CCIS	-23-03				Sanita	ation	ı S	urvey Report
Food Insi	pection Program		Page of					
Business Name				9	perator:			Phone:
_	Hardees				Kestaurant Man	ggem	ent) do4-36
Address		/ c	ity		ZIP Seat Chec	Kouts		
(CCD)	FJUCAU Man Fo	ST_Da	<u>ب</u>	ham	bersburg	_/ <u>U</u> Acti	vity Tí	me Travel Time
General Health	Hecora ID P/C					Acu	-	
PR			Щ_					m r
		Red Hig					inium	Service
High Risk Factor	s are improper practices or procedures Circles indicate com	identified pliance sta	as the r atus (IN	most prevalent I, OUT, N/O, N/A	contributing factors of foodborne ii () for each item.	iness or	ınjury.	128 ☐ Scheduled
IN = in compliance	OUT = not in compliance N/O = not of							129 ☐ Return
Compliance St		CDI R P		Compliance St		CDI	R PTS	126 ☐ Fld Pl Rvw 130 ☐ Complaint
Demonstration of	of Knowledge PIC certified by accredited program, or compliance			*	ardour Food Time/Temperature Proper cooling procedures		□ 30	133 🗌 Illness / Injury
	with Code, or correct answers		171		Proper hot holding temperatures (<130°F)	0	<u> </u>	4
200 IN OUT	Food Worker Cards current for all food workers; new food workers trained		5 172	20 IN OUT N/A N/O	Proper hot holding temperatures (between 130°F to 139°F)		□ 5	100 - 100 - 444
mployee Healt	h		180	00 IN OUT N/A N/O	Proper cooking time and temperature		25	140e UACCD
300 IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness		:5 190	00 IN OUT N/A N/O	No room temperature storage; proper use of ti as a control, procedures available	me 🗆	□ 25	106 ☐ HACCP
Preventing Con	tamination by Hands		200	DO IN OUT N/A N/O	Proper reheating procedures for hot holding		[] 15	
-	Hands washed as required			10 IN OUT N/A	Proper cold holding temperatures (> 45°F)		<u> </u>	01 Satisfactory
500 IN OUT N/A N/O	Proper methods used to prevent bare hand contact with RTE foods			20 IN OUT N/A	Proper cold holding temperatures (between 42°F to 45°F)		□ 5	02 Unsatisfactory
	Adequate handwashing facilities	0 0 1	0 220	00 IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHF	0	□ 5	** - ******
Approved Source	e, Wholesome, Not Adulterated Food obtained from approved source			onsumer Advi				04 ncomplete
	Water supply, ice from approved source		230	00 IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods		0 5	U
	Proper washing of fruits and vegetables			 ighly Suscept	ible Population		!	Action
1000 IN OUT	Food in good condition, sale and unadulterated; approved additives		111	00 IN OUT N/A	Pasteurized foods used as required; prohibited		0 10	
100 IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food	0 0 1	10 Ck	hemical	foods not offered			07 ☐ Approved 10 ☐ Disapproved
200 IN OUT N/A N/O	Proper shellstock identification; proper parasite		250	סס און סס	Toxic substances properly identified, stored, u	sed 🛘	13, 10	26 Follow-up Req
	destruction procedures for fish				ith Approved Procedures			
Protection from 1300 IN OUT WA	Cross Contamination Food contact surfaces used for raw meat		15 260	OG IN OUT N/A	Compliance with risk control plans, variances, mobile unit plan of operation	or	D 10	Meals Served
	thoroughly cleaned and sanitized Raw meats below or away from RTE food	\perp	5 270	00 IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)		□ 10	6020 Breakfast
1400 IN OUT N/A	Proper handling of pooled eggs		5		methods (e.g., HOF)			6025 Lunch
	3 1 33	Blue low	, Risk I	Factors				6030 Dinner
Low Risk	Factors are preventive measures to co	ntrol the a	ddition	of pathogens,	chemicals, and physical objects into	foods.		6035 🗌 Cater
	Circled po			s not in compli	iance.	len	R PT	6040 Other
Food Temperate	re Control	CDI R P		tensils and Ed	quipment	ODI	I n Ji i	Meal Observed
2800 Food received	at proper temperature	0 0		000 Food and non cleanable	-food sufaces properly used and constructed;		0 5	
2900 Adequate equi	pment for temperature control			00 Warewashing	facilities properly installed, maintained, used;			6050 🗌 Lunch
Food Identifica			■ 1—		ilable and used ict surfaces maintained, cleaned, sanitized		5 □ 5	ושותווע 🗆 ככטסף
3100 Proper labeling					ontact surfaces maintained and clean			1,6060
	Contamination		E	hysical Facilit) II .		6065 Other
	is, animals not present; entrance controlled contamination prevented during preparation,			devices, indire	perly sized, installed, and maintained; proper ba ect drains, no cross-connections		□ 5	⅃ ┃
storage, displa	у		= 45		ewater property disposed	0		-11 ///
3400 Wiping cloths 3500 Employee clea			3 47		properly constructed, supplied, cleaned se properly disposed; facilities maintained		□ 3 □ 3	- Dius Bointe
	tasting, drinking, or tobacco use			DO Physical facilit	lies properly installed, maintained, cleaned;			
Proper Use of L 3700 In-use utensils		0 0	3 49		persons excluded from establishment tilation, lighting; designated areas used		0 2	Total Points
	ment, linens properly stored, used, handled		3 50		mit; mobile establishment name easily visible		O 2	
3900 Single-use and	single-service articles properly stored, used	0 0					<u> </u>	
equirements of the foo	n this day, the above items are violations, which mad code and/or directives of the health officer are no here are 101 or more total points. The health officer lays of the suspension or inspection. The filing of an	t met or if viola	ations are	e not corrected in the	ne time stated in this report. The permit will be s on the validity of a suspension or the findings of	uspended II an inspecti	an immi on redor	nent nazard exists of there are 75 of t t if a written request is filed with the h
itilcer within ten (10) c	the provision of the Right to Know Law .			(Si	gnature)			
who requests it under Person in Charge (Printed Name)								
vho requests it under Person in Charge	v 1 1 ~			(Si	gnature)			· weo

CCIS 1-23-07		Sanitation Su	urvey Report
Food Inspection Program		Page	(2)_of
Business Name:	Operator:	1 • 1	Phone:
Address	City, Restauran	t Management	dot sus
635 hincoln way Er	ist Chambershire	70	
General Health Record ID P/5	Date EHS	Activity Tir	ne Travel Time
PR		<u> </u>	n m
Item / Location	PERATURE OBSERVATIONS Temp (°F)	Temp (°F)	Service
	32°	101114 (1)	128 ☐ Scheduled 129 ☐ Return
WIC			129
WIY	180		130 Complaint
2 de Cooler in Cooking	400		133 ☐ Illness / Injury 134 ☐ Permit Inv.
Cooler in Drive thru	39.		136 Field Education
			127 ☐ Pre-Operat. 106 ☐ HACCP
			Results
	IONS and CORRECTION ACTIONS		01 Satisfactory 02 Unsatisfactory
Item Number Violations cited in this are	a must be corrected with the time frame specified.	Points	03 🗌 Complete
3300 Hamberger Pathes	uncovered in wif	5_	04 Incomplete
330 Boxeson Floor in	back w/ Paper Products	43	Action
4800 Floor reaciclianed		2	04 Suspend
2500 unlabeded Bottobes	AD	07 Approved	
			10 ☐ Disapproved 26 ☐ Follow-up Req'd
			Meals Served
			6020 🔲 Breakfast
			6025 ☐ Lunch 6030 ☐ Dinner
			6035
			6040 Other
			Meal Observed
			6045 🗌 Breakfast
			6050
			6060 ☐ Cater
			6065 Other
			Red Critical Points
			10
Comments		<u> </u>	Blue Points
Comments			10
			Total Points
			40
Based on an inspection this day, the above items are violations, which m requirements of the food code and/or directives of the health officer are not	met or if violations are not corrected in the time stated in this report.	The permit will be suspended if an immin	ent hazard exists or there are 75 or more
red critical points or if there are 101 or more total points. The health officer officer within ten (10) days of the suspension or inspection. The filing of an	will provide an opportunity for an appeal on the validity of a suspension	n or the findings of an inspection report	it a written request is filed with the health
who requests it under the provision of the Right to Know Law.	(Signature)	· · · · · · · · · · · · · · · · · · ·	
Person in Charge (Printed Name)	(Signature)		
Regulatory Authority (Printed Name)	(Signature)	7	A
(Printed Name) Anta Shiv	es C.C	Senta Sh	wed