

# 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	08/31/2018
Establishment Blittner's Eureka Locker		License/Permit #	18 084	Time In	10:20 AM
Street Address 110 4-H Park Road		Permit Holder Eureka Locker Inc		Risk Category	I
City/State Eureka, IL		ZIP Code	61530	Time Out 12:00 PM	
		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
<b>Supervision</b>		
1	In	Person in charge present, demonstrates knowledge, and performs duties
2	In	Certified Food Protection Manager (CFPM)
<b>Employee Health</b>		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In	Proper use of restriction and exclusion
5	In	Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>		
6	In	Proper eating, tasting, drinking, or tobacco use
7	In	No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>		
8	In	Hands clean and properly washed
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	Out	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11	In	Food obtained from approved source
12	N/O	Food received at proper temperature
13	In	Food in good condition, safe, and unadulterated
14	N/A	Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R
<b>Protection from Contamination</b>		
15	In	Food separated and protected
16	In	Food-contact surfaces; cleaned and sanitized
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>		
18	In	Proper cooking time and temperatures
19	Out	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperature
21	In	Proper hot holding temperatures
22	In	Proper cold holding temperatures
23	In	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	In	Food additives: approved and properly used
28	In	Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>		
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
<b>Safe Food and Water</b>		
30		Pasteurized eggs used where required
31		Water and ice from approved source
32		Variance obtained for specialized processing methods
<b>Food Temperature Control</b>		
33		Proper cooling methods used; adequate equipment for temperature control
34		Plant food properly cooked for hot holding
35		Approved thawing methods used
36		Thermometers provided & accurate
<b>Food Identification</b>		
37		Food properly labeled; original container
<b>Prevention of Food Contamination</b>		
38		Insects, rodents, and animals not present
39		Contamination prevented during food preparation, storage and display
40		Personal cleanliness
41		Wiping cloths: properly used and stored
42		Washing fruits and vegetables

Compliance Status	COS	R
<b>Proper Use of Utensils</b>		
43		In-use utensils: properly stored
44		Utensils, equipment & linens: properly stored, dried, & handled
45		Single-use/single-service articles: properly stored and used
46		Gloves used properly
<b>Utensils, Equipment and Vending</b>		
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48		Warewashing facilities: installed, maintained, & used; test strips
49		Non-food contact surfaces clean
<b>Physical Facilities</b>		
50		Hot and cold water available; adequate pressure
51		Plumbing installed; proper backflow devices
52		Sewage and waste water properly disposed
53	X	Toilet facilities: properly constructed, supplied, & cleaned
54		Garbage & refuse properly disposed; facilities maintained
55		Physical facilities installed, maintained, and clean
56		Adequate ventilation and lighting; designated areas used
<b>Employee Training</b>		
57		All food employees have food handler training
58		Allergen training as required

# Food Establishment Inspection Report

Establishment: Bittner's Eureka Locker

Establishment #: 18 084

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Pork chop/roaster	142		Smoked pork chop/RIC	40		RIF/north wall	0
Ribeye steak/roaster	160		Raw ribeye steak/RIC	41		RIC/west wall	40
Hamburger/grill	158		Raw ground beef/RIC	41		RIC/south wall	40
Bratwurst/crock pot	109		Ropp cheese spread/RIC	41		RIC/cook out room	39
						RIF/cook out room	2
						RIF/pizza	4

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed in cook out room food prep area hand washing sink blocked with plastic container in hand washing sink. Plastic container removed from hand sink during inspection. Hand washing sinks must be accessible at all times.
19	3-403.11 (P) Observed with metal-stem thermometer internal temperature of reheated bratwurst at 109° F in crock pot. Food was not reheated to 165° F within 2 hours before being placed into hot-holding unit. Bratwurst placed onto grill for reheating. Recheck = 165° F - OK. Reviewed reheating requirements and discussed HACCP concept with female food employee and female person-in-charge.
53	5-501.17 (C) Observed in unisex restroom covered waste receptacle for disposal of feminine hygiene products not provided. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): JoBeth Jackson

JoBeth Jackson 21113552 – NRFSP Exp. 6/2020			
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HACCP Topic: TCS food reheating procedures, proper personal hygiene procedures

Aug 31, 2018  
 Person in Charge (Signature) Date

Paul Wilkins (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

