

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		No. of Repeat Risk Factor/Intervention Violations 0		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		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	Compliance Status		COS	R																																																																																																																																																																																																																																																																																																																																																																																																																																				
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1	In	Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination																																																																																																																																																																																																																																																																																																																																																																																																																																					
2	In	Certified Food Protection Manager (CFPM)				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				Employee Health								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	N/O	Proper reheating procedures for hot holding				6	In	Proper eating, tasting, drinking, or tobacco use				20	N/O	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				8	In	Hands clean and properly washed				22	In	Proper cold holding temperatures				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In	Proper date marking and disposition				10	Out	Adequate handwashing sinks properly supplied and accessible		X		24	In	Time as a Public Health Control; procedures & records				Good Hygienic Practices								11	In	Food obtained from approved source				Consumer Advisory		12	N/O	Food received at proper temperature				25	N/A	Consumer advisory provided for raw/undercooked food				13	In	Food in good condition, safe, and unadulterated				26	N/A	Pasteurized foods used; prohibited foods not offered				14	N/A	Required records available: shellstock tags, parasite destruction				Preventing Contamination by Hands								27	N/A	Food additives: approved and properly used				Highly Susceptible Populations		28	In	Toxic substances properly identified, stored, and used				29	N/A	Compliance with variance/specialized process/HACCP				Approved Source								30	In	Pasteurized eggs used where required				Food/Color Additives and Toxic Substances		31		Water and ice from approved source				32		Varlance obtained for specialized processing methods				33		Food Temperature Control				34		Proper cooling methods used; adequate equipment for temperature control				35		Plant food properly cooked for hot holding				36		Approved thawing methods used				37		Thermometers provided & accurate				Food Identification								38		Food properly labeled; original container				Prevention of Food Contamination								39		Insects, rodents, and animals not present				40		Contamination prevented during food preparation, storage and display				41		Personal cleanliness				42		Wiping cloths: properly used and stored				43		Washing fruits and vegetables				Proper Use of Utensils								44		In-use utensils: properly stored				45		Utensils, equipment & linens: properly stored, dried, & handled				46		Single-use/single-service articles: properly stored and used				47		Gloves used properly				48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used				49	X	Warewashing facilities: installed, maintained, & used; test strips				50		Non-food contact surfaces clean				Utensils, Equipment and Vending								51		Hot and cold water available; adequate pressure				52		Plumbing installed; proper backflow devices				53		Sewage and waste water properly disposed				54		Toilet facilities: properly constructed, supplied, & cleaned				55	X	Garbage & refuse properly disposed; facilities maintained				56		Physical facilities installed, maintained, and clean				57		Adequate ventilation and lighting; designated areas used				Physical Facilities								58		All food employees have food handler training				59		Allergen training as required			
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12	N/O	Food received at proper temperature				25	N/A	Consumer advisory provided for raw/undercooked food				13	In	Food in good condition, safe, and unadulterated				26	N/A	Pasteurized foods used; prohibited foods not offered				14	N/A	Required records available: shellstock tags, parasite destruction				Preventing Contamination by Hands								27	N/A	Food additives: approved and properly used				Highly Susceptible Populations		28	In	Toxic substances properly identified, stored, and used				29	N/A	Compliance with variance/specialized process/HACCP				Approved Source								30	In	Pasteurized eggs used where required				Food/Color Additives and Toxic Substances		31		Water and ice from approved source				32		Varlance obtained for specialized processing methods				33		Food Temperature Control				34		Proper cooling methods used; adequate equipment for temperature control				35		Plant food properly cooked for hot holding				36		Approved thawing methods used				37		Thermometers provided & accurate				Food Identification								38		Food properly labeled; original container				Prevention of Food Contamination								39		Insects, rodents, and animals not present				40		Contamination prevented during food preparation, storage and display				41		Personal cleanliness				42		Wiping cloths: properly used and stored				43		Washing fruits and vegetables				Proper Use of Utensils								44		In-use utensils: properly stored				45		Utensils, equipment & linens: properly stored, dried, & handled				46		Single-use/single-service articles: properly stored and used				47		Gloves used properly				48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used				49	X	Warewashing facilities: installed, maintained, & used; test strips				50		Non-food contact surfaces clean				Utensils, Equipment and Vending								51		Hot and cold water available; adequate pressure				52		Plumbing installed; proper backflow devices				53		Sewage and waste water properly disposed				54		Toilet facilities: properly constructed, supplied, & cleaned				55	X	Garbage & refuse properly disposed; facilities maintained				56		Physical facilities installed, maintained, and clean				57		Adequate ventilation and lighting; designated areas used				Physical Facilities								58		All food employees have food handler training				59		Allergen training as required																																																																																																																																															
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Food Establishment Inspection Report

Page 2 of 3

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

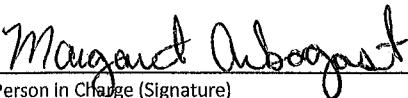
Margaret Arbogast
23813686 - ServSafe
Exp. 4/2028

Stephanie Fritsch
19803522 - ServSafe
Exp. 9/2025

Thomas Arbogast
23108994 - ServSafe
Exp. 1/2028

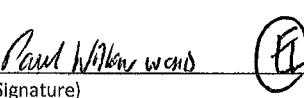
Sandra Evans
22905203 - ServSafe
Exp. 11/2027

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

Page 3 of 3

Establishment: Hardee's/Red Burrito #1501147

Establishment #: 24 031

Margaret Arbogast
Person in Charge (Signature)

Person in Charge (Signature)

Jan 23, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: