

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 16 003 M
Telephone: 467-3223
 Original Inspection
 Follow-up Inspection
 Other

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

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 these 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.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS			
5	X	1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation	WATER				38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored	SEWAGE				39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted	PLUMBING				40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	TOILET AND HAND-WASHING FACILITIES				*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	TOILET AND HAND-WASHING FACILITIES							Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods Taco meat 153° F

Cold Foods Milk 41° F

Manager Certification No. of: 01549353

Spanish rice 153° F

Diced chicken 41° F

Full-Time Employee: Carrie Williams Exp. Date 11/16

Mushroom sauce 165° F

Hamburger 41° F

Hot dogs 143° F

WIC, WIF, RIC, RIF - OK

Received by/Title Carrie Williams
(Signature of Owner or Representative)

Sanitation Score: 93 (100 minus demerits)

Date: 27 July 2016

Time In: 2:20 p.m. Time Out: 3:40 p.m.

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By Paul Wilson (Signature)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 003 M

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

(Establishment Name)

Date: 27 July 2016

Item	Code	Section	Inspection Remarks	Correct by
2			Observed liquid food substances in squeeze bottles in food prep area/steam table without name identifying contents on containers. Liquid food substances were various sauces (BBQ, mustard, ketchup), according to female manager.	NRI
5			Observed thermometer accurate to ± 3° F not provided and conspicuous in hot holding unit (food prep area, chicken).	NRI
14			Observed plastic container in Red Burrito RIC (tomato/onion mixture) damaged, large bubble in surface, and not maintained in good repair.	NRI
23			Observed accumulated condensation ice in RIF unit of RIC (mini-fridge, black, by cashier) and accumulated condensation ice in RIF (below rolling grill unit).	NRI
36			Observed floor in corner by fryers soiled w/ accumulated debris and grease.	NRI
37			Observed metal plate attached to wall by water supply lines in mop sink/utility room not maintained in good repair and completely attached to wall.	NRI
37			Observed drive-thru window not maintained in good repair.	NRI
37			Observed window of exit door by drive-thru cracked and not maintained in good repair.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 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: October 4 & 6, 2016	
			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.	
			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 Paul Wilkins

These remarks have been explained to me and are understood ✓ Carrie Williams
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 metal-stem thermometer 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 3 rd compartment of sink, immersion for 1 minute 100-200 ppm for swabbing, moist-wipe cloth, spray bottle - Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion for 1 minute 200 ppm for swabbing, moist-wipe cloth, spray bottle - Store cleaning supplies physically separated from food, single-service items, etc., to prevent contamination	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> 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 Paul Wilcox

These remarks have been explained to me and are understood

Carrie Wilcox

(Signature of Owner or Representative)

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