

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	1	Date	02/13/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:55 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Hardee's/Red Burrito #1501147	19 113	TriStar Ventures LLC	1		
Street Address 507 W. Center Street		Purpose of Inspection			
City/State Eureka, IL		Routine Inspection			
ZIP Code					
61530					

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
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	In	Proper reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory			
6	In	Proper eating, tasting, drinking, or tobacco use		20	In	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In	Hands clean and properly washed		22	In	Pasteurized foods used; prohibited foods not offered	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Food/Color Additives and Toxic Substances			
10	In	Adequate handwashing sinks properly supplied and accessible		23	In	Proper date marking and disposition	
Approved Source				Conformance with Approved Procedures			
11	In	Food obtained from approved source		24	In	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature		25	N/A	Consumer advisory provided for raw/undercooked food	
13	In	Food in good condition, safe, and unadulterated		Food/Color Additives and Toxic Substances			
14	N/A	Required records available: shellstock tags, parasite destruction		26	N/A	Pasteurized foods used; prohibited foods not offered	
				27	N/A	Food additives: approved and properly used	
				28	In	Toxic substances properly identified, stored, and used	
				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				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
Safe Food and Water				Proper Use of Utensils			
30		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45	X	Single-use/single-service articles: properly stored and used	X
Food Temperature Control				Utensils, Equipment and Vending			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		Physical Facilities			
35		Approved thawing methods used		47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36	X	Thermometers provided & accurate		48		Warewashing facilities: installed, maintained, & used; test strips	
Food Identification				49	X	Non-food contact surfaces clean	
37		Food properly labeled; original container		Employee Training			
Prevention of Food Contamination				50		Hot and cold water available; adequate pressure	
38		Insects, rodents, and animals not present		51		Plumbing installed; proper backflow devices	
39		Contamination prevented during food preparation, storage and display		52		Sewage and waste water properly disposed	
40		Personal cleanliness		53		Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored		54		Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables		55	X	Physical facilities installed, maintained, and clean	
				56		Adequate ventilation and lighting; designated areas used	
				Employee Training			
				57	X	All food employees have food handler training	
				58		Allergen training as required	

Food Establishment Inspection Report

Establishment: Hardee's/Red Burrito #1501147

Establishment #: 19 113

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
Mushrooms/microwave	186	Sliced cheese/prep table	41		
Taco meat/steam table	157	Cut lettuce/prep table	51		
Refried beans/steam table	152	Cut lettuce/RIC Red Burrito	41		
Spanish rice/steam table	180	Sliced ham/WIC	41		
Cheese/steam table	163	Loaded omelet mix/WIC	36		
Sausage patty/steam table	163	Cut lettuce/WIC	38		
Gravy/steam table	185	Sliced cheese/WIC	40		
Eggs/steam table	158				
Chicken tender/fryer	202				

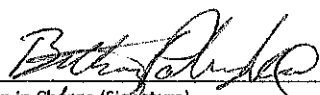
OBSERVATIONS AND CORRECTIVE ACTIONS

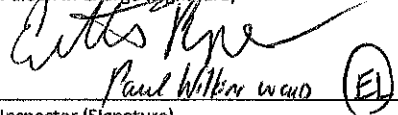
Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed female person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge and food employees during inspection.
36	4-204.112 (C) Observed in RIF (raw beef and sausage) below rolling grill unit temperature measuring device not provided. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in storage area single-service item (coffee filters) stored opened and unprotected in cardboard box. Coffee filters discarded by female food employee during inspection.
47	4-501.11 (C) Observed in storage area in ice machine (Hoshizaki) one (1) of four bolts attached to white ice deflecting flap on far right side missing and not attached. Ensure the missing bolt is not in the ice bin. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed in RIC (Beverage Air, Red Burrito) bottom shelf soiled with accumulated standing water and in RIC (Beverage Air, chicken, 1/3 lb & 1/4 lb hamburger patties) bottom shelf soiled with accumulated standing water. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen floor under and next to fryer soiled with accumulated food debris and grease. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Bethany Paluska

Bethany Paluska 16573826 - ServSafe Exp. 6/2023	Chelsy Blain 01702101 - IL FSSMC Exp. 2/2021	Carrie Williams 15195164 - ServSafe Exp. 6/2022	Jordan Coventry 14704245 - ServSafe Exp. 2/2022
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HACCP Topic: TCS food cold-holding temperature requirements, employee health policy requirements


 Person in Charge (Signature) _____ Date: Feb 13, 2019


 Inspector (Signature) _____ Follow-up: Yes No (Check one) Follow-up Date: _____

