

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0		Date 04/12/2023	
		Time In 11:25 AM		Time Out 1:30 PM	
Establishment Hardee's/Red Burrito #1501147		License/Permit # 23 008		Permit Holder TriStar Ventures LLC	Risk Category I
Street Address 507 W. Center Street		Purpose of Inspection		Routine Inspection	
City/State Eureka, IL		ZIP Code 61530			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status	COS	R	
Supervision			Protection from Contamination					
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health			Time/Temperature Control for Safety					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18	In	Proper cooking time and temperatures	
4	In	Proper use of restriction and exclusion			19	N/O	Proper reheating procedures for hot holding	
5	In	Procedures for responding to vomiting and diarrheal events			20	In	Proper cooling time and temperature	
Good Hygienic Practices			Consumer Advisory					
6	In	Proper eating, tasting, drinking, or tobacco use			25	N/A	Consumer advisory provided for raw/undercooked food	
7	In	No discharge from eyes, nose, and mouth			Highly Susceptible Populations			
Preventing Contamination by Hands			Food/Color Additives and Toxic Substances					
8	In	Hands clean and properly washed			27	N/A	Food additives: approved and properly used	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			28	In	Toxic substances properly identified, stored, and used	
10	In	Adequate handwashing sinks properly supplied and accessible			29	N/A	Compliance with variance/specialized process/HACCP	
Approved Source			Conformance with Approved Procedures					
11	In	Food obtained from approved source						
12	N/O	Food received at proper temperature						
13	In	Food in good condition, safe, and unadulterated						
14	N/A	Required records available: shellstock tags, parasite destruction						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils				
30	Pasteurized eggs used where required				43	In-use utensils: properly stored	
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used	
Food Temperature Control			Utensils, Equipment and Vending				
33	Proper cooling methods used; adequate equipment for temperature control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips	
35	Approved thawing methods used				49	X Non-food contact surfaces clean	
36	Thermometers provided & accurate		X		Physical Facilities		
Food Identification			Employee Training				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination			Employee Training				
38	Insects, rodents, and animals not present				51	X Plumbing installed; proper backflow devices	
39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed	
40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned	
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained	
42	Washing fruits and vegetables				55	X Physical facilities installed, maintained, and clean	
					56	Adequate ventilation and lighting; designated areas used	
					57	All food employees have food handler training	
					58	Allergen training as required	

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Establishment: Hardee's/Red Burrito #1501147

Establishment #: 23 008

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Grilled onions/steam table	165	Au jus/steam table	189	Roast beef/RIC	37
Chicken tenders-TPHC/hot-hold	126	Sliced tomatoes-TPHC/cold-hold	64	Omelet mix/WIC	37
Hamburger/hot-holding	174	Sliced cheese-TPHC/cold-holding	40	Diced chicken/WIC	37
1/3 lb hamburger/hot-holding	180	Cut lettuce-TPHC/cold-holding	63	Sliced cheese-cooling/WIC	47
Hand breaded chicken/hot-hold	136	Shredded cheese/RIC	38	Cut lettuce/WIC	36
Mushroom sauce/steam table	137	Sour cream/RIC	40	Buttermilk/WIC	38
Nacho cheese/steam table	135	Diced chicken/RIC	38	Milk/RIC	40
Taco meat/steam table	195	Cut lettuce/RIC	36	Egg wash/cold-holding	41
Refried beans/steam table	138	Ham/RIC	36	Milk/RIC	40

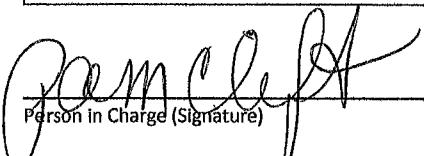
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
36	4-203.12 (Pf) Observed in RIF (double-door, Traulsen, French fries) by fryers temperature measuring device not accurate, indicating temperature of 92.5° F, and food frozen. Thermometer shall be accurate to $\pm 3^{\circ}$ F in the intended range of use. New thermometer provided by person-in-charge during inspection.		
49	4-602.13 (C) Observed along front line RIF unit of RIC (Haier, black) soiled with accumulated condensation ice. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.		
49	4-602.13 (C) Observed in WIC blue plastic cooling fan grill covers soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.		
51	5-205.15 (C) Observed at hand sink by office very slow drain time from wastewater pipe after running water for 20 seconds or more. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.		
55	6-501.11 (C) Observed in kitchen by 3-compartment sink water constantly dripping from ceiling by emergency light fixture. Food employee stated water is condensation from air conditioning unit. Physical facilities shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.		

CFPM Verification (name, expiration date, ID#): Pamela Clift

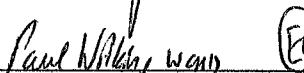
Pamela Clift 18973785 - ServSafe Exp. 2/2025	Stephanie Porter 19803522 - ServSafe Exp. 9/2025	Stacy McKinney 18973782 - ServSafe Exp. 2/2025	Sandra Evans 22905203 - ServSafe Exp. 11/2027
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HACCP Topic: TCS food temperature requirements, Time as a Public Health Control, employee health policy requirements


Person in Charge (Signature)

Apr 12, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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