

# Food Establishment Inspection Report

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

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

| Compliance Status                                |     | COS   | R |
|--|-----|---|---|
| <b>Supervision</b>                               |     |   |   |
| 1  | In  | Person in charge present, demonstrates knowledge, and performs duties                         |   |
| 2  | In  | Certified Food Protection Manager (CFPM)  |   |
| <b>Employee Health</b>                           |     |   |   |
| 3  | In  | Management, food employee and conditional employee; knowledge, responsibilities and reporting |   |
| 4  | In  | Proper use of restriction and exclusion   |   |
| 5  | In  | Procedures for responding to vomiting and diarrheal events                                    |   |
| <b>Good Hygienic Practices</b>                   |     |   |   |
| 6  | In  | Proper eating, tasting, drinking, or tobacco use  |   |
| 7  | In  | No discharge from eyes, nose, and mouth   |   |
| <b>Preventing Contamination by Hands</b>         |     |   |   |
| 8  | In  | Hands clean and properly washed   |   |
| 9  | In  | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |   |
| 10   | In  | Adequate handwashing sinks properly supplied and accessible                                   |   |
| <b>Approved Source</b>                           |     |   |   |
| 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                             |   |
| <b>Protection from Contamination</b>             |     |   |   |
| 15   | In  | Food separated and protected  |   |
| 16   | In  | Food-contact surfaces; cleaned and sanitized  |   |
| 17   | In  | Proper disposition of returned, previously served, reconditioned and unsafe food              |   |
| <b>Time/Temperature Control for Safety</b>       |     |   |   |
| 18   | In  | Proper cooking time and temperatures  |   |
| 19   | N/O | Proper reheating procedures for hot holding   |   |
| 20   | In  | Proper cooling time and temperature   |   |
| 21   | In  | Proper hot holding temperatures   |   |
| 22   | In  | Proper cold holding temperatures  |   |
| 23   | In  | Proper date marking and disposition   |   |
| 24   | In  | Time as a Public Health Control; procedures & records   |   |
| <b>Consumer Advisory</b>                         |     |   |   |
| 25   | N/A | Consumer advisory provided for raw/undercooked food   |   |
| <b>Highly Susceptible Populations</b>            |     |   |   |
| 26   | N/A | Pasteurized foods used; prohibited foods not offered  |   |
| <b>Food/Color Additives and Toxic Substances</b> |     |   |   |
| 27   | N/A | Food additives: approved and properly used  |   |
| 28   | In  | Toxic substances properly identified, stored, and used  |   |
| <b>Conformance with Approved Procedures</b>      |     |   |   |
| 29   | N/A | Compliance with variance/specialized process/HACCP  |   |

## GOOD RETAIL PRACTICES

| <p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.<br/>         Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p> |  |     |   |
|--|--|-----|---|
| Compliance Status  |  | COS | R |
| <b>Safe Food and Water</b>   |  |     |   |
| 30   | Pasteurized eggs used where required   |     |   |
| 31   | Water and Ice from approved source   |     |   |
| 32   | Variance obtained for specialized processing methods                                   |     |   |
| <b>Food Temperature Control</b>  |  |     |   |
| 33   | Proper cooling methods used; adequate equipment for temperature control                |     |   |
| 34   | Plant food properly cooked for hot holding   |     |   |
| 35   | Approved thawing methods used  |     |   |
| 36   | Thermometers provided & accurate   | X   |   |
| <b>Food Identification</b>   |  |     |   |
| 37   | Food properly labeled; original container  |     |   |
| <b>Prevention of Food Contamination</b>  |  |     |   |
| 38   | Insects, rodents, and animals not present  |     |   |
| 39   | Contamination prevented during food preparation, storage and display                   |     |   |
| 40   | Personal cleanliness   |     |   |
| 41   | Wiping cloths: properly used and stored  |     |   |
| 42   | Washing fruits and vegetables  |     |   |
| <b>Proper Use of Utensils</b>  |  |     |   |
| 43   | In-use utensils: properly stored   |     |   |
| 44   | Utensils, equipment & linens: properly stored, dried, & handled                        |     |   |
| 45   | Single-use/single-service articles: properly stored and used                           |     |   |
| 46   | Gloves used properly   |     |   |
| <b>Utensils, Equipment and Vending</b>   |  |     |   |
| 47   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     |   |
| 48   | Warewashing facilities: installed, maintained, & used; test strips                     |     |   |
| 49   | Non-food contact surfaces clean  | X   |   |
| <b>Physical Facilities</b>   |  |     |   |
| 50   | Hot and cold water available; adequate pressure  |     |   |
| 51   | Plumbing installed; proper backflow devices  | X   |   |
| 52   | Sewage and waste water properly disposed   |     |   |
| 53   | Toilet facilities: properly constructed, supplied, & cleaned                           |     |   |
| 54   | Garbage & refuse properly disposed; facilities maintained                              |     |   |
| 55   | Physical facilities installed, maintained, and clean                                   | X   |   |
| 56   | Adequate ventilation and lighting; designated areas used                               |     |   |
| <b>Employee Training</b>   |  |     |   |
| 57   | All food employees have food handler training  |     |   |
| 58   | Allergen training as required  |     |   |

# Food Establishment Inspection Report

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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   |

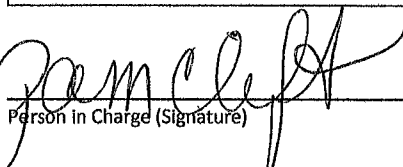
## OBSERVATIONS AND CORRECTIVE ACTIONS

| 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.<br>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<br>18973785 - ServSafe<br>Exp. 2/2025 | Stephanie Porter<br>19803522 - ServSafe<br>Exp. 9/2025 | Stacy McKinney<br>18973782 - ServSafe<br>Exp. 2/2025 | Sandra Evans<br>22905203 - ServSafe<br>Exp. 11/2027 |
|--|--|--|---|

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: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Hardee's/Red Burrito #1501147

Establishment #: 23 008

[illegible]

Person in Charge (Signature)

Apr 12, 2023

Date \_\_\_\_\_

Inspector (Signature) Paul Wilson Wain

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: