

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 10/17/2023
Establishment Hardee's/Red Burrito #1501147		License/Permit # 23 008	Time In 10:05 AM
Street Address 507 W. Center Street		No. of Repeat Risk Factor/Intervention Violations 0	Time Out 11:50 AM
City/State Eureka, IL		Permit Holder TriStar Ventures LLC	Risk Category I
ZIP Code 61530		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.

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

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	X	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			46		Gloves used properly
33		Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending		
34		Plant food properly cooked for hot holding	47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35		Approved thawing methods used	48		Warewashing facilities: installed, maintained, & used; test strips
36		Thermometers provided & accurate	49	X	Non-food contact surfaces clean
Food Identification			Physical Facilities		
37	X	Food properly labeled; original container	50		Hot and cold water available; adequate pressure
Prevention of Food Contamination			51		Plumbing installed; proper backflow devices
38		Insects, rodents, and animals not present	52		Sewage and waste water properly disposed
39		Contamination prevented during food preparation, storage and display	53		Toilet facilities: properly constructed, supplied, & cleaned
40		Personal cleanliness	54		Garbage & refuse properly disposed; facilities maintained
41		Wiping cloths: properly used and stored	55		Physical facilities installed, maintained, and clean
42		Washing fruits and vegetables	56	X	Adequate ventilation and lighting; designated areas used
			Employee Training		
			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
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-reheat/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

Margaret Arbogast
Person in Charge (Signature)

Oct 17, 2023

Date

Paul Miller WCHO
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) Margaret Aubrey

Paul Wilkins wgho
Inspector (Signature)

Oct 17, 2023

Date _____

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: