

# Food Establishment Inspection Report

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	10/02/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:40 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Hardee's #1501145	18 038	TriStar Ventures LLC	II		
Street Address		Purpose of Inspection			
660 W. Main Street		Routine Inspection			
City/State	ZIP Code				
El Paso, IL	61738				

## 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				
<b>Supervision</b>											
1	In			15	In						
Person in charge present, demonstrates knowledge, and performs duties				<b>Protection from Contamination</b>							
2	In			16	In						
Certified Food Protection Manager (CFPM)				Food separated and protected							
<b>Employee Health</b>											
3	In			17	In						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized							
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food							
Proper use of restriction and exclusion				<b>Time/Temperature Control for Safety</b>							
5	In			18	In						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
<b>Good Hygienic Practices</b>											
6	In			19	N/O						
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding							
7	In			20	N/O						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
<b>Preventing Contamination by Hands</b>											
8	In			21	In						
Hands clean and properly washed				Proper hot holding temperatures							
9	In			22	In						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	In			23	In						
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition							
<b>Approved Source</b>											
11	In			24	In						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	N/O			<b>Consumer Advisory</b>							
Food received at proper temperature				25	N/A						
13	In			Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				<b>Highly Susceptible Populations</b>							
14	N/A			26	N/A						
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered							
<b>Food/Color Additives and Toxic Substances</b>											
				27	In						
				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	Compliance Status		COS	R				
<b>Safe Food and Water</b>											
30				<b>Proper Use of Utensils</b>							
Pasteurized eggs used where required				43							
31				in-use utensils: properly stored							
Water and ice from approved source				44							
32				Utensils, equipment & linens: properly stored, dried, & handled							
Variance obtained for specialized processing methods				45	X						
<b>Food Temperature Control</b>											
33				Single-use/single-service articles: properly stored and used				X			
Proper cooling methods used; adequate equipment for temperature control				46							
34				Gloves used properly							
Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>							
35				47							
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
36				48							
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips							
<b>Food Identification</b>											
37	X			49	X						
Food properly labeled; original container				Non-food contact surfaces clean							
<b>Prevention of Food Contamination</b>											
<b>Physical Facilities</b>											
38				50							
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure							
39				51							
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices							
40				52							
Personal cleanliness				Sewage and waste water properly disposed							
41				53							
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, & cleaned							
42				54							
Washing fruits and vegetables				Garbage & refuse properly disposed; facilities maintained							
<b>Employee Training</b>											
57				Physical facilities installed, maintained, and clean							
All food employees have food handler training				58							
				Adequate ventilation and lighting; designated areas used							
				<b>Employee Training</b>							
				57							
				All food employees have food handler training							
				58							
				Allergen training as required							

# Food Establishment Inspection Report

Establishment: Hardee's #1501145

Establishment #: 18 038

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 tender/hot-holding	178	Sliced tomatoes/prep table	66		
Hamburger/rolling grill	164	Cut lettuce/prep table	63		
Mushroom sauce/steam table	163	Sliced cheese/prep table	42		
Sliders/steam table	140	Omelet mix/RIC	40		
Hamburger/hot-holding	145	Ham/WIC	40		
		Ham/RIC	40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in prep area dry white food substance in clear plastic container with clear plastic lid without name identifying contents on container. Dry white food substance was flour, according to female person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed by drive-thru large coffee filters stored in "up" position on counter and not protected from contamination. Coffee filters removed to clear plastic bag by female person-in-charge during inspection.
49	4-602.13 (C) Observed sides of fried food hot-holding unit/bin soiled with accumulated grease and debris. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed right-side of wall by fried food holding unit/bin no longer smooth, not easily cleanable, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed metal wall in WIC along wall/floor juncture no longer smooth, not easily cleanable, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Heather Celis

Heather Celis 15989852 - ServSafe Exp. 1/2023	Lauren Beckman 16573828 - ServSafe Exp. 6/2023	Destiny Russell 13087730 - ServSafe Exp. 12/2020	Riely Walker 15653345 - ServSafe Exp. 10/2022
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HACCP Topic: TCS food cooking temperatures, hot-holding temperature requirements, time as a public health control requirements

Person in Charge (Signature)

Oct 2, 2018

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

