## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Hardee's/Red Burrito #1501147  
**Owner/Agent:** TriStar Ventures LLC/Steve Rosenfield & Dewey Brown  
**Address:** 507 W. Center Street  
**City:** Eureka  
**ZIP Code:** 61530

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**Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under those acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts.**

### Critical Items Requiring Immediate Correction

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>5</td>
<td></td>
<td>Source, Wholesome, No Spoilage</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td></td>
<td>Original Container, Properly Labeled</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>5</td>
<td></td>
<td>Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>4</td>
<td></td>
<td>Facilities to maintain product temperature</td>
<td>5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td></td>
<td>Potentially hazardous food properly thawed</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>4</td>
<td></td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>9</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td></td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td></td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>11</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>5</td>
<td></td>
<td>Personnel with infections restricted</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td></td>
<td>Clean clothes, hair restraints</td>
<td>14</td>
<td></td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td></td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>16</td>
<td></td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>2</td>
<td></td>
<td>Dishwashing facilities: designed, constructed, maintained, located, operated</td>
<td>17</td>
<td></td>
<td></td>
</tr>
<tr>
<td>17</td>
<td></td>
<td></td>
<td>Accurate thermometers, chemical test kits provided, gauge cock</td>
<td>18</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**TEMPERATURE & CHEMICALS**:  
- Hot Foods: Hamburger 185°F  
- Cold Foods: Milk 41°F

**Manager Certification No. of:** 01610663

**Full-Time Employee:** Renee Monroe  
**Expiration Date:** 6/18

**Sanitation Score:** 96  
(100 minus demerits)

**Time In:** 12:50 p.m.  
**Time Out:** 2:30 p.m.

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**Signature of Owner or Representative:**  
**Date:** 18 May 2017

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**Sanitarian/Environmental Health Inspector**
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Hardee's/Red Burrito #1501147

Date: 18 May 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td></td>
<td></td>
<td>Observed accumulated condensation ice in RIF unit of RIC (mini-fridge, black, Black &amp; Decker, by cashier); accumulated food debris and particles on bottom shelf of RIC (Red Burrito food prep).</td>
<td>NRI</td>
</tr>
<tr>
<td>37</td>
<td></td>
<td></td>
<td>Observed in drive-thru area large gap in wall by white pipe, large gap by red beverage syrup lines, and hole in wall above RIF (pre-made shakes).</td>
<td>NRI</td>
</tr>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Observed in food prep area fluorescent light bulbs without protective light shielding or shatterproof bulbs provided.</td>
<td>NRI</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Observed exterior driving surface around establishment with several potholes.</td>
<td>NRI</td>
</tr>
</tbody>
</table>

Please correct any violations noted above ASAP, but at least by NRI

Please go to our website to view/print the Fall/Winter 2016 newsletter.
Facility is still classified as a Category II, Medium Risk establishment
WCHD provides free food safety in-services to establishments & their staff
Next IL FSSM 8-hour class offered @ WCHD: Fall 2017
IL FSSM 8-hour class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the refresher class.

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM 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.

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.

Sanitarian/Environmental Health Inspector: [Signature]

These remarks have been explained to me and are understood: [Signature]

NRI = Next Routine Inspection
C = Corrected During Inspection

Page 2 of 3
The following remarks supplement the inspection report of: **Hardee's/Red Burrito #1501147**

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</table>
| FYI  |      | HAZARD ANALYSIS CRITICAL CONTROL POINT | - Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41°F – 135°F [use a clean and sanitized temperature measuring device with metal-stem to check internal food temperatures]
- Wash hands frequently at hand sink, especially before using gloves; exclusion of ill/sick employees from food and/or food-contact surfaces – double hand washing required after using the restroom
- Chlorine: 50-100 ppm at 3rd compartment of sink, immersion for 1 minute 100-200 ppm for swabbing, moist-wipe cloth, spray bottle
- Quaternary ammonium: 200 ppm at 3rd compartment of sink, immersion for 1 minute 200 ppm for swabbing, moist-wipe cloth, spray bottle
- Store cleaning supplies physically separated from food, equipment, utensils, single-service items, etc., to prevent contamination
- Make sure all containers of food are properly labeled with name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days
- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet
- Ensure all outer-opening, exterior doors are self-closing and tight-fitting; any windows that open to the outside must be tight-fitting when closed
- 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 | |

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

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