

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2	Date 08/30/2018
Establishment Biscuits and Gravy		License/Permit # 18 175	Time In 9:00 AM
Street Address 920 N. Niles Street/State Route 89		No. of Repeat Risk Factor/Intervention Violations 0	Time Out 11:05 AM
City/State Metamora, IL		Permit Holder Tommy Moraga	Risk Category I
ZIP Code 61548		Purpose of Inspection Routine Inspection	

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
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out		X	16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	In		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	Out		X	27	In		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
29		N/A		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		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	X		X
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47	X		X
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49	X		
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	X		
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				Employee Training			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Biscuits and Gravy

Establishment #: 18 175

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/stove	177	Pooled eggs/prep table	41		
Eggs/griddle	158	Milk/WIC	41		
		Sliced tomatoes/WIC	40		
		Cut spinach leaves/WIC	40		
		Bread pudding/WIC	41		
		Chili/WIC	41		
		Pancake mix/WIC	40		
		Sliced ham/RIC	40		

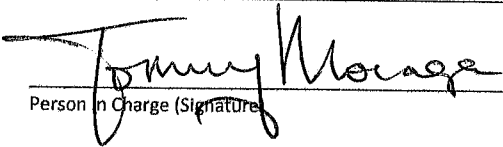
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	750.540 (C) Observed no documentation that at least one (1) full-time food employee with current certified food protection manager certification was on premises at time of inspection. This facility is classified as a Category I food establishment, and at least one full-time food employee with current CFPM certification must be on the premises during hours of operation when food is being prepared and served. This establishment had 90 DAYS (July 17, 2018) from a previous inspection to provide documentation that at least one full-time employee with current CFPM certification is on premises during hours of operation when food is being prepared and served. This establishment will be granted an additional 90 DAYS (November 30, 2018) to provide documentation that at least one full-time food employee with current CFPM certification is on premises during hours of operation when food is being prepared and served.
13	3-202.15 (Pf) Observed on can rack shelf two (2) dented cans of GFS red kidney beans. Dented cans removed from can rack shelf during inspection.
43	3-304.12 (C) Observed on prep counter along cook line handle of white plastic scoop stored in direct with flour in flour container. White plastic scoop removed and replaced into flour container with handle of white plastic scoop extended above food product by male person-in-charge during inspection.
47	4-201.11 (C) Observed in slide-out drawer at prep table red-handled spatula with crevices along edge and in disrepair on food-contact surface of spatula. Spatula discarded by person-in-charge during inspection.

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

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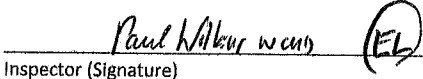
HACCP Topic: TCS food storage requirements



Aug 30, 2018

Date

Person in Charge (Signature)

 (EL)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

