



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	35-206-00827	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	HARDEE'S # 150	Audit Type:	10_Routine Inspection
Address:	101 S MAIN STREET	Start Date:	25 Aug 2016 02:05 PM
Facility Service (Full/Limited):	F	End Date:	25 Aug 2016 02:04 PM
City/State/Zip:	MCCORMICK, SC 298350000 MCCORMICK	Inspector:	Bob Bailey

Overall Score
94%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement. 	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures Comments <ul style="list-style-type: none"> • Non-Violation Notes <i>Hamburger cooked to 189 F.</i> 	In	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Not Observed	3	3

19. Proper hot holding temperatures Comments • Non-Violation Notes <i>Hot dogs 155 F, refried beans 168 F.</i>	In	3	3
20. Proper cold holding temperatures Comments • Non-Violation Notes <i>Walk in- tomatoes 42 F, sausage dogs 40 F// front reach in-milk and lemonade 38 F// chicken station- raw chicken 37 F.</i>	In	3	3
21. Proper date marking and disposition Comments • 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) <i>Food in cooler with date mark stickers, time noted but no date on stickers. Corrected.</i>	Correction During Inspection	1	3
22. Time as a Public Health Control: procedures and records Comments • Non-Violation Notes <i>Multiple food items at grill marked with time as needed.</i>	In	2	2
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	In	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1
31. Proper cooling methods used; adequate equipment for temperature control	In	1	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used Comments • Non-Violation Notes <i>Frozen beef and chicken thawing in walk in.</i>	In	1	1
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals Comments • 6-202.13 - Insect Control Devices-Design and Installation <i>Drive thru self closing window not working.</i>	Out	0	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored Comments • Non-Violation Notes <i>Towel buckets at 200 ppm Quat solution.</i>	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1

43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean Comments <ul style="list-style-type: none"> 6-101.11 - Surface Characteristics-Indoor Areas <i>Wall behind 3 sink covering is in poor repair, not smooth and cleanable.</i> 6-501.12 - Cleaning Frequency and Restrictions <i>Ceiling around a/c vents with dust build up. Floor under fixed equipment with grease build up.</i> 	Out	0	1
54. Meets ventilation and lighting requirements; designated areas used Comments <ul style="list-style-type: none"> 6-303.11 - Intensity-Lighting <i>Less than 20 foot candles of light at 3 sink and fryer station. tested at 13 foot candles.</i> 	Out	0	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
Totals		94	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments <ul style="list-style-type: none"> see below. 	Yes		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Upstate EQC Greenwood - (864)227-5915 Fax- (864)942-3680		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of	Notification	0	0

Information Act.

For fact sheets, the regulation, and additional information, please see www.scdhec.gov/food.

Totals

Auditor Signature: Bob Bailey



Account Signature:

