

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	02/25/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:20 PM
Establishment Hardee's #1501145	License/Permit # 20 129	Permit Holder	TriStar Ventures LLC		
Street Address 660 W. Main Street		Purpose of Inspection	Routine Inspection		
City/State El Paso, IL	ZIP Code 61738	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									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health									
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			Time/Temperature Control for Safety				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	In	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition		
Approved Source									
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			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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
Safe Food and Water									
30		Pasteurized eggs used where required			Proper Use of Utensils				
31		Water and ice from approved source			43		In-use utensils: properly stored		
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored and used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			Utensils, Equipment and Vending				
36	X	Thermometers provided & accurate		X	47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
37	X	Food properly labeled; original container		X	48		Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present			49		Non-food contact surfaces clean		
39		Contamination prevented during food preparation, storage and display			Physical Facilities				
40		Personal cleanliness			50		Hot and cold water available; adequate pressure		
41		Wiping cloths: properly used and stored			51		Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
Employee Training									
53		Toilet facilities: properly constructed, supplied, & cleaned			54		Garbage & refuse properly disposed; facilities maintained		
54		Garbage & refuse properly disposed; facilities maintained			55	X	Physical facilities installed, maintained, and clean		
55		Physical facilities installed, maintained, and clean			56		Adequate ventilation and lighting; designated areas used		
56		Adequate ventilation and lighting; designated areas used			Employee Training				
57		All food employees have food handler training			57		All food employees have food handler training		
58		Allergen training as required			58		Allergen training as required		

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Establishment: Hardee's #1501145

Establishment #: 20 129

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
Mushroom sauce/steam table	189	Cut lettuce - TPHC/food prep line	63		
Nacho cheese/steam table	163	Sliced tomatoes - TPHC/food prep	64		
Au jus/steam table	165	Sliced cheese/RIC	39		
Hamburger/char-broiler unit	161	Roast beef/RIC	37		
Hamburger/char-broiler unit	163	Ham/RIC	37		
Baked chicken/fryer	185	Sliced tomatoes/WIC	38		
		Au jus - cooling/WIC	58		
		Omelet mix/RIC	41		
		Milk/RIC	39		

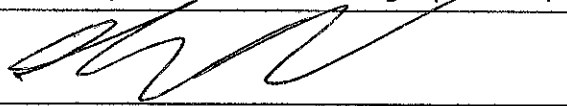
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the male person-in-charge has current certified food protection manager certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
36	4-204.112 (C) Observed in RIC (milk, front line, Black & Decker) 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 male food employee during inspection.
37	3-302.12 (C) Observed along food prep line one (1) squeeze container of orange liquid food substance without name identifying contents on container. Identify food storage working containers with common name of the food. Liquid food substance was "Boom-Boom" sauce, according to male person-in-charge, and labeled by male person-in-charge during inspection.
55	6-201.11 (C) Observed above food prep line large hole in ceiling tile by wiring for order screen. Ceilings shall be designed, designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

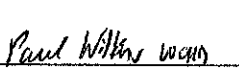
CFPM Verification (name, expiration date, ID#): Christopher Harrach

Christopher Harrach 12553682 - ServSafe Exp. 7/2020			
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HACCP Topic: TCS food date marking requirements, Time as a Public Health Control requirements, allergy signage


Person in Charge (Signature)

Feb 25, 2020
Date

 (EL)
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

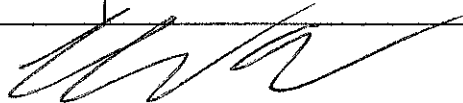
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Establishment: Hardee's #1501145

Establishment #: 20 129

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 and other food safety information
	Facility is classified as a Category I food establishment.
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	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: March 2020
	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.
	Observed temperature log sheets for monitoring internal temperatures of TCS foods and ambient (air) temperatures of refrigeration units.
	Please note establishment is using Time as a Public Health Control for various TCS food items on food prep line
	3-501.19 - Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.


 Person In Charge (Signature)

Feb 25, 2020
 Date

Paul Wilkins wchd
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____