

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 1	Date 11:35 AM	1/22/2025
			Number of Repeat Risk Factor/ Intervention Violations 1	Time In 1:15 PM	
Establishment Hardee's/Red Burrito #1501147	Phone (309) 467-3223	Email			
Address 507 W. Center Street		City/State Eureka, IL	ZIP Code 61530		
License/Permit # 25 016	Permit Holder TriStar Ventures LLC	Purpose of Inspection Routine	Risk Category		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable 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 is separated and protected.	
2	OUT	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.	
				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
Employee Health				Time/Temperature Control for Safety			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/O	Proper cooling time and temperature.	
				21	IN	Proper hot holding temperatures.	
Good Hygienic Practices				22	IN	Proper cold holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		23	IN	Proper date marking and disposition.	
7	IN	No discharge from eyes, nose, and mouth.		24	IN	Time as a Public Health Control; procedures and records.	
				Consumer Advisory			
8	IN	Hands clean and properly washed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Highly Susceptible Populations			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
				Food/Color Additives and Toxic Substances			
11	IN	Food obtained from an approved source.		27	N/A	Food additives: approved and properly used.	
12	N/O	Food received at the proper temperature.		28	IN	Toxic substances are properly identified, stored and used.	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Conformance with Approved Procedures	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		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 the box if the numbered item
Is not in compliance

Mark "X" in the appropriate box
for COS and/or R

COS: Corrected on-site
during inspection

R: Repeat
violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils (continued)				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
					Utensils, Equipment, and Vending				
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
					50		Hot and cold water available; adequate pressure.		
37	✓	Food properly labeled; original container.		✓	51		Plumbing installed; proper backflow devices.		
					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness				
					57		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Margaret Autogast Date: 1/22/2025

Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Hardee's/Red Burrito #1501147

Establishment #: 25 016

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
1/4 lb hamburgers/hot-holding	165	Sliced tomatoes-TPHC/cook line	53	Roast beef/WIC	37
Chicken tenders/hot-holding	144	Cut lettuce-TPHC/cook line	45	Cut lettuce/WIC	38
Hamburgers/hot-holding	144	Shredded cheese-TPHC/cook line	57	Sliced tomatoes/WIC	38
Taco meat/steam table	180	Sliced cheese-TPHC/cook line	36	Liquid eggs/WIC	39
Mushrooms/steam table	173	Omelet mix/WIC	37	Cole slaw/RIC	36
Au jus/steam table	170	Shredded cheese/WIC	35	Ham/RIC	36
		Sliced cheese/WIC	35	Sliced cheese/RIC	37
		Ham/WIC	36	Cut lettuce/RIC	38

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

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

Margaret Arbogast
23813686 - ServSafe
Exp. 4/2028

HACCP Topic: TCS food temperature, cooling down, & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate default beverage for children's meal 410 ILCS 620/21.5.

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 one (1) food employee has 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.
37	3-302.12 (C) Observed along cook line shake-style container of dry food substance without name identifying contents on

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