

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 2	Date 01/09/2023
Establishment Hardee's/Red Burrito #1501147		License/Permit # 23 008	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 507 W. Center Street		Permit Holder TriStar Ventures LLC	Risk Category I
City/State Eureka, IL		Purpose of Inspection 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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	Out		
Certified Food Protection Manager (CFPM)			
Employee Health			
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			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
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			
Approved Source			
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
Protection from Contamination			
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			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	Out		
Proper hot holding temperatures			X
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	In		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
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

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
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		X
Food Identification			
37	Food properly labeled; original container	X	
Prevention of Food Contamination			
38	Insects, rodents, and animals not present	X	
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used	X	
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X	X
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		X
Physical Facilities			
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	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Hardee's/Red Burrito #1501147

Establishment #: 23 008

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
Chicken tenders/hot-holding	139	Taco meat/steam table	140	Cut lettuce/RIC	39
Breaded chicken/hot-holding	137	Refried beans/steam table	167	Sliced cheese/WIC	32
Hamburger/hot-holding	160	Spanish rice-TPHC/steam table	111	Ham/WIC	34
1/3 lb hamburger/hot-holding	160	Sliced cheese-TPHC/cold-holding	38	Cut lettuce/WIC	35
Spicy chicken/hot-holding	186	Sliced tomatoes-TPHC/cold-hold	52	Omelet mix/WIC	33
Mushroom sauce/steam table	182	Cut lettuce-TPHC/cold-holding	52	Sliced tomatoes/WIC	37
Nacho cheese/steam table	135	Shredded cheese/RIC	41	Diced chicken/WIC	34
Au jus/steam table	181	Salsa/RIC	35	Egg wash/cold-holding	40
Grilled onions/steam table	90	Diced chicken/RIC	36	Milk/RIC	40

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 three (3) food employees have current ANSI-approved certified food protection manager certification, but the person-in-charge on each work shift throughout the week does not have current CFPM certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM 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.
21	3-501.16 (P) Observed in steam table along food prep line internal temperature of grilled onions indicated 90° F using a food temperature measuring device with metal-stem. Using a metal-stem thermometer provided at establishment, internal temperature of grilled onions indicated 91° F. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Time as a Public Health Control temperature log did not indicate temperature of grilled onions after preparation. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge and employee during inspection. Grilled onions discarded by employee during inspection.
47	4-201.11 (C) Observed in food prep area Red Burrito steam table leaking water onto floor from right side of unit/left corner of slide-out drawer (chips). Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. 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	Stephanie Porter 19803522 - ServSafe Exp. 9/2025	Sandra Evans 22905203 - ServSafe Exp. 11/2027	
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HACCP Topic: TCS food temperature requirements, Time as a Public Health Control, employee health policy requirements

Jan 9, 2023
 Person in Charge (Signature) Date

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

