

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	01/23/2024
Establishment Hardee's/Red Burrito #1501147		License/Permit #	24 031	Time In	11:05 AM
Street Address 507 W. Center Street		Permit Holder	TriStar Ventures LLC	Time Out	12:50 PM
City/State Eureka, IL		ZIP Code	61530	Risk Category I	
		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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
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	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
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	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
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	

Compliance Status		COS	R
Protection from Contamination			
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	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	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	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
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

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
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		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
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		

		COS	R
Proper Use of Utensils			
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		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	X Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	X Physical facilities installed, maintained, and clean		
56	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 #: 24 031

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
Taco meat/steam table	165	Sliced tomatoes-TPHC/cold-hold	56	Diced chicken/WIC	33
Au jus/steam table	186	Cut lettuce-TPHC/cold-holding	59	Shredded tomatoes/WIC	32
Mushrooms/steam table	179	Sliced cheese-TPHC/cold-hold	48	Milk/RIC	41
Hamburger/hot-holding	174	Shredded cheese-TPHC/cold-hold	50		
Angus hamburger/hot-holding	179	Shredded cheese/RIC	38		
		Shredded lettuce/RIC	38		
		Ham/RIC	38		
		Buttermilk/WIC	32		
		Sliced cheese/WIC	32		

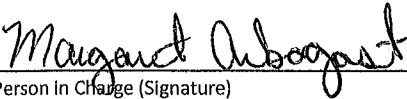
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in women's restroom. Handwashing sign provided and posted by person-in-charge during inspection.
49	4-601.11 (C) Observed drip tray below charbroiler rolling grill soiled with accumulated debris and grease. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Drip tray removed and cleaned by person-in-charge during inspection.
49	4-602.13 (C) Observed in RIC (Traulsen, ham, liquid eggs) top slotted shelf in upper cabinet soiled with accumulated debris and food particles. 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.
55	6-501.12 (C) Observed corner of wall by fryers soiled with accumulated debris and grease. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
	Please note that part of the ceiling in dining room (west side) by HVAC vent was damaged this morning due to snow melt from the roof. Water was observed dripping from the ceiling at other locations in the establishment. Person-in-charge and other employees were in process of cleaning up water and repairing ceiling during inspection. No water was observed dripping over food prep areas in operation.

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

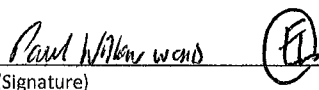
Margaret Arbogast
23813686 - ServSafe
Exp. 4/2028Stephanie Fritsch
19803522 - ServSafe
Exp. 9/2025Thomas Arbogast
23108994 - ServSafe
Exp. 1/2028Sandra Evans
22905203 - ServSafe
Exp. 11/2027

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)

Jan 23, 2024

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Hardee's/Red Burrito #1501147

Establishment #: 24 031

[illegible]

Margaret Ambrogast
Person in Charge (Signature)

Person in Charge (Signature)

Jan 23, 2024

Date _____

Paul Wilkins
Inspector (Signature)

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: