



Macon County Health Department
Office of Environmental Health
 1221 E Condit Street, Decatur, IL 62521
 Phone: (217) 423-6988 | Fax: (217) 423-0992

Public Health
 Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Date: 7/17/19
 Time: 2:10 ^{a.m.}/_{p.m.}

| | | | |
|--|--|---|---|
| Establishment <u>Burger King #112</u> | Phone Number <u>428-8024</u> | No. of Risk Factor/Intervention Violations: <u>10</u> | Zone: <u>3</u> |
| Street Address <u>1099 East Eldorado Street</u> | Permit Holder <u>Carmel's Corporation</u> | No. of Repeat Risk Factor/Intervention Violations: <u>0</u> | Risk: <u>2</u> |
| City/State <u>Decatur, IL</u> | ZIP Code <u>62521</u> | Purpose of Inspection <u>Routine</u> | Person in Charge (PIC) <u>Brendon Queen (Dm)</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 | | | | | COS | R | Compliance Status | | | | | COS | R | | |
|---|-------------------------------------|-----|-----|-------------------------------------|-----|---|--|-------------------------------------|-----|-------------------------------------|--|-----|---|--|--|
| In | Out | N/A | N/O | | | | In | Out | N/A | N/O | | | | | |
| Supervision | | | | | | | | | | | | | | | |
| <u>1</u> | <input checked="" type="checkbox"/> | | | | | | <u>15</u> | <input checked="" type="checkbox"/> | | | | | | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | | | | | Protection from Contamination | | | | | | | | |
| <u>2</u> | <input checked="" type="checkbox"/> | | | | | | <u>16</u> | <input checked="" type="checkbox"/> | | | | | | | |
| Certified Food Protection Manager (CFPM) | | | | | | | Food separated and protected | | | | | | | | |
| Employee Health | | | | | | | | | | | | | | | |
| <u>3</u> | <input checked="" type="checkbox"/> | | | | | | <u>17</u> | <input checked="" type="checkbox"/> | | | | | | | |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | | | | | Food-contact surfaces; cleaned and sanitized | | | | | | | | |
| <u>4</u> | <input checked="" type="checkbox"/> | | | | | | | | | | | | | | |
| Proper use of restriction and exclusion | | | | | | | Proper disposition of returned, previously served, reconditioned and unsafe food | | | | | | | | |
| <u>5</u> | <input checked="" type="checkbox"/> | | | | | | | | | | | | | | |
| Procedures for responding to vomiting and diarrheal events | | | | | | | Time/Temperature Control for Safety | | | | | | | | |
| Good Hygienic Practices | | | | | | | | | | | | | | | |
| <u>6</u> | <input checked="" type="checkbox"/> | | | | | | <u>18</u> | <input checked="" type="checkbox"/> | | | | | | | |
| Proper eating, tasting, drinking, or tobacco use | | | | | | | Proper cooking time and temperatures | | | | | | | | |
| <u>7</u> | <input checked="" type="checkbox"/> | | | | | | <u>19</u> | | | <input checked="" type="checkbox"/> | | | | | |
| No discharge from eyes, nose, and mouth | | | | | | | Proper reheating procedures for hot holding | | | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | | | | |
| <u>8</u> | <input checked="" type="checkbox"/> | | | | | | <u>20</u> | | | <input checked="" type="checkbox"/> | | | | | |
| Hands clean and properly washed | | | | | | | Proper cooling time and temperature | | | | | | | | |
| <u>9</u> | <input checked="" type="checkbox"/> | | | | | | <u>21</u> | <input checked="" type="checkbox"/> | | | | | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | | | | | Proper hot holding temperatures | | | | | | | | |
| <u>10</u> | <input checked="" type="checkbox"/> | | | | | | <u>22</u> | <input checked="" type="checkbox"/> | | | | | | | |
| Adequate handwashing sinks properly supplied and accessible | | | | | | | Proper cold holding temperatures | | | | | | | | |
| Approved Source | | | | | | | | | | | | | | | |
| <u>11</u> | <input checked="" type="checkbox"/> | | | | | | <u>23</u> | <input checked="" type="checkbox"/> | | | | | | | |
| Food obtained from approved source | | | | | | | Proper date marking and disposition | | | | | | | | |
| <u>12</u> | | | | <input checked="" type="checkbox"/> | | | <u>24</u> | <input checked="" type="checkbox"/> | | | | | | | |
| Food received at proper temperature | | | | | | | Time as a Public Health Control; procedures & records | | | | | | | | |
| <u>13</u> | <input checked="" type="checkbox"/> | | | | | | Consumer Advisory | | | | | | | | |
| Food in good condition, safe, and unadulterated | | | | | | | Consumer advisory provided for raw/undercooked food | | | | | | | | |
| <u>14</u> | | | | <input checked="" type="checkbox"/> | | | Highly Susceptible Populations | | | | | | | | |
| Required records available: shellstock tags, parasite destruction | | | | | | | Pasteurized foods used; prohibited foods not offered | | | | | | | | |
| Food/Color Additives and Toxic Substances | | | | | | | | | | | | | | | |
| Conformance with Approved Procedures | | | | | | | | | | | | | | | |
| 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

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

[Signature]
 Person in Charge (Signature)

7/17/19
 Date

[Signature]
 Inspector (Signature)



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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Burger King #112 | | | | | | Zone: 3 | |
|--|---|------|-------------------------|------|----------|--|----------|
| | | | | | | Risk: 2 | |
| TEMPERATURE OBSERVATIONS | | | | | | | |
| Item/Location | Temp | | Item/Location | Temp | | Item/Location | Temp |
| Walk-in Cooler (Ambient) | 53°F | | Yellow American Cheese | 52°F | | Sausage (Walk-in) | -1°F |
| Milk | 52°F | | Pulled Pork | 51°F | | Beef (Walk-in) | -2°F |
| White American Cheese | 51°F | | Raw Bacon | 54°F | | Mozz Stix (Station #1) | 184°F |
| Ham | 51°F | | Liquid Egg | 51°F | | Chicken (Station #1) | 166°F |
| Shredded Cheese | 53°F | | Egg (Liquid) (Reach-in) | 40°F | | Burger (Station #2) | 137°F |
| ShoKe Base | 56°F | | Cheese (Reach-in) | 41°F | | Sausage (Station #2) | 162°F |
| SANITIZER OBSERVATIONS | | | | | | | |
| Sanitizer Type Quat (Buckets / Dispenser at Triple Sink) | | | | | | Concentration/Temp 200ppm / 200ppm | |
| OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | |
| Item Number | Violations cited in this report must be corrected within the time frames below. | | | | | | |
| *22 | Walk-in cooler observed malfunctioning with a ambient air temperature of 53°F. Thermometer in unit observed at 52°F. All TCS foods (listed above in temperature observations) were observed in the temperature danger zone. Due to unknown length of time in the temperature danger zone all TCS foods were discarded during inspection. Location only has one walk-in cooler and is the primary piece of equipment to hold product below 41°F. Due to severity of risk, location was informed to stop production / sale of food until necessary repairs are made to walk-in cooler. No TCS may be held or delivered to location until follow up to verify temperatures takes place. (P) + Imminent Health Hazard (Closure) * | | | | | | |
| *1 | PIC (Person in Charge) failed to identify and take proactive measures in daily temperature checks prior to opening facility for business. Manager responsibilities include checking temperatures to identify risk. (PF) | | | | | | |
| CFPM VERIFICATION | | | | | | | |
| Name CFPM not Present | Name | Name | Name | | | | |
| ID# na | Exp Date na | ID# | Exp Date | ID# | Exp Date | ID# | Exp Date |
| HACCP Topic: Identification of Imminent Risk Factors | | | | | | | |

Person in Charge (Signature) _____
Inspector (Signature) J. A. Brown

Date 7/17/19

Follow-up: Yes No (Check One)
Follow-up Date(s): 24-48 Hours
Fee Assessed: \$250.00 (Closure)



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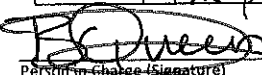
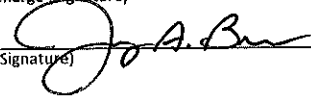
Public Health
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FOOD ESTABLISHMENT INSPECTION REPORT

| | |
|---|----------------------------------|
| Establishment Burger King # 112 | Zone: 3 Risk: 2 |
|---|----------------------------------|

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| * 2 | No CFPM was present at arrival to facility. Henry Scott and Nicole Crail could not provide certification. Henry Scott did have Allergen Training. Management team (including area manager) arrived after location was closed by inspector. CFPM must be on site during business operating hours. (C) |
| * 3 | Employees observed not following proper procedure of documenting proper time stamp when using Time as a Public Health Control (TPHC) Temperature of food was not verified below 41°F prior to applying time stamp (which was not marked with start/discard) time. (Pf) |
| * 8 | Employee observed donning a pair of gloves to handle food without washing their hands. Handwashing is imperative to reduce the risk of foodborne illness. (P) |
| * 15 | Packages of raw bacon observed improperly stored above cases of ready-to-eat dairy products (milk/cheese) in the walk-in cooler. Place raw products below ready-to-eat to reduce risk of cross contamination. (P) |
| * 16 | Pink/white slime (organic matter) observed on dispensing nozzle (food contact) of the cake freestyle machine in both the drive-thru and dining room. (P) |
| * 23 | Opened product (pulled pork in 2 lexan containers) observed in the walk-in cooler without date marking. Opened/prepped food must be marked to identify discard date no later than 7 days to reduce risk. (Pf) |
| * 24 | Lettuce, tomato (sliced), and cheese observed on the production line without start/end time for approved products held by TPHC (Time as a Public Health Control). Items held by TPHC must be verified below 41°F and time stamped for a maximum time of 4 Hours. (P) |
| * 28 | Can of hot spot (pesticide) observed stored on prep table during inspection. Pesticides must be applied by licensed applicator to prevent cross contamination. (P) |
| 37 | (Repeat) Squeeze bottles (water, bbq, spicy sauce, ketchup, and mustard) observed without a label to identify contents at the production line. (C) |


 Person in Charge (Signature) _____ Date 7/17/19

 Inspector (Signature) _____

LM



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| | |
|---|----------------|
| Establishment Burger King # 112 | Zone: 3 |
| | Risk: 2 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| * 38 | Heavy fruit fly (50+) and house fly (10+) activity observed in the prep/production/storage areas of facility. Contact pest management to schedule treatment. (PF) |
| 43 | Ice bucket observed stored face up at the ice machine. Invert to reduce risk. (C) |
| 47 | (Repeat) Gasket of the breakfast/salad station observed with a tear greater than 3 inches making the surface no longer smooth and easily cleanable. (C) |
| 49 | Old labels and residue observed on lexans (10+) stored as clean on drying rack in the dish room. (C) |
| 55 | Excessive debris observed on floor behind and under equipment on the centerline production and fryer station. (C) |
| | * Third Party Evaluation for food safety practices was performed by Steritech on 7/9/19. During their evaluation it was noted that TCS foods (ham, cheese, lettuce) were in the temperature danger zone (45°F - 46°F) with a walk-in cooler ambient temperature of 48°F. Spoke with area manager who confirmed that no technician was called for service potentially exposing TCS foods greater than 41°F for an excess of 9 Days. |
| | * Due to imminent health hazard and multiple priority risk violations, location is closed until necessary repairs are made to cooling unit and <u>ALL</u> violations are corrected. |
| | * CAP (Corrective Action Process) must be completed documenting measures taken to solve issues and steps taken to prevent future risk. CAP must be submitted to health department for review and approval (24-48 Hours after received). Once reviewed and approved a follow up will be scheduled. |
| | Thank You... |
| | * Re-Assessment fee of \$ 250.00 must be submitted to health department prior to opening. |

P= Priority Violation PF= Priority Foundation Violation C= Core Violation

Person in Charge (Signature)

7/17/19
Date

Inspector (Signature)

M

NOTICE OF CLOSURE

Notice is hereby given that as of this date the Operating Permit (License) of:

Name of Establishment: Burger King #112

Address: 1049 East Eldorado Street

Signature of Owner, Henry Scott
Manager or Responsible Person

Is immediately suspended until further notice, as provided for under Macon County Food Sanitation Ordinance, Section 7.9 and 8.6(4) (effective date 2019).

Date: 7/17/19 Time: 11:00AM

Bard Binky

Public Health Administrator



Public Health
Macon County
Health Department

DO NOT REMOVE THIS SIGN UNDER PENALTY OF LAW

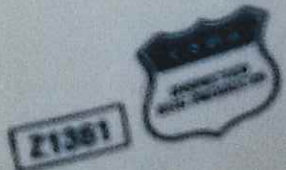
NOTE: Reinstatement of suspended permits will be in accordance with the Macon County Food Sanitation Ordinance, Section 7.9 and 8.7 (effective date 2019).

...WE WELL BEST

51



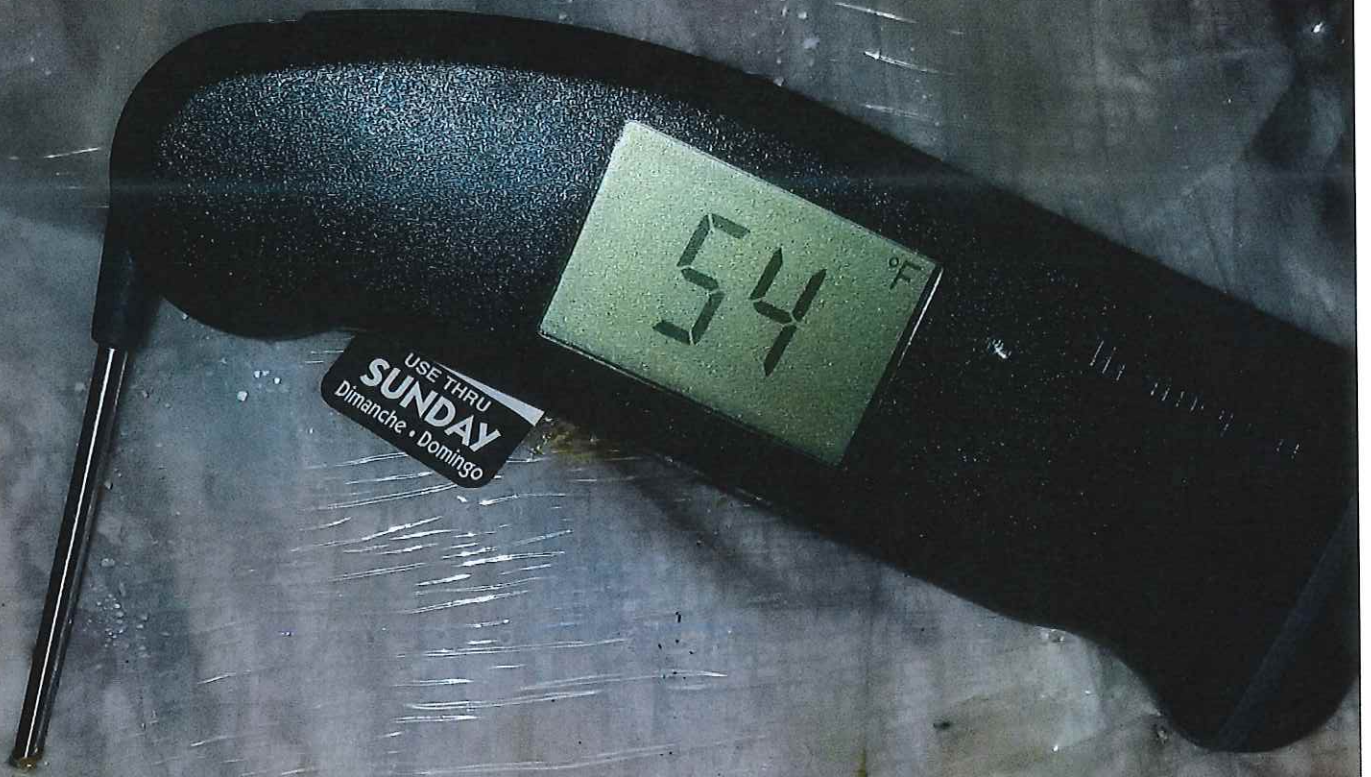
PASTEURIZED
SCRAMBLED EGG MIX
LIQUID EGG PRODUCT



KEEP REFRIGERATED
(34°F - 40°F / 1°C - 4°C)

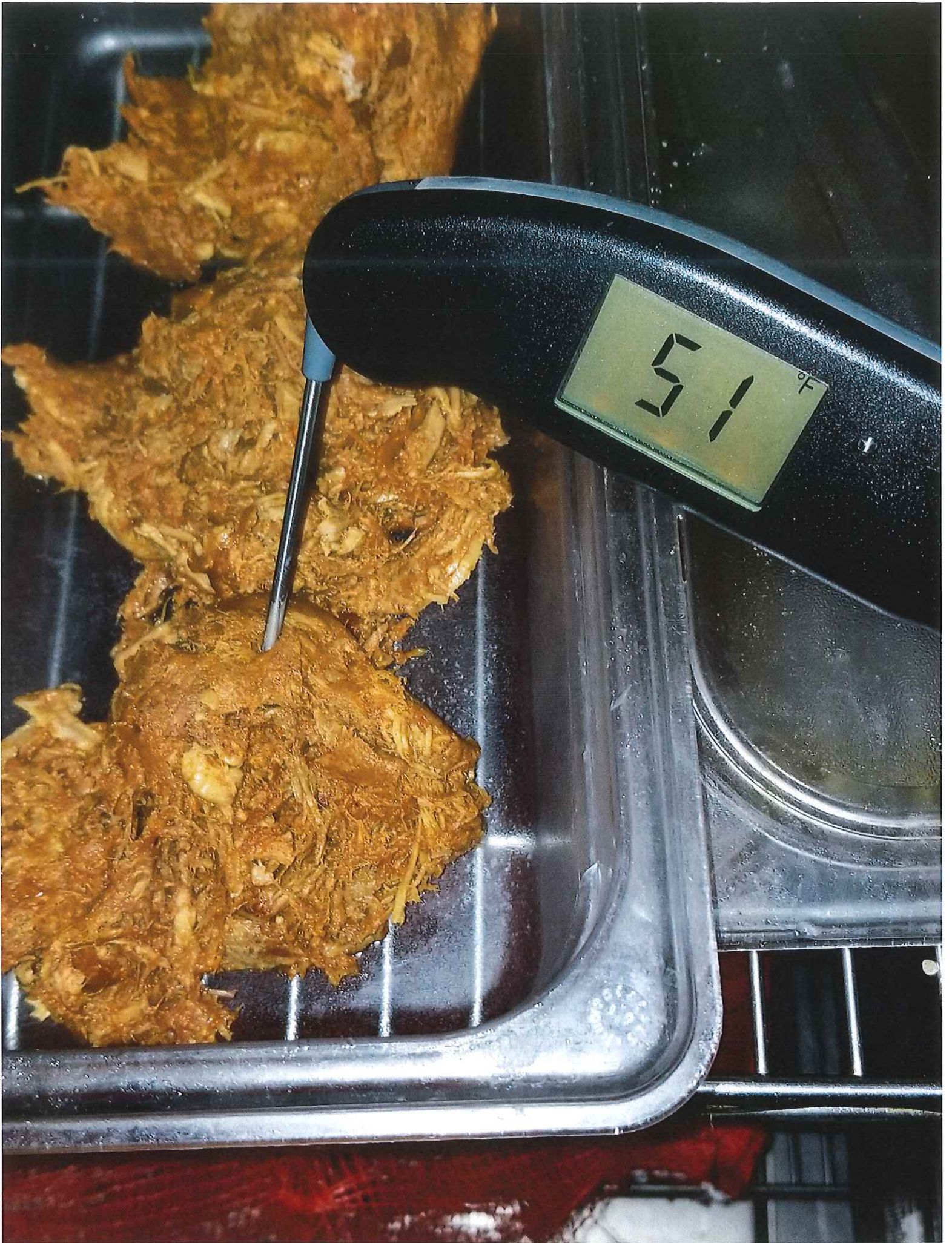
... (10) 32 OZ (2 LBS) 9878



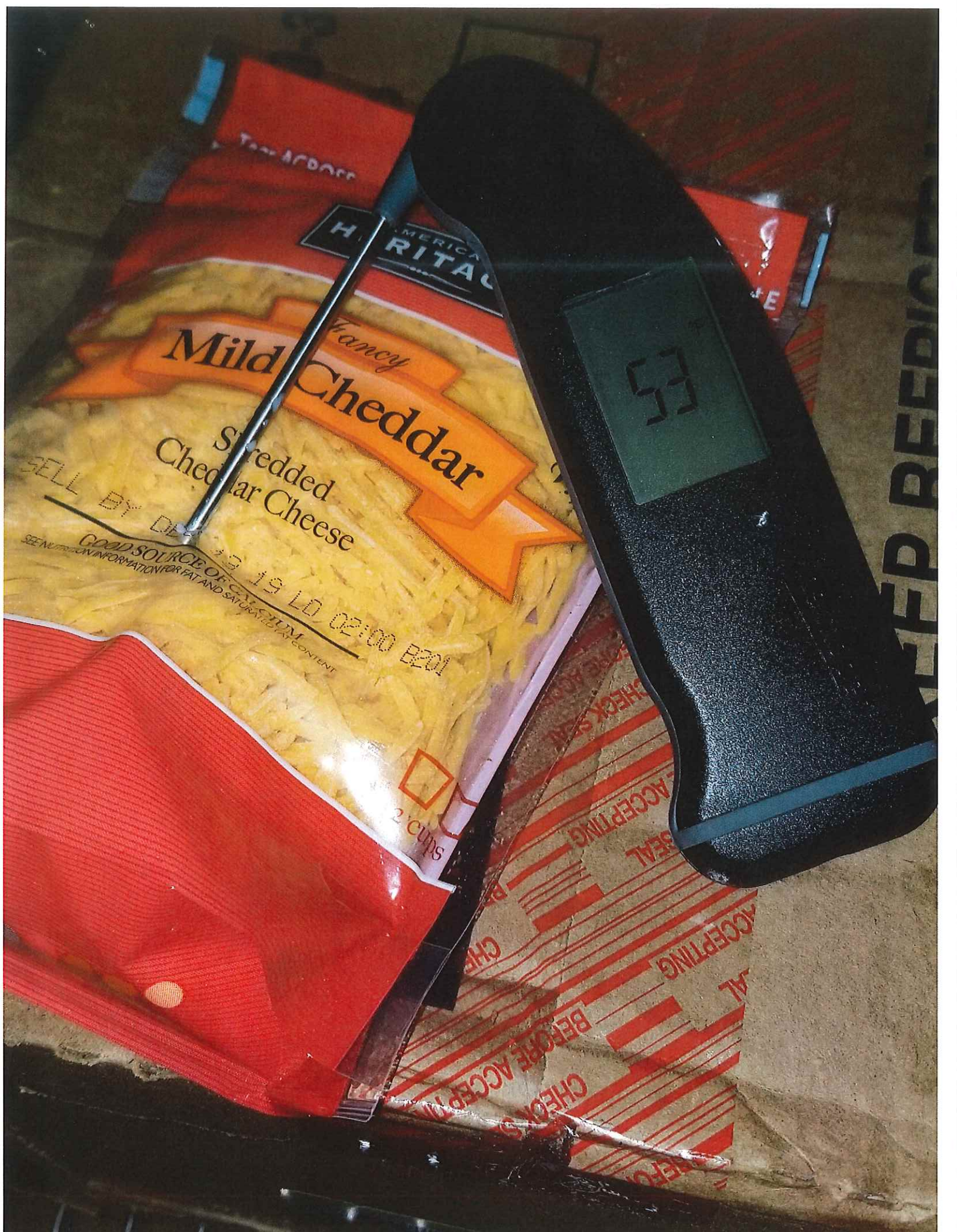


USE THRU
SUNDAY
Dimanche • Domingo

54 °F



KING SLB 200 SLICE PROCESS AMERICAN CHEESE CSM
19MO18 EXP 18 OCT 19MO 14:58



Take ADOOR

AMERICAN
HERITAGE

Nancy's
Mild Cheddar

Shredded
Cheddar Cheese

SELL BY DATE

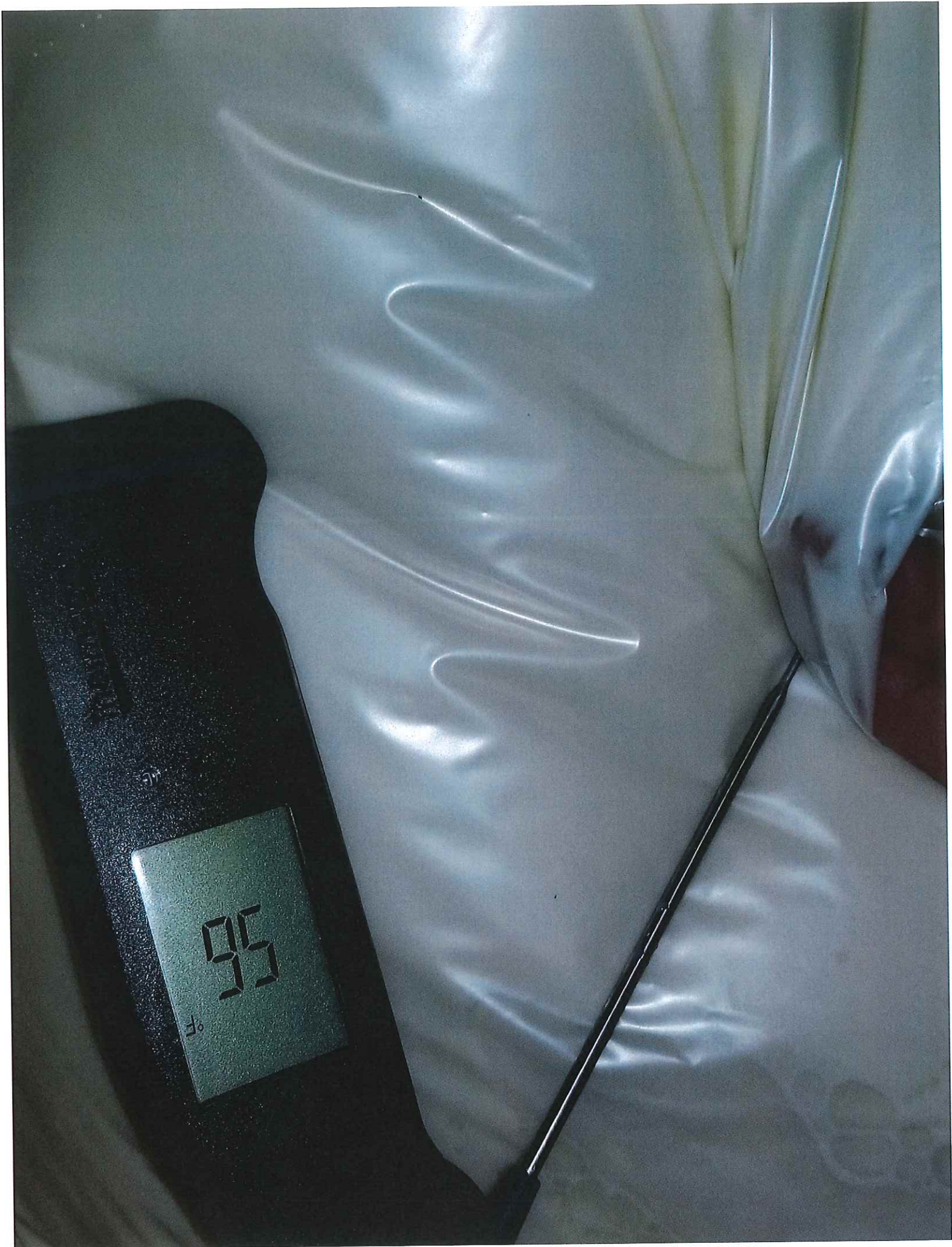
GOOD SOURCE OF CALCIUM
SEE NUTRITION INFORMATION FOR FAT AND SATURATED FAT CONTENT
19 LD 02:00 B201

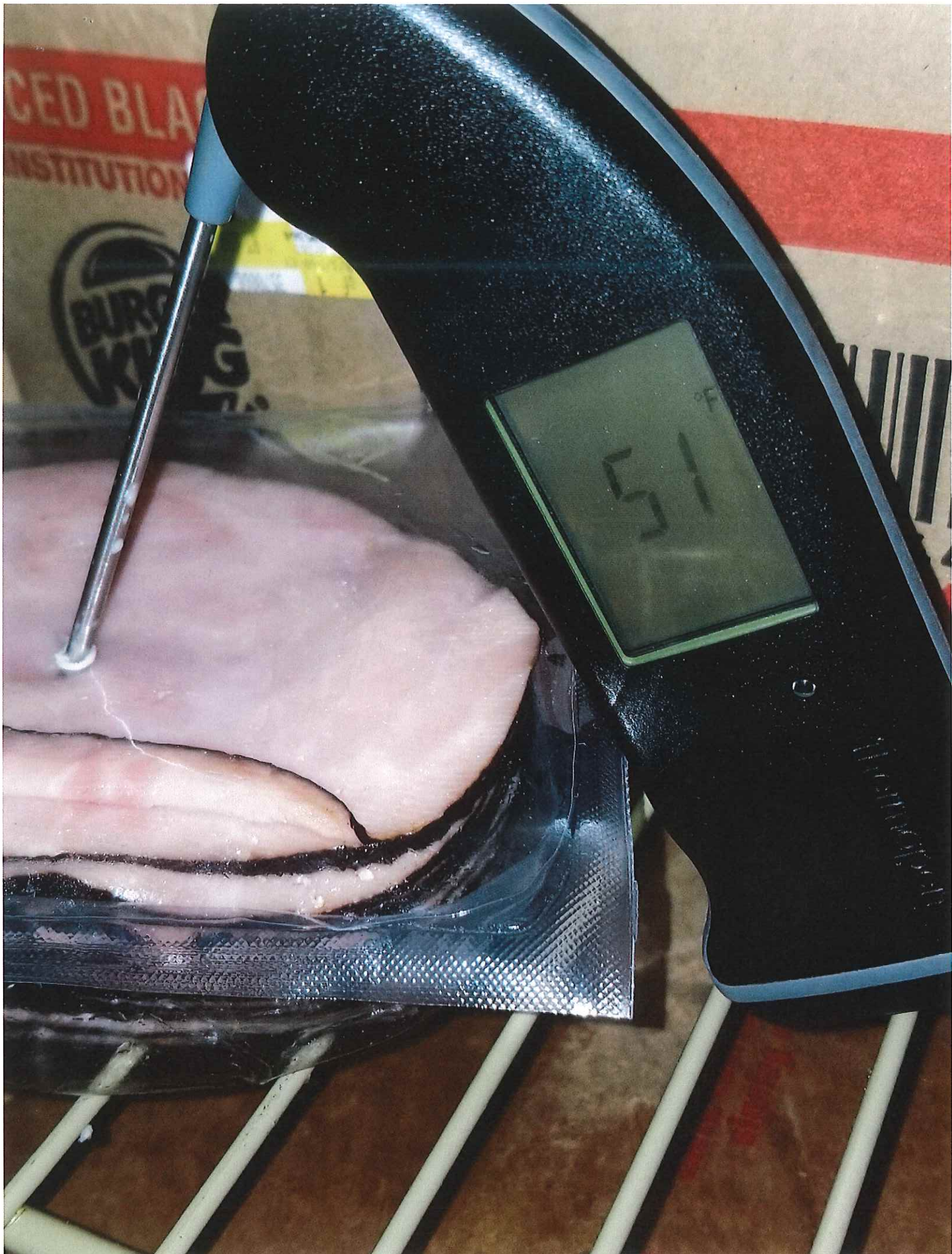
2 cups

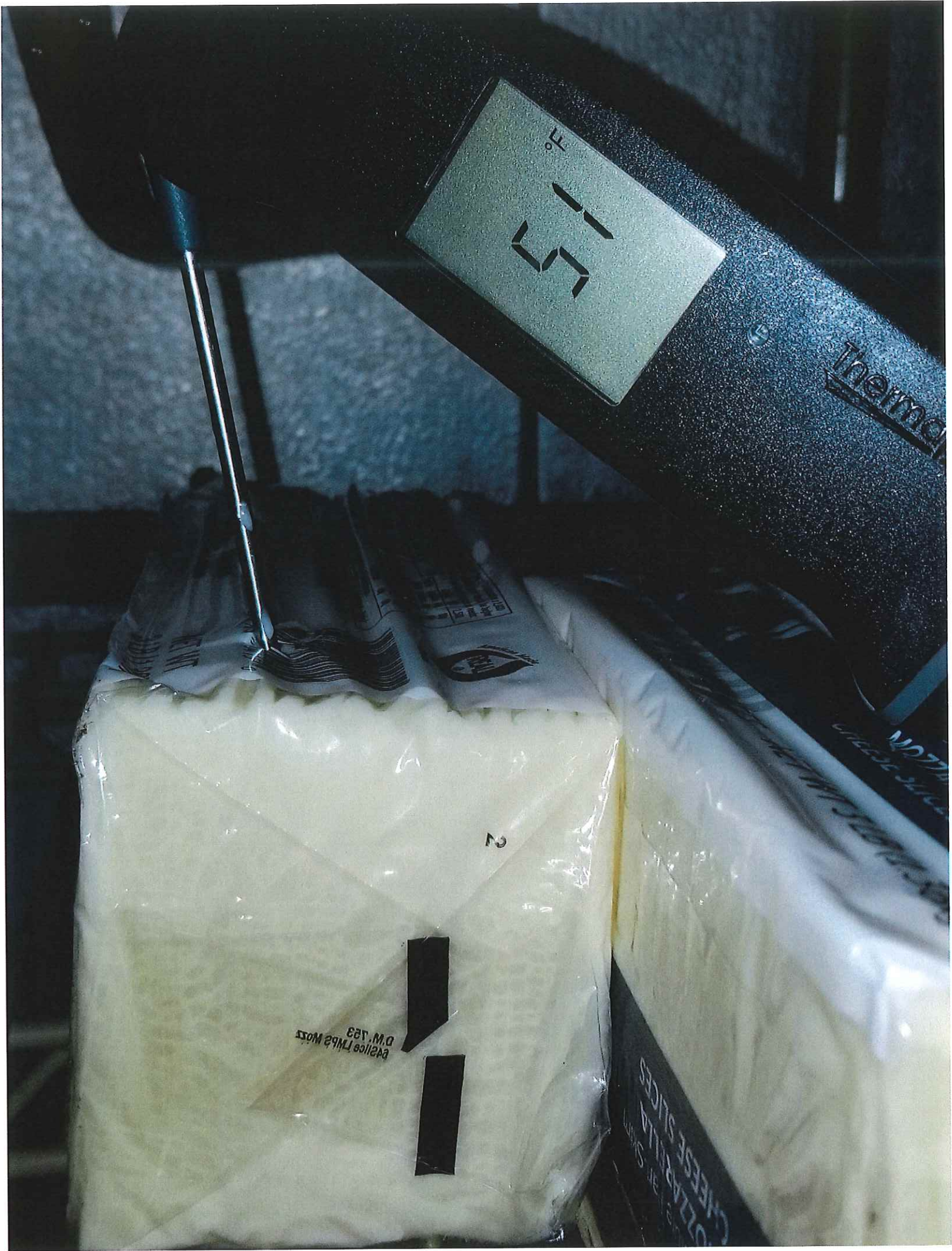
53

BEFORE ACCEPTING
CHECK SEAL
ACCEPTING
SEAL

KEEP REFRIGERATED







51.5
°F

Therma

D.W. 123
Police 111123

2

CHEESE SLICES



BURGER KING

KING JR MEAL

BURGER KING

FAT FREE MILK
SWEETENED
FLAVORED
NON-FAT
MILK
ADDED

52



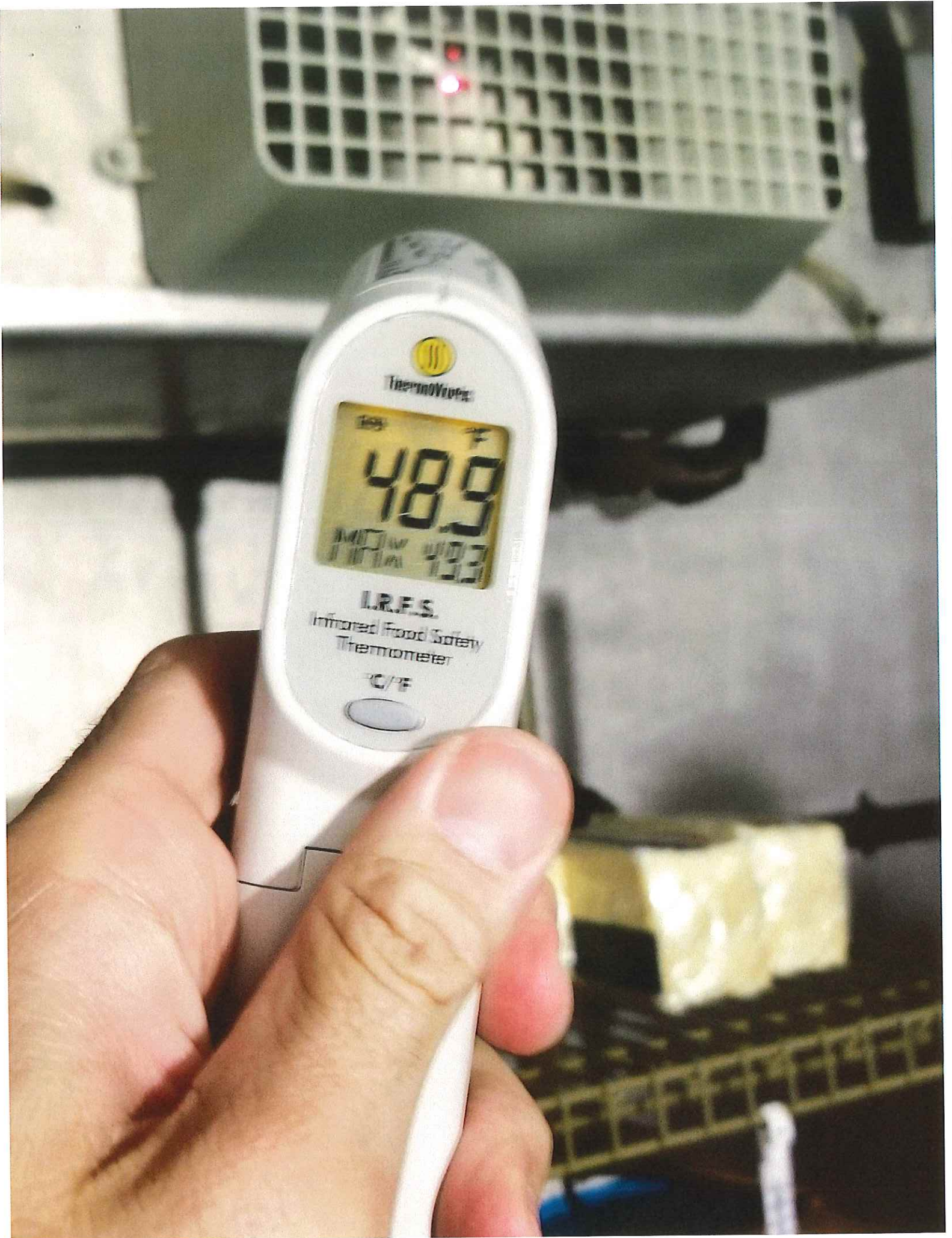


FROZEN READY MEAL
TUESDAY

QUART

QUART





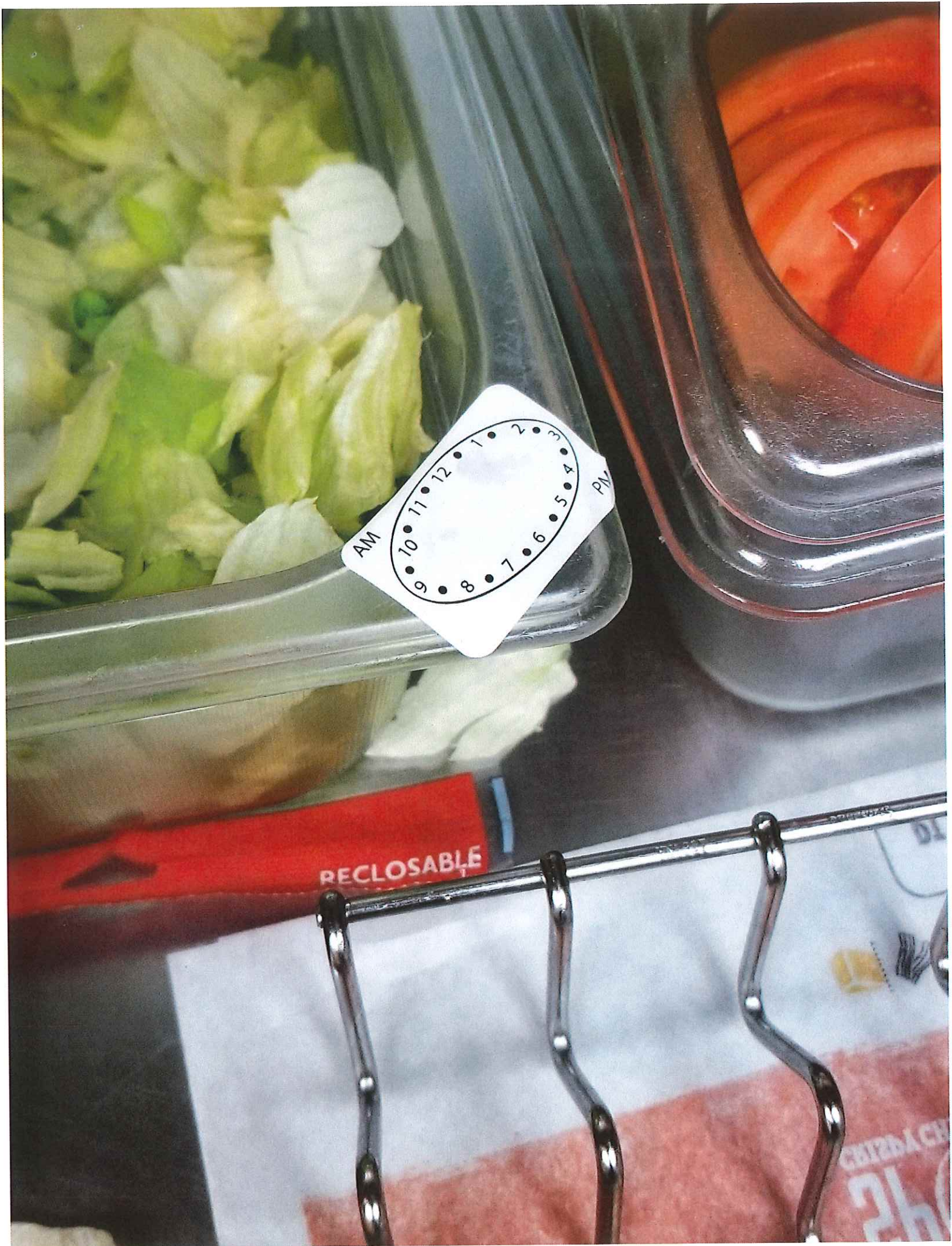
ThermoView

48.9

I.R.F.S.
Infrared Food Safety
Thermometer

°C/°F





RECLOSABLE

СНІЗЬ
26



PLUS 25% MORE

HOT SHOT

PLUS FLYING INSECT KILLER

KILLS BY CONTACT

KILLS UP TO 4 WEEKS*

CLEAN FRESH SCENT

PRECAUCIÓN

PRECAUCIÓN

Restaurant: 005364
 1099 E Eldorado St Decatur, IL 62521-1915, US
 Evaluation ID: 13768496
 Manager:
 Operator: Carrols LLC

Specialist: Nancy Seiferman
 Round: 2019 Round 2
 Start: 2019-07-09, 17:30
 Finish Date: -
 Visit Type: Evaluation

Summary Results

80.5

PASS

| Department: | Brand Standards | Food Safety | Combined | Rating |
|-------------|-----------------|-------------|----------|--------|
| Previous: | 76 | 100 | 88 | B |
| Current: | 81 | 80 | 80.5 | B |
| Δ: | 5.0 | -20.0 | -7.5 | |

Brand Standards

| Platform | Opportunities | Points | Score |
|----------------------------------|---------------|------------------|------------|
| Food Quality | 2 | 16 of 20 | 80% |
| C.A.R.E. | 1 | 11 of 13 | 84.6% |
| Speed of Service | 1 | 10 of 16 | 62.5% |
| Profitability & Shift Management | 0 | 15 of 15 | 100% |
| Training | 1 | 9 of 11 | 81.8% |
| Cleanliness | 1 | 13 of 15 | 86.6% |
| Repair & Maintenance | 3 | 7 of 10 | 70% |
| Total: | 9 | 81 of 100 | 81% |

Food Safety

| Top 12 Criticals | Y/N | Score |
|---------------------|----------|-----------|
| Hand Washing | ✓ | - |
| Health Inspection | ✓ | - |
| Hot Water | ✓ | - |
| Temp Control | ✗ | -10 |
| Sanitizer | ✓ | - |
| Shake Machine | ✓ | - |
| Approved Products | ✓ | - |
| Time Control | ✗ | -10 |
| Cross Contamination | ✓ | - |
| Pest Control | ✓ | - |
| Beef Cookouts | ✓ | - |
| Other | ✓ | - |
| Total: | 2 | 80 |

Top Brand Standards Opportunities

1. SS101 Drive-thru total time is 2:45 or less.
2. EX100A Exterior of the restaurant is clean - A
3. TR101 Team Members working in position have been trained in position

Food Safety
Food Safety 80%

Critical

| FS104 Potentially Hazardous Foods Meet Temperature Standards | | | | | | -10 out of 10 |
|--|--|--|-------------------------------------|-----------------------|--|--|
| Issue | Details | Item | Temperature | Extra details | Location | |
| X | Cold PHF's must meet a maximum of 40°F/4°C | Cold PHF did not meet minimum temperature standard | Ham , Lettuce (cut) , Sliced cheese | 45 °F , 46 °F , 46 °F | The root cause could not be determined (Ambient air temperature 48 °F) | Walk-in cooler: QA Hotline: Case number c17783 |
| Photos (available in web version):FS104 Additional Photo, FS104 | | | | | | |
| FS108 Prepped Items Are Marked With Hold Time And Are Not Expired (PHFs) | | | | | | -10 out of 10 |
| Issue | Details | Item | Location | Extra details | | |
| X | No expired items present | Prepped items are expired | Iced Tea | At beverage station | Expiration Time: 3 pm: Time observed: 5:54 pm (Product was served to Guests) | |
| Photos (available in web version):FS108 | | | | | | |

Informational

| FS102a Date and Score of the last Health Department inspection: | | | INFORMATION |
|---|------------------------------------|--|-------------------|
| Issue | Details | Extra details | |
| i | Health Inspection Date: 03/14/2019 | Scoring system: No | None of the above |
| FS110a Name of the pest prevention company and date of the most recent service? | | | INFORMATION |
| Details | Extra details | | |
| i | Pest Prevention Company: Ecolab | Date of most recent report: 07/08/2019 | |