

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	1/27/2026
		Number of Repeat Risk Factor/ Intervention Violations	1	Time In	1:20 PM
Establishment Hardee's #1501147	Phone (309) 467-3223	Email			
Address 507 W. Center Street		City/State Eureka, IL	ZIP Code 61530		
License/Permit # 26 032		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.	
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
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.	
Good Hygienic Practices				21	IN	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.	
Preventing Contamination by Hands				24	IN	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		Consumer Advisory			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Highly Susceptible Populations			
Approved Source				26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
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		Varlance obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control					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.			50		Physical Facilities		
Food Identification					51		Hot and cold water available; adequate pressure.		
37	X	Food properly labeled; original container.			52		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					53		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			54		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			55		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			56		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			57		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			58		Food Handler and Allergen Awareness		
Proper Use of Utensils					59		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.			59		Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Margaret Arbogast Date: 1/27/2026

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

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Establishment: Hardee's #1501147

Establishment #: 26 032

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	190	Sliced tomatoes-TPHC/cook line	57	Sausage-cooling/WIC	48
Mushroom sauce/steam table	163	Cut lettuce-TPHC/cook line	63	Omelet mix/WIC	37
Au jus/steam table	181	Sliced cheese-TPHC/cook lin	43	Shredded cheese/WIC	38
Chicken/hot holding tray	165	Ham/RIC	35	Liquid eggs/WIC	38
1/3 lb hamburger/hot holding tray	167	Roast beef/RIC	34	Sliced cheese/RIC	37
1/4 lb hamburger/hot holding tray	170	Sliced cheese/RIC	35	Prepackaged orange juice/RIC	35
Chicken/hot holding cabinet	145	Diced chicken/WIC	38	Milk/RIC	38
		Sliced tomatoes-cooling/WIC	51		

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#): Margaret Arbogast

Margaret Arbogast 23813686 - ServSafe Exp. 4/2028	Mel Catalano 25369362 - ServSafe Exp. 3/2029		
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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 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.
37	3-302.12 (C) Observed along cook line squeeze containers of food substances and shake-style container

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	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 BBQ) and dry food substance was Nashville seasoning according to person-in-charge and labeled by food employee during inspection.
37	3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in all unpackaged food items that are served or sold to consumers. Acceptable notification options include physical or electronic brochures, menu notifications, label statements, table tents, placards, decals or stickers on cases, or other effective means. An umbrella statement regarding allergens being present in the establishment does not satisfy this requirement, as each major food allergen must be identified for each menu item. 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 \$30.00 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 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.
	Take initial temperatures of cut lettuce, sliced tomatoes, sliced cheese, and other TCS foods on prep line