

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 3	Date 02/13/2019
Establishment Huck's Convenience Store #188		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:55 PM
License/Permit # 19 011		Permit Holder Martin & Bayley Inc	Time Out 3:00 PM
Street Address 205 W. Center Street		Risk Category II	
City/State Eureka, IL		Purpose of Inspection Routine Inspection	
ZIP Code 61530			

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			16	In		
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			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/A		
Good Hygienic Practices							
6	In			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	N/A		
7	In			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	Out		X
Preventing Contamination by Hands							
8	In			Proper hot holding temperatures			
Hands clean and properly washed				22	In		
9	In			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In		
10	In			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	N/O		
Approved Source							
11	In			Time as a Public Health Control; procedures & records			
Food obtained from approved source				Consumer Advisory			
12	N/O			25	N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	In			Highly Susceptible Populations			
Food in good condition, safe, and unadulterated				26	N/A		
14	N/A			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances			
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							
		COS	R			COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43	In		
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			
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			
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	X			48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37	X			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				58			
				Adequate ventilation and lighting; designated areas used			
				Employee Training			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

Food Establishment Inspection Report

Establishment: Huck's Convenience Store #188

Establishment #: 19 011

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage/roller hot-holding unit	113	Crispy chicken salad/RIC	40	Cut lettuce/WIC	40
Hot dog/roller hot-holding unit	135	Chef salad/RIC	40	Hot dogs/RIC	40
Roller bite/roller hot-holding unit	132	Turkey wrap/RIC	41		
Italian sausage/roller hot-holding	109	Deli sandwich/RIC	41		
Bacon cheeseburger/hot-holding	136	Bacon/RIC-WIC	38		
Beef & cheese empanada/hot-hold	160	Hot dogs/RIC-WIC	39		
Burrito/hot-holding unit	150	Crema/dispensing unit	31		
		Ham/RIC-WIC	40		
		Peeled hard-boiled eggs/RIC-WIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has CFPM certification. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation when TCS food is being prepared and served. Please correct this violation within 90 days or at least by next routine inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of sausage at 113° F, roller bit at 132° F, and Italian sausage at 109° F on roller hot-holding unit. TCS food items had been on roller hot-holding unit less than four (4) hours, according to female person-in-charge, and discarded by person-in-charge during inspection. New TCS food items placed onto roller unit for cooking and thermostat adjusted by person-in-charge during inspection.
28	7-201.11 (P) Observed in storage closet by restrooms cleaning supplies (foaming hand & body wash and surface cleaner) stored on upper shelf above liquor bottles. Cleaning supplies moved to floor by person-in-charge during inspection.
36	4-203.12 (Pf) Observed in upper level of hot-holding unit (Hatco) metal-stem thermometer used for ambient air temperature not accurate to ± 3° F in the intended range of use. Metal-stem thermometer had temperature range of 25° F - 125° F. Metal-stem thermometer replaced with accurate metal-stem thermometer by person-in-charge during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIF #2 (upright, kitchen). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tammy Bown

Tammy Bown 21321947 -- NRFSP Exp. 3/2022			
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HACCP Topic: TCS food hot-holding temperature requirements, employee health policy requirements

Tammy Bown _____ Feb 13, 2019
 Person in Charge (Signature) Date

Paul Wilkins Ward (EL) _____ Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

