

# 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	01/15/2020
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Hardee's/Red Burrito #1501147	License/Permit # 20 128	Permit Holder TriStar Ventures LLC	Risk Category I		
Street Address 507 W. Center Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	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	Description
<b>Supervision</b>			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
<b>Employee Health</b>			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
8	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Description
<b>Protection from Contamination</b>			
15	In		Food separated and protected
16	In		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>			
18	In		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	In		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
24	In		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>			
25	N/A		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
26	N/A		Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		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	Description
<b>Safe Food and Water</b>			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
<b>Food Identification</b>			
37			Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
38			Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
<b>Proper Use of Utensils</b>			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45			Single-use/single-service articles: properly stored and used
46			Gloves used properly
<b>Utensils, Equipment and Vending</b>			
47	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
<b>Physical Facilities</b>			
50			Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54	X		Garbage & refuse properly disposed; facilities maintained
55	X		Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
<b>Employee Training</b>			
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 #: 20 128

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs/griddle	175	Swiss cheese/prep table	39	Half 'n' Half/RIC	41
Sausage gravy/steam table	153	American cheese/prep table	39		
Sausage/steam table	170	Shredded cut lettuce T-PHC/cold	53		
Mushrooms/steam table	173	Shredded cut lettuce/RIC	39		
Taco meat/steam table	156	Shredded cheese/RIC	40		
Refried beans/steam table	163	Omelet mix/WIC	37		
Spanish rice/steam table	157	Sliced tomatoes/WIC	36		
		Milk/WIC	39		
		Cold brew coffee/RIC	41		

### 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 in WIC green slotted shelving unit with accumulated rust, peeling material on shelves, and 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 meeting National Sanitation Foundation/ANSI certification for use within a food establishment. 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. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Waste receptacle provided by male food employee during inspection.
55	6-201.11 (C) Observed by drive-thru large gap in interior wall around the wastewater pipe from the customer beverage dispensing unit. Walls shall be designed, constructed, and installed so they are smooth, easily cleanable, and 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 only two (2) of fifteen (15) food employees employed for more than 30 days have current food handler certification. All food employees without current CFPM or IL FSSM certification must have current food handler certification within 30 days after employment. 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	Stacey McKinley 13087721 - ServSafe Exp. 12/2020	Tammi Cooper 17326177 - ServSafe Exp. 1/2024	Chelsy Blain 01702101 - IL FSSMC Exp. 2/2021
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HACCP Topic: TCS food temperature requirements, Time as a Public Health Control, allergy signage

\_\_\_\_\_  
 Person in Charge (Signature) Jan 15, 2020  
Date

\_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

