

# Food Establishment Inspection Report

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|  |                      |   |                      |                      |           |
|--|----------------------|---|----------------------|----------------------|-----------|
| Local Health Department and Address Woodford County Health Department<br>1831 S. Main Street<br>Eureka, IL 61530 |                      | Number of Risk Factor/ Intervention Violations        | 2                    | Date                 | 7/16/2025 |
|  |                      | Number of Repeat Risk Factor/ Intervention Violations | 1                    | Time In              | 1:20 PM   |
|  |                      |   |                      | Time Out             | 3:00 PM   |
| Establishment  | Hardee's #1501147    |   | Phone (309) 467-3223 | Email                |           |
| Address  | 507 W. Center Street |   | City/State           | Eureka, IL           |           |
| License/Permit #   | 25 016               |   | Permit Holder        | TriStar Ventures LLC |           |
| Purpose of Inspection  |                      |   | Routine              |                      |           |
| Risk Category  |                      |   | J                    |                      |           |

## 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 |
| <b>Supervision</b>   |                   |  |  |     |   |   |                   |
| 1  | IN                | Person in charge present, demonstrates knowledge, and performs duties.                           |  |     |   | 15  | IN                |
| 2  | OUT               | Certified Food Protection Manager (CFPM).  |  |     | X | 16  | IN                |
| <b>Employee Health</b>   |                   |  |  |     |   |   |                   |
| 3  | IN                | Management, food employee, and conditional employee; knowledge, responsibilities, and reporting. |  |     |   | 17  | IN                |
| 4  | IN                | Proper use of restriction and exclusion.   |  |     |   | 18  | IN                |
| 5  | IN                | Procedures for responding to vomiting and diarrheal events.                                      |  |     |   | 19  | N/O               |
| <b>Good Hygienic Practices</b>   |                   |  |  |     |   |   |                   |
| 6  | IN                | Proper eating, tasting, drinking, or tobacco product use.  |  |     |   | 20  | N/O               |
| 7  | IN                | No discharge from eyes, nose, and mouth.   |  |     |   | 21  | IN                |
| <b>Preventing Contamination by Hands</b>   |                   |  |  |     |   |   |                   |
| 8  | IN                | Hands clean and properly washed.   |  |     |   | 22  | OUT               |
| 9  | IN                | No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.     |  |     |   | 23  | IN                |
| 10   | IN                | Adequate handwashing sinks are properly supplied and accessible.                                 |  |     |   | 24  | IN                |
| <b>Approved Source</b>   |                   |  |  |     |   |   |                   |
| 11   | IN                | Food obtained from an approved source.   |  |     |   | <b>Time/Temperature Control for Safety</b>                      |                   |
| 12   | N/O               | Food received at the proper temperature.   |  |     |   | 18  | IN                |
| 13   | IN                | Food in good condition, safe, and unadulterated.   |  |     |   | 19  | N/O               |
| 14   | N/A               | Required records available: molluscan shellfish identification, and parasite destruction.        |  |     |   | 20  | N/O               |
| <b>Protection from Contamination</b>   |                   |  |  |     |   |   |                   |
| Food is separated and protected.   |                   |  |  |     |   |   |                   |
| Food-contact surfaces; cleaned and sanitized.  |                   |  |  |     |   |   |                   |
| Proper disposition of returned, previously served, reconditioned, and unsafe food.   |                   |  |  |     |   |   |                   |
| <b>Consumer Advisory</b>   |                   |  |  |     |   |   |                   |
| Consumer advisory is provided for raw/undercooked food.  |                   |  |  |     |   |   |                   |
| <b>Highly Susceptible Populations</b>  |                   |  |  |     |   |   |                   |
| Pasteurized foods are used; prohibited foods are not offered.  |                   |  |  |     |   |   |                   |
| <b>Food/Color Additives and Toxic Substances</b>   |                   |  |  |     |   |   |                   |
| Food additives: approved and properly used.  |                   |  |  |     |   |   |                   |
| Toxic substances are properly identified, stored and used.   |                   |  |  |     |   |   |                   |
| <b>Conformance with Approved Procedures</b>  |                   |  |  |     |   |   |                   |
| 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 |
| <b>Safe Food and Water</b>  |   |  |  |   |   |   |
| 30  |   | Pasteurized eggs are used where required.                                    |  |   | 44  |   |
| 31  |   | Water and ice from an approved source.                                       |  |   | 45  |   |
| 32  |   | Variance obtained for specialized processing methods.                        |  |   | 46  |   |
| <b>Food Temperature Control</b>   |   |  |  |   |   |   |
| 33  |   | Proper cooling methods are used; adequate equipment for temperature control. |  |   | <b>Proper Use of Utensils (continued)</b> |   |
| 34  |   | Plant food properly cooked for hot holding.                                  |  |   | 44  |   |
| 35  |   | Approved thawing methods used.   |  |   | 45  |   |
| 36  |   | Thermometers are provided and accurate.                                      |  |   | 46  |   |
| <b>Food Identification</b>  |   |  |  |   |   |   |
| 37  | X | Food properly labeled; original container.                                   |  | X | <b>Utensils, Equipment, and Vending</b>   |   |
| <b>Prevention of Food Contamination</b>   |   |  |  |   |   |   |
| 38  |   | Insects, rodents, and animals not present.                                   |  |   | 47  |   |
| 39  |   | Contamination is prevented during food preparation, storage, and display.    |  |   | 48  |   |
| 40  |   | Personal cleanliness.  |  |   | 49  |   |
| 41  |   | Wiping cloths: properly used and stored.                                     |  |   | <b>Physical Facilities</b>                |   |
| 42  |   | Washing fruits, vegetables, and other plant food.                            |  |   | 50  |   |
| <b>Proper Use of Utensils</b>   |   |  |  |   |   |   |
| 43  |   | In-use utensils: properly stored.  |  |   | 51  |   |
| <b>Food Handler and Allergen Awareness</b>  |   |  |  |   |   |   |
| 52  |   | Hot and cold water available; adequate pressure.                             |  |   | 53  |   |
| 53  |   | Plumbing installed; proper backflow devices.                                 |  |   | 54  |   |
| 54  |   | Sewage and wastewater properly disposed.                                     |  |   | 55  |   |
| 55  |   | Toilet facilities: properly constructed, supplied, and cleaned.              |  |   | 56  |   |
| 56  |   | Garbage and refuse are properly disposed; facilities are maintained.         |  |   | 57  |   |
| 57  |   | Physical facilities installed, maintained, and cleaned.                      |  |   | 58  |   |
| 58  |   | Adequate ventilation and lighting; designated areas used.                    |  |   | 59  |   |
| <b>Food Handler and Allergen Awareness</b>  |   |  |  |   |   |   |
| 57  |   | Food handler training 410 ILCS 625/ 3.06.                                    |  |   |   |   |
| 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) Benjamin Date: 7/16/2025

Inspector (Signature) Paul Wilkins Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Hardee's #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 |
|------------------------------|------|--------------------------------|------|---------------------|------|
| Chicken breast/hot-holding   | 135  | Sliced tomatoes-TPHC/cook line | 44   | Ham/WIC             | 41   |
| 1/3 lb hamburger/hot-holding | 168  | Cut lettuce-TPHC/cook line     | 75   | Cut lettuce/WIC     | 41   |
| 1/4 lb hamburger/hot-holding | 172  | Sliced cheese-TPHC/cook line   | 57   | Sliced tomatoes/WIC | 38   |
| Chicken tenders/hot-holding  | 142  | Ham/RIC                        | 41   | Smoked sausage/WIC  | 38   |
| Au jus/steam table           | 142  | Sliced cheese/RIC              | 41   | Pulled pork/RIC     | 45   |
| Taco meat/steam table        | 185  | Cut lettuce/RIC                | 41   |                     |      |
| Mushrooms/steam table        | 150  | Buttermilk/RIC                 | 40   |                     |      |
|                              |      | Sliced cheese/WIC              | 40   |                     |      |

## 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.

**CFPM Verification (name, expiration date, ID#):** Rayna McDonald

Margaret Arbogast  
23813686 - ServSafe  
Exp. 4/2028

Thomas Arbogast  
23108994 - ServSafe  
Exp. 1/2028

Michaela Watson  
23986433 - ServSafe  
Exp. 5/2028

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

**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 no documentation that the person-in-charge during entire inspection has current ANSI-approved CFPM certification as required. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved 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 RIC internal temperature of pulled pork measured 45° F using a food temperature measuring  |

# Food Establishment Inspection Report

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Establishment: Hardee's #1501147

Establishment #: 25 016

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
|             | device with metal-stem. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS              |
|             | food cold-holding temperature requirements and discussed HACCP concept with employees and person-in-charge                        |
|             | during inspection. Pulled pork removed and discarded by person-in-charge during inspection.                                       |
| 37          | 3-302.12 (C) Observed along cook line squeeze containers of food substance and shake-style container                              |
|             | of dry food substance 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. Squeeze containers were various sauces (ranch, Carolina Gold) and dry food substance                                    |
|             | was Nashville seasoning according to person-in-charge and labeled by person-in-charge during inspection.                          |
| 56          | 6-202.12 (C) Observed in kitchen HVAC return air vents above biscuit prep area soiled with accumulated                            |
|             | debris and dust. 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.                                  |
|             | Please correct this violation within 90 days or at least by next routine inspection.  |
|             |   |
|             | Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation                               |
|             | fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.   |
|             |   |
|             | 2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their              |
|             | assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms             |
|             | that a major food allergen could cause in a sensitive a sensitive individual who has an allergic reaction.                        |
|             | 3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major                            |
|             | food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.                                 |
|             |   |
|             | Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside            |
|             | and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;         |
|             | no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure. |
|             |   |
|             | 3-501.19 - Time as a Public Health Control: take & log initial temperatures of each TCS food item,                                |
|             | mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be                        |
|             | maintained in the food establishment and made available to the regulatory authority upon request.                                 |
|             |   |
|             |   |