

- 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.: 18 039 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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
• 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		1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
• 3	X C	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	<b>FLOORS, WALLS AND CEILINGS</b>			
5	X	1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6	X C	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	X	2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation	<b>WATER</b>				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	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored	<b>SEWAGE</b>				39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				•28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
•11		5	Personnel with infections restricted	<b>PLUMBING</b>				40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29	X	1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		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	<b>TOILET AND HAND-WASHING FACILITIES</b>				•45	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	<b>TOILET AND HAND-WASHING FACILITIES</b>					X		Food handler certification - food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods Fish 167° F

Cold Foods Milk 41° F

Manager Certification No. of: \_\_\_\_\_

\*Chicken tenders 88° F

Sliced ham & cheese 38° F

Full-Time Employee: Chelsy Blain Exp. Date \_\_\_\_\_

Hamburger 142° F

Cut lettuce 39° F

Hot dog 161° F

WIC, WIF, RIC, RIF - OK

Received by/Title Chelsy Blain

(Signature of Owner or Representative)

Sanitation Score: 87 (100 minus demerits)

Date: 21 March 2018

Time In: 2:20 p.m. Time Out: 4:10 p.m.

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By Paul Wilkins Wang (EL)  
 (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 039 M

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

(Establishment Name)

Date: 21 March 2018

Item	Code	Section	Inspection Remarks	Correct by
3			Observed along front line in hot-holding unit internal temperature of chicken tenders at 88° F as indicated by temperature measuring device with metal-stem. Using temperature measuring device with metal-stem (thermocouple) provided at establishment, internal temperature also indicated 88° F. Temperature log sheet observed, but no time was noted on the log sheet. Chicken tenders discarded by female manager during inspection.	C
5			Observed temperature measuring device accurate to ± 3° F not provided and conspicuous in RIF (ice cream, by drive-thru).	NRI
6			Observed in prep sink sliced ham in package thawing in standing water. Using temperature measuring device with metal-stem, water temperature was 55° F. Cold water turned on by female manager during inspection.	C
23			Observed in WIC cooling fan grill covers soiled w/ accumulated dust and debris.	NRI
26			Observed in kitchen piece of cardboard re-used and positioned under front left corner of RIC (Beverage Air, hamburgers) by rolling grill cooking unit.	NRI
29			Observed at 3-compartment sink left hot water faucet leaking when water turned off.	NRI
37			Observed wall tile on wall between front cashier and kitchen missing and not attached.	NRI
45			Observed no documentation that at least one full-time food employee with current certified food protection manager certification is employed at facility. This facility is classified as a Category II, Medium Risk food service establishment, and at least one full-time food employee with current CFPM certification must be employed at facility. This establishment has <b>90 DAYS (June 21, 2018)</b> to provide documentation that at least one full-time employee with current CFPM certification is employed at facility.	90 DAYS
	750	570	Observed no documentation that food employees without certified food protection manager certification have food handler certification.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment	
			WCHD provides free food safety in-services to establishments & their staff	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager 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 certified food protection manager 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.	

Sanitarian/Environmental Health Inspector Paul Williams, WCHD

*[Handwritten Signature]*  
(Signature of Owner or Representative)

These remarks have been explained to me and are understood

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			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.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- 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 3 <sup>rd</sup> compartment of sink, immersion for 10 seconds 100-200 ppm for swabbing, moist-wipe cloth, spray bottle - Quaternary ammonium: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion -- 30 seconds 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 w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; 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 Hillier W 4110

These remarks have been explained to me and are understood

Cheryl Blair  
(Signature of Owner or Representative)

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