

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.: 17 114 M

Telephone: 448-2454

Original Inspection

Follow-up Inspection

Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Main Street Mercantile

Owner/Agent: ADZ Enterprises/David & Ann Zobrist

Address: 114 Main Street

City: Congerville

ZIP Code: 61729

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	X C	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	X	1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL				
•3		5	Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation	•20		4	Sanitization rinse: clean, temperature, concentration				Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
•4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted				FLOORS, WALLS AND CEILING
5		1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	23		1	Non-food contact surfaces of equipment and utensils clean	36		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
•7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	37		1	Lighting provided as required - Fixtures shielded
8		2	Food protection during storage, preparation, display, service and transportation	25	X C	1	Single-service articles, storage, dispensing				VENTILATION
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles				DRESSING ROOMS
10		1	Food (ice) dispensing utensils properly stored	27		5	Water source, safe: hot and cold under pressure				OTHER OPERATIONS
			PERSONNEL				WATER				
•11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal	38		1	Rooms and equipment - vented as required
•12		5	Hands washed and clean, good hygienic practices				PLUMBING				Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	29		1	Installed, Maintained	39		1	Rooms clean, lockers provided, facilities clean
			FOOD EQUIPMENT AND UTENSILS				SEWAGE				
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•30		5	Cross-connection, back-siphonage, backflow	40		1	Rooms clean, lockers provided, facilities clean
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located				TOILET AND HAND-WASHING FACILITIES	41		5	Toxic items properly stored, labeled and used
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	•31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
17		1	Accurate thermometers, chemical test kits provided, gauge cock	32		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
											Management personnel certified YES <u>X</u> NO _____
											Food handler certification - food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Chlorine/Quat 200 ppm

Hot Foods Chili 177° F

Cold Foods Roast beef 41° F

Manager Certification No. of: 01702820

Cheddar & bacon soup 185° F

Turkey 39° F / Ham 40° F

Full-Time Employee: David Zobrist Exp. Date 2/21

Pizza bread 172° F

Shredded cheese 41° F

WIC, WIF, RIC, RIF - OK

Received by/Title David Zobrist

(Signature of Owner or Representative)

Sanitation Score: 92 (100 minus demerits)

Date: 7 June 2017

Time In: 11:25 a.m. Time Out: 12:45 p.m.

Page 1 of 3

By Paul Wilkins wend **EL**
(Sanitarian/Environmental Health Inspector)



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 114 M

The following remarks supplement the inspection report of: Main Street Mercantile

(Establishment Name)

Date: 7 June 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in storage area in connected building dented cans of GFS pumpkin pie filling (2) and black olives (1) stored on shelving unit. Dented cans removed by male owner during inspection.	C
2			Observed by cashier pre-packaged in advance of retail sale clear bags of cookies without ingredient list on bags and name of preparer/packer.	NRI
15			Observed in pizza dough prep area in connected building left edge of shelf above pizza dough machine with rough surface exposed and not maintained in good repair.	NRI
25			Observed in storage area in connected building box of Styrofoam cups stored directly on floor. Box of Styrofoam cups moved to shelf by male owner during inspection.	C
			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 (concessions, grill, barbeque, steak-fry, cook-out, 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 at WCHD: Fall 2017	
			IL FSSM 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.	
			Effective January 1, 2015, 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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Donal Zylent

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 114 M

The following remarks supplement the inspection report of: Main Street Mercantile
(Establishment Name)

Date: 7 June 2017

Item	Code	Section	Inspection Remarks	Correct by
		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 hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F Label all containers & spray bottles with name of contents on container	
			- Store employee personal food/drinks on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination	
			- 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	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	

Sanitarian/Environmental Health Inspector Paul Wilcox

These remarks have been explained to me and are understood Dave Zylant
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection