

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	06/14/2019
Establishment Hardee's/Red Burrito #1501147		License/Permit #	19 113	Time In	8:50 AM
Street Address 507 W. Center Street		Permit Holder	TriStar Ventures LLC		
City/State Eureka, IL		ZIP Code	61530		
		Purpose of Inspection	Routine Inspection		
		Risk Category	I		

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			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
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 with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				44	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				Gloves used properly			
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	X		
Food Temperature Control				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
33				48			
Proper cooling methods used; adequate equipment for temperature control				Warewashing facilities: installed, maintained, & used; test strips			
34				49	X		
Plant food properly cooked for hot holding				Non-food contact surfaces clean			
35				Physical Facilities			
Approved thawing methods used				50			
36				Hot and cold water available; adequate pressure			
Thermometers provided & accurate				51			
Food Identification				Plumbing installed; proper backflow devices			
37				52			
Food properly labeled; original container				Sewage and waste water properly disposed			
Prevention of Food Contamination				53			
38				Toilet facilities: properly constructed, supplied, & cleaned			
Insects, rodents, and animals not present				54	X		
39				Garbage & refuse properly disposed; facilities maintained			
Contamination prevented during food preparation, storage and display				55			
40				Physical facilities installed, maintained, and clean			
Personal cleanliness				56	X		
41				Adequate ventilation and lighting; designated areas used			
Wiping cloths: properly used and stored				Employee Training			
42				57			
Washing fruits and vegetables				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: 150

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage/steam table	156	Swiss cheese/prep table	41		
Sausage gravy/steam table	170	American cheese/prep table	39		
Omelet/steam table	168	Loaded omelet mix/WIC	37		
Eggs/griddle	155	Sliced ham/WIC	38		
Omelet/griddle	155	Mushrooms/WIC	40		
Chicken fried steak/fryer	198	Salsa/WIC	38		
		Sliced cheese/WIC	38		
		Half 'n' Half/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-101.19 (C) Observed along front line shelf below cashier with contact paper torn, damaged, and front edge of shelf not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed along front line RIF compartment in RIC (Half 'n' Half, Black & Decker) soiled with accumulation of condensation ice. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed waste receptacle not found near the handwashing sink in the food prep area by the office. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in food prep area above biscuit prep table HVAC exhaust vent covers soiled with accumulation of dust and debris. Heating, ventilating, and air conditioning 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.

CFPM Verification (name, expiration date, ID#): Evette Reyes

Evette Reyes 17941207 - ServSafe Exp. 5/2024	Tammi Cooper 17326177 - ServSafe Exp. 1/2024	Scott Buffington 11842233 - ServSafe Exp. 12/2019	Chelsy Blain 01702101 - IL FSSMC Exp. 2/2021
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HACCP Topic: TCS food temperature requirements, Time as a Public Health Control, Hepatitis A

Evette Reyes
 Person in Charge (Signature)

Jun 14, 2019
 Date

Paul Wilkins, owner
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

