

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	04/02/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
The Flying Spatula	19 162	Kathy Bowald		1	
Street Address		Purpose of Inspection			
105 W. Eureka Avenue		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	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					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	Out	Proper cold holding temperatures		X
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	Out	Adequate handwashing sinks properly supplied and accessible		X	24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			Conformant with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			Compliance with variance/specialized process/HACCP				
14	N/A	Required records available: shellstock tags, parasite destruction							

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		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45	X	Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			Physical Facilities				
35		Approved thawing methods used			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, & used; test strips		
Food Identification					Employee Training				
37		Food properly labeled; original container			49		Non-food contact surfaces clean		
Prevention of Food Contamination					50		Hot and cold water available; adequate pressure		
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean		
					56		Adequate ventilation and lighting; designated areas used		
					57		All food employees have food handler training		
					58	X	Allergen training as required		X

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Establishment: The Flying Spatula

Establishment #: 19 162

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatloaf/oven	160	Pork/RIC	46		
Sweet potatoes/pan	197	Pork/RIC	43		
Green beans/pan	166	Macaroni salad/RIC	39		
Mashed potatoes/pan	137	Milk/RIC	39		
		Shredded cheese/RIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in kitchen and restrooms. Hand washing signs provided during inspection.
22	3-501.16 (P) Observed in kitchen in RIC internal temperature of pork in clear bag (dated 4-1-19) at 46° F and pork in clear container (dated 4-1-19) at 43° F. Using metal-stem thermometer provided at establishment, internal temperature of pork in clear bag indicated 46° F and pork in clear container indicated 42° F. TCS food items in RIC discarded by female person-in-charge during inspection. Reviewed TCS food cooling procedure requirements, cold-holding requirements, and discussed HACCP concept with female person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen Styrofoam containers stored uncovered and not in original packaging on slotted shelf. Single-service items shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with certified food protection manager certification have food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kathy Bowald

Kathy Bowald 21279067 - NRFSP Exp. 10/2021	Tina Schreyer 21441110 - NRFSP Exp. 3/2023		
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HACCP Topic: TCS food cooling procedure requirements

Kathy Bowald
 Person in Charge (Signature)

Apr 2, 2019
 Date

Paul Wilkins Ward (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #58) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	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/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: June 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.
	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 posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	This facility offers Meals-On-Wheels for residents of several communities in Woodford County, Tazewell County, and catering.

Kathy Bowa Id

 Person in Charge (Signature)

Apr 2, 2019

 Date

Paul Wilkins

 Inspector (Signature)

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