

# 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 <span style="float: right;">Ø</span>	Date <u>8/16/21</u>
Establishment <u>Hardees</u>		License/Permit # <u>1081</u>		No. of Repeat Risk Factor/Intervention Violations <span style="float: right;">Ø</span>	Time In <u>10:00</u>
Street Address <u>340 Walnut Street</u>		City/State <u>Murphysboro, IL</u>		Permit Holder <u>Lindy Clendinning-Gm</u>	Time Out <u>11:50</u>
City/State <u>Murphysboro, IL</u>		ZIP Code <u>62966</u>		Purpose of Inspection <u>Routine</u>	Risk Category <u>II</u>

## 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	Description	COS	R
<b>Supervision</b>			
1	<u>In</u> Person in charge present, demonstrates knowledge, and performs duties		
2	<u>In</u> Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>			
3	<u>In</u> Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<u>In</u> Proper use of restriction and exclusion		
5	<u>In</u> Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>			
6	<u>In</u> Proper eating, tasting, drinking, or tobacco use		
7	<u>In</u> No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>			
8	<u>In</u> Hands clean and properly washed		
9	<u>In</u> No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<u>In</u> Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>			
11	<u>In</u> Food obtained from approved source		
12	<u>In</u> Food received at proper temperature		
13	<u>In</u> Food in good condition, safe, and unadulterated		
14	<u>In</u> Required records available: shellstock tags, parasite destruction		

Compliance Status	Description	COS	R
<b>Protection from Contamination</b>			
15	<u>In</u> Food separated and protected		
16	<u>In</u> Food-contact surfaces; cleaned and sanitized		
17	<u>In</u> Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>			
18	<u>In</u> Proper cooking time and temperatures		
19	<u>In</u> Proper reheating procedures for hot holding		
20	<u>In</u> Proper cooling time and temperature		
21	<u>In</u> Proper hot holding temperatures		
22	<u>In</u> Proper cold holding temperatures		
23	<u>In</u> Proper date marking and disposition		
24	<u>In</u> Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>			
25	<u>In</u> Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>			
26	<u>In</u> Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>			
27	<u>In</u> Food additives: approved and properly used		
28	<u>In</u> Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>			
29	<u>In</u> 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

Compliance Status	Description	COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, and animals not present		
39	<u>X</u> Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status	Description	COS	R
<b>Proper Use of Utensils</b>			
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		
<b>Utensils, Equipment and Vending</b>			
47	<u>X</u> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	<u>X</u> Non-food contact surfaces clean		
<b>Physical Facilities</b>			
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	<u>X</u> Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			
57	All food employees have food handler training		
58	Allergen training as required		

# Food Establishment Inspection Report

Establishment: Hardees Establishment #: 1081

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Quat PPM: 400 Heat: n/a

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese	40°	Beverage air	32°		
Sliced tom 2:30	46°				
Bacon 4:30	74°	Drink Cooler	34°		
Chicken Breeding Station		Omelette	188°		
Batter	31°	Burger	167°		
		" "	149°		
Walk in	38°	Chicken tender	168°		
-Sausage (cooking)	164°	" "	171°		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
<del>39/5</del>	Repair Walk in freezer / Defrost unit to no longer build ice on all Surfaces in unit. There is ice on all Surfaces + food boxes. This Water is considered Contaminate.	NRI
47	Replace Seal on Walk in freezer door to provide a proper Seal. This could be the reason for all the ice build up. Seal is barely hanging on.	NRI
47	Refrain from using cardboard below lids @ drive through soda machine area. Cardboard is absorbant + bacteria can grow. You must use something that isn't absorbant + easily cleanable or just put them in slots they belong.	NRI
49	Clear area around french fry hot hold unit	NRI

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

Sindy Clendenin  
#14923791 exp/22

HACCP Topic: 8, 11, 24, 18, 19, 20, 21, 22, 23

[Signature] 8/16/21  
 Person in Charge (Signature) Date

[Signature]  
 Inspector (Signature)

Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Hardee's

Establishment #: 1081

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	(Cont'd)	
	Above unit where salt shaker is located has lots of salt spillage/build up.	
55	Clean vent area above frier. Grease drippage NLI noted & vents are noticeably dirty.	

Notes

- \* Cleaning lists observed in many areas of facility. Over all cleaning has improved!! Floors, walls, ceilings look much cleaner than previous inspections. Continue these cleaning lists, they appear to be working!
- \* At time of this inspection, complaint investigated. No bugs/pests observed @ this time. Facility on routine pest control. After speaking to Lhdy about complaint, pest control was called & they came out to treat the facility.
- \* On pest control report, it stated drains had standing water in them. This facility has had issues with the drains backing up. Call to have drains/grease trap pumped. You cannot have water or anything backing up into facility.
- \* When "cooling" sausage/anything, you must have a cooling time/temperature on products. On any field visit/inspection items are "cooling" w/ no labels of time/temp it will be discarded.
- \* Cell phone usage:  
Employees in front of facility observed handling cell phones. No RTE products in this area but still handling food products in this area. Cell phone usage & handwashing must go hand in hand!

[Signature] 8/11/21  
 Person in Charge (Signature) Date

[Signature]  
 Inspector (Signature)

Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_