding station. Rusting shelves inside traulsen cooler on line. Rusted hinges present on ice cream freezer. Remove unused dipper well that has been disassembled. Bent caster on Blodgett oven across from hand sink. Maintain equipment in a good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C)- Repeat violation. Clean the following: insides, outsides, gaskets, handles, legs and casters of all refrigeration and cook line equipment as well as all shelving throughout facility. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Repeat violation. Repair minor drip at hand sink near fryers as well as drip at can wash faucet.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Repeat violation. Toilet seat in ladies room peeling, caulk toilet to floor in both restrooms. Fill holes in wall at right of 3 comp sink where sink was replaced. Several cracked floor and baseboard tiles in kitchen. Cracked floor tiles in outdoor shed.  
6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning needed on floors throughout facility, especially underneath cook line equipment. Wall cleaning needed as well in high-splash areas of the kitchen. Physical facilities shall be clean and in good repair.
- 56 6-303.11 Intensity - Lighting (C) Lighting low at can wash(10 foot-candles). Increase lighting to 20 foot-candles at plumbing fixtures. Repeat violation.