Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-03093	**Audit Name:**	Retail Food Establishment Inspection Report
Facility Name:	HARDEE'S # 1505048	**Audit Type:**	10_Routine Inspection
Address:	630 HWY 72 BYPASS	**Start Date:**	30 Aug 2016 01:36 PM
Facility Service (Full/Limited):	F	**End Date:**	30 Aug 2016 03:45 PM
City/State/Zip:	GREENWOOD, SC 296460000 GREENWOOD	**Inspector:**	Debra McNeill
Contact Name:	Shonda Williams		

Overall Score
97%

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. **Comments** • Provided Fact Sheet for Certified Food Protection Manager	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. **Comments** • Provided Fact Sheet for Employee Health • 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 **Comments** • Provided Fact Sheet for No Bare Hand Contact	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 **Comments** • Provided Fact Sheet for Shellfish/Shellstock	Not Applicable	2	2
13. Food separated and protected	In	3	3

14. Food-contact surfaces: cleaned and sanitized **Comments** • Non-Violation Notes *manual 3-ct sink---quat sanitizer--- 400 ppm with test strips.*	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures **Comments** • Provided Fact Sheet for Proper Cooking/Reheating (proper cooking) • Non-Violation Notes *Hamburger pattie through griller to 201 F. Chicken strips in deep fryer to 203 F.*	In	3	3
17. Proper reheating procedures for hot holding **Comments** • Provided Fact Sheet for Proper Cooking/Reheating (proper reheating)	Not Observed	3	3
18. Proper cooling time and temperatures **Comments** • Provided Fact Sheet for Proper Cooling (cooling temps)	Not Observed	3	3
19. Proper hot holding temperatures **Comments** • Provided Fact Sheet for Proper Holding (hot holding) • Non-Violation Notes *In hot prep station: rice 182 F and chili with beans 193 F.*	In	3	3
20. Proper cold holding temperatures **Comments** • Provided Fact Sheet for Proper Holding (cold holding) • Non-Violation Notes *In WIC: shredded lettuce 42 F, shredded cheese 42 F, sliced tomatoes 42 F, hamburger patties 37 F. In small milk/juice cooler: milk at 34 F. In burrito cold station: sliced cheese 39 F and shredded lettuce 38 F.*	In	3	3
21. Proper date marking and disposition **Comments** • Provided Date Marking Fact Sheet	In	3	3
22. Time as a Public Health Control: procedures and records **Comments** • Provided Fact Sheet for Time as a PH Control	In	2	2
23. Consumer advisory provided for raw or undercooked foods **Comments** • Provided Fact Sheet for Consumer Advisory	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	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 **Comments**	In	1	1

• Provided Fact Sheet for Proper Cooling (cooling methods)			
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	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	In	2	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	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 **Comments** • 4-402.11 - Fixed Equipment-Spacing or Sealing *Front kitchen handsink not sealed to wall.* • 4-501.11 - Good Repair and Proper Adjustment-Equipment *Fly fan on glass window making very loud vibration noise against window.*	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips **Comments** • Non-Violation Notes *3-ct sink hot water temp--128 F. Has test strips available for use.*	In	1	1
47. Non-food-contact surfaces clean **Comments** • 4-601.11 (C) - Nonfood-Contact Surfaces-Clean *Under and behind equipment at self beverage station has buildup.*	Out	0	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** • 6-501.12 - Cleaning Frequency and Restrictions *Floor drains have accumulation of dirt and food debris. Floor area around mop basin and hot water heater has accumulation of dirt and debris.*	Correction During Inspection	1	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	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		**97**	**100**

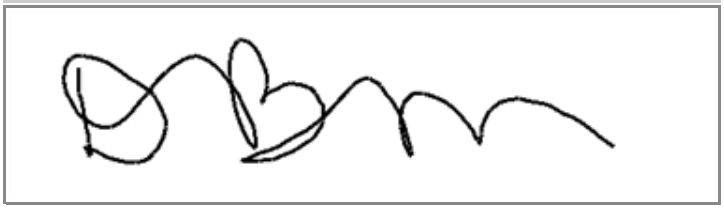
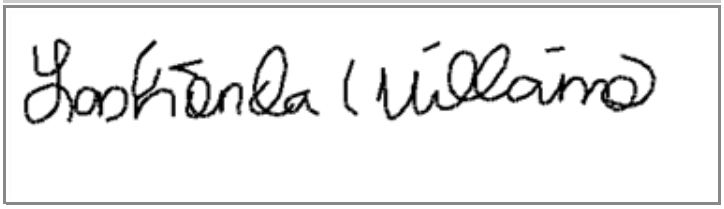
Temperature Observations

Comments:			
Food temperatures are recorded under the item no.s			
Item	**Answer**	**Points Current**	**Points to Total**
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
Totals			

Inspection Report Information

Comments:			
For more information on the new food regulation, visit the DHEC website at--- http://www.scdhec.gov. Obtain a copy of the new Food Regulation 61-25, this can be a printed copy or an electronic copy and should be kept accessible.			
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 Information Act. For fact sheets, the regulation, and additional information, please see **www.scdhec.gov/food**.	Notification	0	0
Totals			

Auditor Signature: Debra McNeill



Account Signature: Shonda Williams