

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 03/25/2019
Establishment Hardee's #1501145		License/Permit # 19 114	Time In 9:00 AM
Street Address 660 W. Main Street		Permit Holder TriStar Ventures LLC	Time Out 10:50 AM
City/State El Paso, IL		ZIP Code 61738	Risk Category I
Purpose of Inspection Routine Inspection			

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	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			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	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	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	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	In	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			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 "R" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

			COS	R				COS	R
Safe Food and Water					Proper Use of Utensils				
30		Pasteurized eggs used where required			43	In	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		Single-use/single-service articles: properly stored and used		
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		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	X	Thermometers provided & accurate		X	48		Warewashing facilities: installed, maintained, & used; test strips		
Food Identification					Employee Training				
37	X	Food properly labeled; original container		X	49		Non-food contact surfaces clean		
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		
					57	X	All food employees have food handler training		
					58		Allergen training as required		

Food Establishment Inspection Report

Establishment: Hardee's #1501145

Establishment #: 19 114

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
Sausage gravy/hot-holding unit	192	Sliced cheese/prep table	38	Milk/RIC	39
Omelet/hot-holding unit	153	Pasteurized liquid eggs/RIC	38	Sliced cheese/RIC	38
Eggs/hot-holding unit	165	Omelet mix/RIC	40		
Sausage patties/hot-holding unit	155	Raw hamburger/WIC	34		
Breakfast chicken/hot-holding	173	Cut lettuce/WIC	33		
Breaded pork/hot-holding	203	Sliced cheese/WIC	36		
Chicken fried steak/hot-holding	190	Sliced tomatoes/WIC	38		
		Ham/prep table	39		
		Ham/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in RIF (beef patties, below char-broiler unit) temperature measuring device not provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by female person-in-charge during inspection.
37	3-302.12 (C) Observed in WIC dry white food substance in clear plastic container with clear plastic cover without name identifying contents on container. Dry white food substance was chicken breading, according to female person-in-charge, and labeled by person-in-charge during inspection.
55	6-201.18 (C) Observed along front line middle wall by cashier wall stud with rough surface on wall stud and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that all food employees have current food handler certification except four (4) food employees. All food employees without CFPM or IL FSSMC certification must have current food handler certification. 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	Christopher Harrach 12553682 - ServSafe Exp. 7/2020	Destiny Russell 13087730 - ServSafe Exp. 12/2020	Riely Walker 15653345 - ServSafe Exp. 10/2022
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HACCP Topic: TCS food hot-holding temperature requirements, time as a public health control requirements

Mar 25, 2019
 Person in Charge (Signature) Date

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

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is classified as a Category I food establishment.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: June 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 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 and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please note establishment is using time as a public health control for various TCS food items on food prep line
	Observed temperature log sheets for monitoring internal temperatures of TCS foods and ambient (air) temperatures of refrigeration units.
	When using time as a public health control: take & log initial temperatures of PHF, mark discard time (no more than 4 hours), discard PHF within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.

Heidi Ci
Person in Charge (Signature)

Paul Wilkin, WCHD
Inspector (Signature)

Mar 25, 2019
Date

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