

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 025 M
Telephone: 527-5560
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Travel Centers of America #630 – BP Minit Mart Owner/Agent: TA Operating LLC

Address: 680 W. Main Street City: El Paso ZIP Code: 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				GARBAGE AND REFUSE DISPOSAL							
• 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL							
• 3	X	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	21		1	Wiping cloths: clean, use restricted	•35	X	4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	23		1	Non-food contact surfaces of equipment and utensils clean	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	24	X	1	Storage, handling of clean equipment-utensils	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	25		1	Single-service articles, storage, dispensing	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation	26		2	No re-use of single-service articles	38		1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	WATER				VENTILATION			
10		1	Food (ice) dispensing utensils properly stored	•27		5	Water source, safe: hot and cold under pressure	SEWAGE			
PERSONNEL				PLUMBING				DRESSING ROOMS			
• 11		5	Personnel with infections restricted	28		4	Sewage and waste water disposal	39		1	Rooms and equipment - vented as required
• 12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	40		1	Rooms clean, lockers provided, facilities clean
FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES							
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	33		2	Accurate thermometers, chemical test kits provided, gauge cock	44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock	•45				45			Management personnel certified YES <u>X</u> NO _____
								X			Food handler certification – food employees YES _____ NO <u>X</u>

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods Bratwurst 190° F

Cold Foods _____

Manager Certification No. of: 01606945

*Corn dog 125° F

Breakfast sandwiches 41° F

Full-Time Employee: Sandy Pinkham Exp. Date 4/18

Pork vegetable egg roll 151° F

Half n' Half 36° F

Hamburger 155° F

RIC/WIC, RIC, RIF – OK

Received by/Title *Sandy Pinkham*

(Signature of Owner or Representative)

Sanitation Score: 90 (100 minus demerits)

Date: 25 May 2017

Time In: 12:25 p.m. Time Out: 1:40 p.m.

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By Paul Walker WCHS (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 025 M

The following remarks supplement the inspection report of: Travel Centers of America #630 – BP Minit Mart
(Establishment Name)

Date: 25 May 2017

Item	Code	Section	Inspection Remarks	Correct by
3			Observed with temperature measuring device with metal-stem internal temperature of corn dogs in hot-holding unit by cashier at 125° F. Using metal-stem thermometer provided at establishment, internal temperature of corn dogs indicated 125° F. Corn dogs had been in hot-holding unit less than 4 hours, according to female food manager, and discarded by female food manager during inspection.	C
22			Observed hard water deposits on ice dispensing spout and activation arm at customer beverage dispensing unit.	NRI
24			Observed in 3-compartment sink clean equipment stored on slotted rack under paper towels by hand sink.	NRI
32			Observed waste receptacle not located in close proximity to hand sink.	NRI
	750	570	Observed no documentation that food employees have food handler certification. Food Handler certification is required for all food employees who do not already have IL FSSM certification.	NRI
			Observed new establishment configuration layout after remodel. If any changes are planned in the future for this establishment, (facility renovations, ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.	
			Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Williams, WCHD

These remarks have been explained to me and are understood ✓

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F -- 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at designated hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Use fly strips during periods of non-operation and remove during hours of operation to prevent possible contamination of food, equipment, single-service items, etc.	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store cleaning supplies and toxic items on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent contamination	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	
			- Check cans of food for dents and similar imperfections upon delivery, before placing into storage, and prior to placing on store aisle shelf for sale	
			- Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use to ensure food safety and security	

Sanitarian/Environmental Health Inspector Paul Wilkins in civ

These remarks have been explained to me and are understood >

(Signature of Owner or Representative)

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