

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	12/12/2018
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Biscuits and Gravy	License/Permit # 18 175	Permit Holder Tommy Moraga		Risk Category I	
Street Address 920 N. Niles Street/State Route 89		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 61548				

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							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out		X	16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
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			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices							
6	In			20	N/O		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands							
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source							
11	In			Consumer Advisory			
Food obtained from approved source				25	In		
12	N/O			Consumer advisory provided for raw/undercooked food			
Food received at proper temperature				Highly Susceptible Populations			
13	In			26	N/A		
Food in good condition, safe, and unadulterated				Pasteurized foods used; prohibited foods not offered			
14	N/A			Food/Color Additives and Toxic Substances			
Required records available: shellstock tags, parasite destruction				27	N/A		
				Food additives: approved and properly used			
GOOD RETAIL PRACTICES							
				28	In		
				Toxic substances properly identified, stored, and used			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
				Conformance with Approved Procedures			
				29	N/A		
				Compliance with variance/specialized process/HACCP			

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45	X	X	
Food Temperature Control							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47	X	X	
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37				49			
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
38				Physical Facilities			
Insects, rodents, and animals not present				50			
39				Hot and cold water available; adequate pressure			
Contamination prevented during food preparation, storage and display				51			
40				Plumbing installed; proper backflow devices			
Personal cleanliness				52			
41				Sewage and waste water properly disposed			
Wiping cloths: properly used and stored				53			
42				Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits and vegetables				54			
				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				Physical facilities installed, maintained, and clean			
All food employees have food handler training				55	X		
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
Sausage gravy/stove	192	Pooled eggs/prep table	38
Over hard eggs/griddle	158	Milk/WIC	41
Sausage patties/griddle	181	French toast batter/RIC	41
Poached eggs/stove	177	Chili/pan	41
Hash browns/plate	171	Chili/pot	41
		Pancake batter/RIC	41
		Shredded cheese/WIC	41
		Coconut creme pie/RIC	41

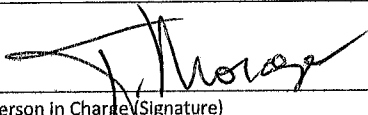
OBSERVATIONS AND CORRECTIVE ACTIONS

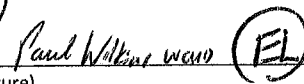
Item Number	Violations cited in this report must be corrected within the time frames below.
2	750.540 (C) Observed no documentation that at least one (1) full-time food employee with current certified food protection manager certification was on premises at time of inspection. This facility is classified as a Category I food establishment, and at least one full-time food employee with current CFPM certification must be on the premises during all hours of operation. This establishment had been allowed 90 DAYS (July 17, 2018) from a previous inspection, and then was granted an additional 90 DAYS (November 30, 2018) from a previous inspection to provided documentation of CFPM or IL FSSMC certification. This establishment will be granted an additional 90 DAYS (March 12, 2019) to provide documentation that at least one full-time food employee with current CFPM certification is on premises during all hours of operation.
16	4-601.11 (Pf) Observed in kitchen deli slicer unit soiled with accumulated debris and food particles. Deli slicer unit disassembled and cleaned & sanitized by female food employee during inspection.
45	4-903.12 (C) Observed in kitchen on food prep counter by hand sink open box of 10 x 14 food bags stored directly under paper towel dispenser. Box of food bags removed from under paper towel dispenser by male person-in-charge during inspection.
47	4-501.12 (C) Observed in kitchen on food prep counter along cook line white plastic cutting board with crevices and knife grooves on cutting board surface. White plastic cutting board removed from service by male person-in-charge during inspection.
55	6-501.11 (C) Observed dining room chairs at table 14, table 15 and table 8 with seat surface of three (3) chairs damaged and in disrepair. Please correct this violation within 90 days or at least by next routine inspection

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

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HACCP Topic: TCS food cooking temperatre requirements, employee health policy requirements, CFPM requirements


Dec 12, 2018
 Person in Charge (Signature) Date


Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

