Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations 1		1	Date	02/13/2023			
Logan County Department of Public Health		1			Time In	9:45 AM		
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317			No. of Repeat Risk Factor/Intervention Violations 0			Time in	9:45 AIVI	
Establishment License/Permit #					0	Time Out	10:45 AM	
Hardee's #1500590		Permit Holder Risk Categ		· .	•			
Street Address	StarCorp, LLC High/Class I							
539 Woodlawn Rd	Purpose of Inspection							
City/State ZIP Code			Routine Inspection					
Lincoln, IL	62656	Troutine inspection						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item 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.

	=corrected on-site during inspection		R			
Compliance Status						
Supervision						
ln	Person in charge present, demonstrates knowledge, and performs duties					
In	Certified Food Protection Manager (CFPM)					
Employee Health						
In	Management, food employee and conditional employee; knowledge, responsibilities and reporting					
In	Proper use of restriction and exclusion					
In	Procedures for responding to vomiting and diarrheal events					
	Good Hygienic Practices					
In	Proper eating, tasting, drinking, or tobacco use					
In	No discharge from eyes, nose, and mouth					
	Preventing Contamination by Hands					
In	Hands clean and properly washed					
N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
In	Adequate handwashing sinks properly supplied and accessible					
Approved Source						
In	Food obtained from approved source					
N/O	Food received at proper temperature					
In	Food in good condition, safe, and unadulterated					
N/A	Required records available: shellstock tags, parasite destruction					
	In N/O In In In	Supervision In Person in charge present, demonstrates knowledge, and performs duties In Certified Food Protection Manager (CFPM) Employee Health In Management, food employee and conditional employee; knowledge, responsibilities and reporting In Proper use of restriction and exclusion In Procedures for responding to vomiting and diarrheal events Good Hygienic Practices In Proper eating, tasting, drinking, or tobacco use In No discharge from eyes, nose, and mouth Preventing Contamination by Hands In Hands clean and properly washed N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed In Adequate handwashing sinks properly supplied and accessible Approved Source In Food obtained from approved source N/O Food received at proper temperature In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	Supervision In Person in charge present, demonstrates knowledge, and performs duties In Certified Food Protection Manager (CFPM) Employee Health In Management, food employee and conditional employee; knowledge, responsibilities and reporting In Proper use of restriction and exclusion In Procedures for responding to vomiting and diarrheal events Good Hygienic Practices In Proper eating, tasting, drinking, or tobacco use In No discharge from eyes, nose, and mouth Preventing Contamination by Hands In Hands clean and properly washed N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed In Adequate handwashing sinks properly supplied and accessible Approved Source In Food obtained from approved source N/O Food received at proper temperature In Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite			

Compliance Status C									
Protection from Contamination									
15	In	Food separated and protected							
16	Out	Food-contact surfaces; cleaned and sanitized		X					
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food							
	Time/Temperature Control for Safety								
18	N/O	Proper cooking time and temperatures							
19	N/O	Proper reheating procedures for hot holding							
20	N/O	Proper cooling time and temperature							
21	In	Proper hot holding temperatures							
22	In	Proper cold holding temperatures							
23	In	Proper date marking and disposition							
24	N/A	Time as a Public Health Control; procedures & records							
Consumer Advisory									
25	N/A	Consumer advisory provided for raw/undercooked food							
Highly Susceptible Populations									
26	In	Pasteurized foods used; prohibited foods not offered							
Food/Color Additives and Toxic Substances									
27	In	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		r-
34	Plant food properly cooked for hot holding		ŝ
35	Approved thawing methods used		
36	Thermometers provided & accurate	100	
	Food Identification		
37	Food properly labeled; original container		
	Prevention of Food Contamination		
38	Insects, rodents, and animals not present		
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		
46		Gloves used properly		
		Utensils, Equipment and Vending		
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean		$\overline{\times}$
		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	X	Physical facilities installed, maintained, and clean		X
56		Adequate ventilation and lighting; designated areas used		
		Employee Training		
57		All food employees have food handler training		
58		Allergen training as required		

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Establishn	nent: Hardee's #1500590		Es	stablishme	ent #: 272	
Water Sup	oply: 🛛 Public 🗌 Priv	ate Wa	ste Water System: 🛛 Public 🗌 Pri	vate		
Sanitizer T	ype: Quat			Heat:		
			TEMPERATURE OBSERVATI	ONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F		Sausage in hot holding in middle			
All C	Cold Holding Units ≤	41	food prep area in kitchen	151		
			Gravy in hot holding in middle			
			food prep area in kitchen	170		
Sliced	d ham in cold holding		Sliced onion on middle shelf in			
in mid	dle portion of kitchen	38	walk in cooler	38		
Biscuits i	in hot holding in middle		Sliced tomato on top shelf in			
food	prep area in kitchen	140	walk in cooler	39		
		(OBSERVATIONS AND CORRECTIV	E ACTION	IS	
Item Number		Violatio	ons cited in this report must be corrected	l within the	time frames below.	
16	Insides of fridges and fo	od prep sur	faces observed soiled with build up o	f old food	debris. food contact surface is soil	ed with dus
			. Wash, rinse, sanitize food-contact s			-
			Code. To be corrected by next routi	ne health	inspection.	
49	Soil residue present	on fronts, s	side and backs of equipment. Clean a	II non-foo	d contact surfaces frequently to pr	event soil
	accumulatio	n. Reference	e section 4-602.13 of Food Code. To k	oe correct	ed by next routine health inspectio	n.
55	Tiling in several parts of	the kitchen	observed to be in a state of disrepai	r. Walk in	cooler door observed to not be clo	sing proper
	and found in a sta	te of disrep	air, or not to be smooth and easily cle	eanable. E	xcept as specified in Section 6-201	.14 and
	except for antislip	floor coverii	ngs or applications that may be used	for safety	reasons, floors, floor coverings, wa	alls, wall
	coveringsexcept for a	antislip floor	coverings or applications that may b	e used for	safety reasons, floors, floor coveri	ngs, walls,
	wall coverings,	and ceilings	shall be designed, constructed, and i	nstalled s	o they are smooth and easily clean	able.
	R	eference sec	ction 6-201.11 of Food Code. To be Co	orrected b	y next routine inspection.	
CFPM Vei	rification (name, expiration	on date, ID#):			
	Alica Sanders					
	22383847 Exp 7/15/2027					
		orocedures a	and routine cleaning schedule in esta	blishment		
	^					
(Manne		Feb 13, 2023			
Person in Charge (Signature)			Date			
(A lat		Fallow up. TVaa NV	No (Charle	ono) Fallow wa Dota N/A	
Inspector (Si	gnature)		Follow-up: Yes 🔀 🛚	NO (Check)	one) Follow-up Date: N/A	