

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: HARDEE'S #1505696

Establishment ID: 3034012653

Location Address: 3351 SIDES BRANCH ROAD

City: WINSTON SALEM

State: NC

Zip: 27127

County: 34 Forsyth

Permittee: HARDEE'S RESTAURANTS, LLC

Telephone: (336) 788-8409

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/10/2021

Status Code: A

Time In: 9:25 AM

Time Out: 11:25 AM

Total Time: 2 hrs 0 min

Category #: IV

FDA Establishment Type:

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 2

| Foodborne Illness Risk Factors and Public Health Interventions                               |                                     |                                     |                                     |   |     |     |   |    |  | Good Retail Practices  |                                     |                                     |                                     |   |     |     |   |    |  |  |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-----|---|----|--|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-----|---|----|--|--|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. |                                     |                                     |                                     |   |     |     |   |    |  | Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |                                     |                                     |                                     |   |     |     |   |    |  |  |
| IN   | OUT                                 | N/A                                 | N/C                                 | Compliance Status   | OUT | CDI | R | VR |  | IN   | OUT                                 | N/A                                 | N/C                                 | Compliance Status   | OUT | CDI | R | VR |  |  |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |   |     |     |   |    |  | <b>Safe Food and Water</b> .2653, .2655, .2658   |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties         | 2   | 0   |   |    |  | 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  | 1   | 0.3 | 0 |    |  |  |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |   |     |     |   |    |  | <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                             | 3   | 1.3 | 0 |    |  | 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  | 2   | 1   | 0 |    |  |  |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion  | 3   | 1.3 | 0 |    |  | 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  | 1   | 0.3 | 0 |    |  |  |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |   |     |     |   |    |  | <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use  | 2   | 1   | 0 |    |  | 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1   | 0.3 | 0 |    |  |  |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth   | 1   | 0.3 | 0 |    |  | 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | 1   | 0.3 | 0 |    |  |  |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |   |     |     |   |    |  | <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed   | 4   | 2   | 0 |    |  | 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   | 1   | 0.3 | 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   | 1.3 | 0 |    |  | 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | 1   | 0.3 | 0 |    |  |  |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible   | 2   | 1   | 0 |    |  | <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |     |     |   |    |  |  |
| <b>Approved Source</b> .2653, .2655  |                                     |                                     |                                     |   |     |     |   |    |  | <b>Utensils and Equipment</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source  | 2   | 1   | 0 |    |  | 41   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | In-use utensils: properly stored  | 1   | 0.3 |   |    |  |  |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature   | 2   | 1   | 0 |    |  | 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |     | 0.3 | 0 |    |  |  |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated  | 2   | 1   | 0 |    |  | 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | 1   | 0.3 | 0 |    |  |  |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                         | 2   | 1   | 0 |    |  | 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1   | 0.3 | 0 |    |  |  |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |   |     |     |   |    |  | <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected  | 3   | 1.3 | 0 |    |  | 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2   | 1   |   |    |  |  |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized  | 3   | 1.3 |   |    |  | 46   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1   |     |   |    |  |  |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food           | 2   | 1   | 0 |    |  | 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1   |     |   |    |  |  |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |   |     |     |   |    |  | <b>Conformance with Approved Procedures</b> .2653, .2654, .2658  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures  | 3   | 1.3 | 0 |    |  | 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 |    |  |  |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding   | 3   | 1.3 | 0 |    |  | Total Deductions: 3.5  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures  | 3   | 1.3 | 0 |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures   | 3   | 1.3 | 0 |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures  | 3   | 1.3 | 0 |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition   | 3   | 1.3 | 0 |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 22   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Time as a public health control: procedures & records                                     | 2   |     |   |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |   |     |     |   |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                   | 1   | 0.3 | 0 |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |   |     |     |   |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered                                      | 3   | 1.3 | 0 |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |   |     |     |   |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used  | 1   | 0.3 | 0 |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used                                       | 2   | 1   | 0 |    |  |  |                                     |                                     |                                     |   |     |     |   |    |  |  |



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Food Protection Program

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARDEE'S #1505696

Location Address: 3351 SIDES BRANCH ROAD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27127

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

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

Permittee: HARDEE'S RESTAURANTS, LLC

Telephone: (336) 788-8409

Establishment ID: 3034012653

☒ Inspection ☐ Re-Inspection Date: 06/10/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: x1505696@ckorest.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 |
|-----------------|----------------------|-------|------|----------|------|------|----------|------|
| Victoria Dobson | 2-23-22              | 0.0   |      |          |      |      |          |      |
| egg             | hot hold             | 155.0 |      |          |      |      |          |      |
| sausage         | hot hold             | 145.0 |      |          |      |      |          |      |
| chili           | hot hold             | 141.0 |      |          |      |      |          |      |
| ham             | under make unit      | 38.0  |      |          |      |      |          |      |
| ham             | 2 door traulsen      | 37.0  |      |          |      |      |          |      |
| sausage         | final cook           | 173.0 |      |          |      |      |          |      |
| liquid egg      | ice bath             | 41.0  |      |          |      |      |          |      |
| tomato          | for tphc             | 38.0  |      |          |      |      |          |      |
| water           | 3 comp               | 149.0 |      |          |      |      |          |      |
| quat-ppm        | bucket               | 150.0 |      |          |      |      |          |      |
| quat-ppm        | 3 comp               | 300.0 |      |          |      |      |          |      |
| ham             | walk in              | 34.0  |      |          |      |      |          |      |
| hot dogs        | walk in              | 35.0  |      |          |      |      |          |      |
| ambient         | shake cooler         | 34.0  |      |          |      |      |          |      |
| ambient         | front counter cooler | 30.0  |      |          |      |      |          |      |

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

Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

*[Signature]*

*[Signature]*

REHS Contact Phone Number: (336) 703-3161



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## 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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- Most lids for pans soiled with sticker residue/grease, or were sticky. One spoon soiled. Most dishes were clean. Food contact surfaces shall be clean to sight and touch. CDI-Moved to 3 compartment sink for washing.
  
- 22 3-501.19 Time as a Public Health Control (TPHC)- P,PF- REPEAT- Tomatoes pulled from walk in and incorrectly marked for greater than 4 hours. Sliced cheese not marked correctly. When using TPHC, procedures are to be followed and labeled correctly. CDI-Tomatoes relabeled, sliced cheese discarded.
  
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Ice scoop with handle inside of ice. Store in use utensils in a sanitary manner-on a clean and sanitized surface, in food with handles protruding, etc.
  
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- REPEAT- Multiple items stacked while wet. Air dry before stacking.
  
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- One torn gasket in bottom door of fryer freezer. (very small tear). Shims holding up hoods over broiler and ovens. Maintenance actively working on this.
  
- 46 4-603.16 Rinsing Procedures - C- Employee washing dishes and placing them directly into sanitizer without rinsing. Washed utensils and equipment shall be rinsed so that abrasives and cleaning chemicals are removed or diluted by using separate water rinse after washing and before sanitizing.
  
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning needed on shelving in walk in cooler, shelving above 3 compartment sink, left fan cover in walk in cooler, speed racks in walk in cooler, gaskets on most equipment, bottom of fryer freezer, and faucet at 3 comp sink. Some improvement in this area. Maintain equipment clean.
  
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C- Cleaning needed around dumpsters. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
  
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT-Mop sink needs repairs/resurfacing, as noted in previous inspection and on transitional addendum. 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT- Cleaning needed in the following areas: Walk in cooler floor; floor in dry storage under shelving and around oil containment system; fan covers in ceilings at back of kitchen and at broiler. Clean ceiling tiles in various places throughout kitchen-replace if not cleanable. Improvement in this area.
  
- 54 6-303.11 Intensity-Lighting - C- REPEAT-Lights low (38fc) at back side of broiler due to burned out/shorted out lights. Increase to 50 foot candles.