

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 - 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128	No. of Risk Factor/Intervention Violations 1	Date 4/22/19
Establishment Hardee's		License/Permit # 1081	No. of Repeat Risk Factor/Intervention Violations 0	Time In 2:45
Street Address 340 Walnut Street			Permit Holder Starcorp Restaurants	Time Out 3:55
City/State Murphysboro, ILLINOIS		ZIP Code 62906	Purpose of Inspection Routine	Risk Category II

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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	<input checked="" type="radio"/> In <input type="radio"/> Out	Person in charge present, demonstrates knowledge, and performs duties		15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O	Food separated and protected	
2	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A	Certified Food Protection Manager (CFPM)		16	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	<input checked="" type="radio"/> In <input type="radio"/> Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	<input checked="" type="radio"/> In <input type="radio"/> Out	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	<input checked="" type="radio"/> In <input type="radio"/> Out	Proper use of restriction and exclusion		18	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O	Proper cooking time and temperatures	
5	<input checked="" type="radio"/> In <input type="radio"/> Out	Procedures for responding to vomiting and diarrheal events		19	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				20	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O	Proper cooling time and temperature	
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/O	Proper eating, tasting, drinking, or tobacco use		21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O	Proper hot holding temperatures	
7	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O	No discharge from eyes, nose, and mouth		22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O	Proper cold holding temperatures	
Preventing Contamination by Hands				23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O	Proper date marking and disposition	
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O	Hands clean and properly washed		24	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, N/O	Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>
9	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	<input checked="" type="radio"/> In <input type="radio"/> Out	Adequate handwashing sinks properly supplied and accessible		25	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	<input checked="" type="radio"/> In <input type="radio"/> Out	Food obtained from approved source		26	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A	Pasteurized foods used; prohibited foods not offered	
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	<input checked="" type="radio"/> In <input type="radio"/> Out	Food in good condition, safe, and unadulterated		27	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A	Food additives: approved and properly used	
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O	Required records available: shellstock tags, parasite destruction		28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
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				29	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A	Compliance with variance/specialized process/HACCP	

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30	<input checked="" type="radio"/> In <input type="radio"/> Out	Pasteurized eggs used where required		43	<input checked="" type="radio"/> In <input type="radio"/> Out	In-use utensils: properly stored	
31	<input checked="" type="radio"/> In <input type="radio"/> Out	Water and ice from approved source		44	<input checked="" type="radio"/> In <input type="radio"/> Out	Utensils, equipment & linens: properly stored, dried, & handled	
32	<input checked="" type="radio"/> In <input type="radio"/> Out	Variance obtained for specialized processing methods		45	<input checked="" type="radio"/> In <input type="radio"/> Out	Single-use/single-service articles: properly stored and used	
Food Temperature Control				46	<input checked="" type="radio"/> In <input type="radio"/> Out	Gloves used properly	
33	<input checked="" type="radio"/> In <input type="radio"/> Out	Proper cooling methods used; adequate equipment for temperature control		Utensils, Equipment and Vending			
34	<input checked="" type="radio"/> In <input type="radio"/> Out	Plant food properly cooked for hot holding		47	<input checked="" type="radio"/> In <input type="radio"/> Out	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	<input checked="" type="radio"/> In <input type="radio"/> Out	Approved thawing methods used		48	<input checked="" type="radio"/> In <input type="radio"/> Out	Warewashing facilities: installed, maintained, & used; test strips	
36	<input checked="" type="radio"/> In <input type="radio"/> Out	Thermometers provided & accurate		49	<input checked="" type="radio"/> In <input type="radio"/> Out	Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	<input checked="" type="radio"/> In <input type="radio"/> Out	Food properly labeled; original container		50	<input checked="" type="radio"/> In <input type="radio"/> Out	Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51	<input checked="" type="radio"/> In <input type="radio"/> Out	Plumbing installed; proper backflow devices	
38	<input checked="" type="radio"/> In <input type="radio"/> Out	Insects, rodents, and animals not present		52	<input checked="" type="radio"/> In <input type="radio"/> Out	Sewage and waste water properly disposed	
39	<input checked="" type="radio"/> In <input type="radio"/> Out	Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>	53	<input checked="" type="radio"/> In <input type="radio"/> Out	Toilet facilities: properly constructed, supplied, & cleaned	
40	<input checked="" type="radio"/> In <input type="radio"/> Out	Personal cleanliness		54	<input checked="" type="radio"/> In <input type="radio"/> Out	Garbage & refuse properly disposed; facilities maintained	
41	<input checked="" type="radio"/> In <input type="radio"/> Out	Wiping cloths: properly used and stored		55	<input checked="" type="radio"/> In <input type="radio"/> Out	Physical facilities installed, maintained, and clean	
42	<input checked="" type="radio"/> In <input type="radio"/> Out	Washing fruits and vegetables		56	<input checked="" type="radio"/> In <input type="radio"/> Out	Adequate ventilation and lighting; designated areas used	
GOOD RETAIL PRACTICES				Employee Training			
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				57	<input checked="" type="radio"/> In <input type="radio"/> Out	All food employees have food handler training	
GOOD RETAIL PRACTICES				58	<input checked="" type="radio"/> In <input type="radio"/> Out	Allergen training as required	

Food Establishment Inspection Report

Establishment: Hardee's Establishment #: 1081

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-In Cooler	40.1°	Walk-In Freezer	4.1°	Main Make Table	
Traulson 2 Door Freezer	18.9°	1 Door Fridge (Front Counter)	40.7°	COLD Holding	
Patty Freezer	20.3°	Front Counter Freezer	21.6°	* SL Tomatoes	64.9°
Traulson 2 Door Fridge	34.2°			* Cooked Bacon	66.1°
Breading Table	36°	<u>HOT HOLDING</u>			
Chicken Tenders	36.4°	Burger Patties	164.5°		
Beverage Air 1 Door Fridge	38.6°	Nacho Sauce	149.5°		
East Side Refrigerated Table	40.8°				
2 Door Beverage Air Fridge	39.9°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
24	Provide proper time stamp for sliced tomatoes and cooked bacon on main make table cold holding. Observed at 64.9 + 66.1°. No label set up for these items. Discarded both. Replenished + put correct time stamp on both. COS.
39	Keep beef patties covered in patty freezer to prevent contamination. COS.
49	Clean fire suppression tubes above charbroiler. Grease. Correct by NRI.
55	Clean ceiling tile on North side of charbroiler vent hood. Correct by NRI!
49	Continue cleaning bakery sheet pans on the bottom to remove burned on carbon. Correct by NRI.
53	Provide covered trash receptacle in women's public restroom for sanitary products. Correct by NRI.

CFPM Verification (name, expiration date, ID#):

Neal Hagan #15518750 exp. 8/24/22	Clayton Ahlfield #14383223 exp. 11/7/21	+ 2 others on file
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HACCP Topic: Handwashing

Person in Charge (Signature): [Signature] Date: 4/22/19

Inspector (Signature): Steph E. Williams Follow-up: Yes No (Check one) Follow-up Date: _____