

Food Establishment Inspection Report

Page 1 of 3

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 10/17/2023
Establishment Hardee's/Red Burrito #1501147		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:05 AM
License/Permit # 23 008		Permit Holder TriStar Ventures LLC		Time Out 11:50 AM
Street Address 507 W. Center Street		Risk Category I		
City/State Eureka, IL		Purpose of Inspection Routine Inspection		

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.

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Supervision																																																																																																																																																																			
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																																																																																																																																																																			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																												
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																														
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures		7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	In	Proper reheating procedures for hot holding		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			20	In	Proper cooling time and temperature		Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures		13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures		Preventing Contamination by Hands								23	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24	In	Proper date marking and disposition			25	N/A	Time as a Public Health Control; procedures & records			Consumer Advisory				26	N/A	Consumer advisory provided for raw/undercooked food			Approved Source								27	N/A	Pasteurized foods used; prohibited foods not offered			28	In	Food additives: approved and properly used			29	N/A	Toxic substances properly identified, stored, and used			Food/Color Additives and Toxic Substances								30	In	Food in good condition, safe, and unadulterated			31	In	Required records available: shellstock tags, parasite destruction			Conformance with Approved Procedures								32	N/A	Compliance with variance/specialized process/HACCP		
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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

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Safe Food and Water																																																																																																																																																							
33	Pasteurized eggs used where required			43	In-use utensils: properly stored																																																																																																																																																		
34	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled			35	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used			36	Approved thawing methods used			46	Gloves used properly			Food Temperature Control								37	Proper cooling methods used; adequate equipment for temperature control			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			38	Plant food properly cooked for hot holding			48	Warewashing facilities: installed, maintained, & used; test strips			39	Approved thawing methods used			49	Non-food contact surfaces clean			Food Identification								40	Thermometers provided & accurate			Prevention of Food Contamination								41	Food properly labeled; original container	X		50	Hot and cold water available; adequate pressure			42	Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices			43	Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed			44	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned			45	Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained			46	Washing fruits and vegetables			55	Physical facilities installed, maintained, and clean			47	Adequate ventilation and lighting; designated areas used	X		Physical Facilities								48	All food employees have food handler training			49	Allergen training as required			Employee Training							
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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
Sausage/hot-holding	151	Sliced cheese-TPHC/cold-holding	51	Cut lettuce/WIC	39
Omelet/hot-holding	153	Cut lettuce-TPHC/cold-holding	45	Sliced cheese/WIC	33
French toast stick/hot-holding	145	Sliced tomatoes-TPHC/cold-hold	46	Egg wash/cold-holding	41
Taco meat-reheating/steam table	158	Diced chicken/RIC	41	Milk/RIC	41
Sausage gravy/steam table	196	Cut lettuce/RIC	36		
Mushroom sauce-reeheat/steam	163	Breakfast ham-cooling/RIC	57		
Au jus/steam table	161	Roast beef/RIC	37		
		Ham/RIC	41		
		Sliced tomatoes/WIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed by drive-thru dry white food substance in Hardee's cup and in clear plastic bags without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry white food substance was sugar according to person-in-charge and labeled by person-in-charge during inspection.
49	4-602.13 (C) Observed along front line RIF unit of RIC (GE, black) soiled with accumulated condensation ice. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC rear coils of condenser unit soiled with accumulated debris and condensation ice. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in storage room HVAC supply vents soiled with accumulated debris, dust, and peeling material. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. HVAC supply vents cleaned by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Margaret Arbogast

Margaret Arbogast 23813686 - ServSafe Exp. 4/2028	Stephanie Fritsch 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, no bare hand contact with ready-to-eat food


Person in Charge (Signature)

Oct 17, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment: Hardee's/Red Burrito #1501147

Establishment #: 23 008

Maryann Abagast
Person In Charge (Signature)

Person In Charge (Signature)

Oct 17, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)