

# 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	2	Date	06/17/2024
Establishment Hardee's/Red Burrito #1501147		License/Permit #	24 031	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 507 W. Center Street		Permit Holder TriStar Ventures LLC		Risk Category I	
City/State Eureka, IL		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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	Out		
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	Out		
Proper cold holding temperatures			X
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

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
<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			
<b>Food Identification</b>			
37	X		
Food properly labeled; original container			X
<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	X		
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
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			
Physical facilities installed, maintained, and clean			
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			

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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: 150

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Omelet/hot-holding	161	Sliced tomatoes-TPHC/cold-hold	43	Cut lettuce-cooling/RIC	42
Sausage/hot-holding	180	Cut lettuce-TPHC/cold-holding	44	Sausage/WIC	37
Gravy/steam table	145	Sliced cheese-TPHC/cold-hold	60	Milk/RIC	41
		Diced chicken/RIC	53	Juice/RIC	41
		Ham/RIC	39	Milk/RIC	41
		Buttermilk/WIC	39		
		Ham/WIC	38		
		Roast beef/WIC	37		
		Sliced tomatoes-cooling/WIC	46		

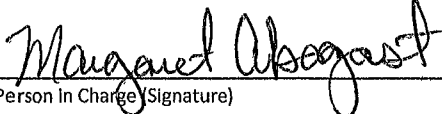
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
22	3-501.16 (P) Observed in food prep area internal temperature of diced chicken in RIC measured 53° F using a food temperature measuring device with metal-stem. Using a metal-stem thermometer provided by establishment, internal temperature of diced chicken measured 53° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Ambient air on thermometer indicated 54° F. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection. Diced chicken had been in RIC more than 4 hours and preparation date of 6/13 noted on container. Diced chicken discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed along cook line shake-style containers of orange substance and white substance without name identifying contents on containers and in food prep RIC squeeze bottles of food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Orange substance was Nashville seasoning, white food substance was powdered sugar, and squeeze bottles contained various sauces, according to person-in-charge, and labeled by

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

Margaret Arbogast  
23813686 - ServSafe  
Exp. 4/2028Thomas Arbogast  
23108994 - ServSafe  
Exp. 1/2028

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)

Jun 17, 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 Aubrey  
Person in Charge (Signature)

Jun 17, 2024

Date \_\_\_\_\_

Paul Wilkins WARD  
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: