

Montgomery County Health Department

11191 Illinois Route 185
Hillsboro IL 62049

Division of Environmental Health
(217) 532-2001

Retail Food Sanitary Inspection Report

Establishment Hardees	Permit# 28512	Date 10/31/17	Grade A	Score (100 - demerits) 98
Address 201 School St.	Establishment Code	Risk 1	Time in 12:10 pm	
City Hillsboro	State IL	Zip 62049	Phone Number (217) 532-3861	Time out 1:15 pm
Owner/Agent Jerry Miller	Compliant with the Smoke-Free Illinois Act? YES NO (circle one)			

Purpose of Inspection (circle one) **Routine** Follow-up Pre-opening Smoking Complaint Educational Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
Mark "X" in appropriate box for C and/or R
IN=in compliance OUT=out of compliance N/O=not observed N/A=not applicable
C=corrected on-site during inspection R=repeat violation (2X demerits)

Compliance Status		C	R	Compliance Status		C	R
Demonstration of Knowledge 5 points				Potentially Hazardous Food Time/Temperature 9 points			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
Compliance with Certified Manager Requirement				Proper cooking time & temperature			
Employee Health 5 points				Highly Susceptible Populations 5 points			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
Employee health policy and procedures				Proper reheating procedures for hot holding			
Good Hygienic Practices 6 points				Chemical 5 points			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT NA NO			18	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
Proper glove use				Proper cooling time & temperature			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT NO			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
Proper eating, tasting, drinking, tobacco use				Proper hot holding temperature			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT NO			20	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
Personal hygiene and cleanliness				Proper cold holding temperature			
Preventing Contamination by Hands 8 points				Approved Procedures 3 points			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT NO			21	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
Hands clean, handwashing procedures				Proper date marking & disposition of PHF			
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO			22	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
No bare hand contact with RTE foods				Time as a public health control: approved procedure & records			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Consumer Advisory 3 points			
Adequate handwashing facilities supplied & accessible				Consumer advisory provided for raw or undercooked foods			
Approved Source 5 points				Highly Susceptible Populations 5 points			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT			24	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A		
Food obtained from approved source				Proper foods used for susceptible populations			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO			Chemical 5 points			
Food received at proper temperature				Sanitizing solutions in excess of allowable limits			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			25	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO		
Food in good condition, safe, unadulterated				Toxic items properly identified, stored & used			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A			Approved Procedures 3 points			
Required records available; shellstock tags				Compliance with variance, HACCP, policy			
Protection from Contamination 6 points							
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A						
Food separated & protected							
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A						
Food contact surfaces clean & sanitized							
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
No re-use of foods or single service previously served							

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness and injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Greater weight is given to these violations.

GOOD RETAIL PRACTICES/STANDARD OPERATING PROCEDURES

Good Retail Practices and Standard Operating Procedures are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

Mark "X" in box if numbered item IS NOT in compliance
C=corrected on-site during inspection R=repeat violation (2X demerits)

Pts	C	R	Pts	C	R
Safe Water & Sewage Disposal			Proper Use of Utensils		
28	3		40	1	
Water & ice from approved source			In-use utensils; properly stored		
29	3		41	1	
Plumbing installed; backflow protection			Utensils, equipment & linens; properly stored, washed & handled		
30	3		42	1	
Sewage & wastewater disposal			Single-service articles: storage & dispensing		
Food Equipment			43	2	
31	1		Food (ice) contact surfaces: constructed, installed, maintained		
Facilities to maintain product temperature			44	1	
32	2		Non-food contact surfaces: constructed, installed, maintained		
Approved thawing methods			45	1	
33	1		Warewashing facilities: installed, maintained & used; test strips		
Thermometers/gauges provided, used & accurate			46	1	
Food Identification			Non-food contact surfaces clean		
34	1		Physical Facilities		
Food properly labeled; original container			47	3	
Prevention from Contamination			Hot & cold water available, adequate pressure		
35	3		48	X	
Insects/rodents/animals present; unauthorized persons; openings			Physical facilities clean		
36	2		49	1	
Food protection during food preparation, storage & display			Cleaning equipment properly stored		
37	2		50	1	
Personal cleanliness (presentation)			Toilet facilities constructed, supplied & cleaned, self-closing doors		
38	1		51	1	
Wiping cloths: properly used & stored			Refuse properly disposed; facilities maintained		
39	1		52	X	
Fruits & vegetables properly washed before use			Physical facilities properly installed & maintained		
			53	1	
			Adequate ventilation & lighting; designated areas used		

Received by (Signature) <i>Amberley Riley</i>	Received by (printed) Mark King	Title
Inspector (Signature) <i>Mark King</i>	Follow-up required? YES NO (circle one)	Follow-up date:

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Establishment Hardee's		Permit# 28512		Date 10/31/17	
TEMPERATURE OBSERVATIONS				SANITIZER OBSERVATIONS	
Item/Location	Temperature	Item/Location	Temperature	Sanitizer	Concentration/ Temperature
Cheese	39 °F	hot dogs	-7 °F	Quat	200 ppm °F
Chicken breast	34 °F	hamburger	169 °F	Quat	200 ppm °F
hot dog	139 °F	ham	40 °F		ppm / °F
onion rings	0 °F	chicken strips	165 °F		ppm / °F
fries	155 °F	hamburger	8 °F		ppm / °F

MANAGER CERTIFICATION REQUIREMENT					
Manager Name	Illinois Certification Number	Expiration Date	Present During Inspection?		Original Copy Posted in Facility?
Amber Riley	01578594	waiting on certificate	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> YES <input type="radio"/> NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO
			YES	NO	YES NO

ITEM OBSERVATIONS AND CORRECTIVE ACTIONS		
Item #	Explanation of Violation and Recommendations for Correction	Correct By (NRI = Next Routine Inspection)
48	Back wallbase has some soil buildup throughout	NRI
52	missing a couple wallbase corner pieces by back hand sink	↓

Received by (Signature) <i>Amber Riley</i>	Inspector (Signature) <i>Mark King</i>
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