

# 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 <b>1</b>	Date <b>04/02/2019</b>
Establishment Milka's Bistro		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>10:35 AM</b>
License/Permit # <b>19 152</b>		Permit Holder Mika's Bistro LLC	Time Out <b>12:30 PM</b>
Street Address 112 S. Main Street		Risk Category <b>I</b>	
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
<b>Supervision</b>									
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		
<b>Employee Health</b>									
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			<b>Time/Temperature Control for Safety</b>				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	In	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	In	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	Out	Proper date marking and disposition		X
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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 <b>COS</b> =corrected on-site during inspection <b>R</b> =repeat violation									

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

# Food Establishment Inspection Report

Establishment: Mika's Bistro

Establishment #: 19 152

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Tomato soup/crock pot	178		Ham/RIC	38	Potato soup/RIC
Chicken chill/crock pot	155		Sliced cheese/RIC	40	Cut lettuce/RIC
			Chicken breast/RIC	78	Milk/RIC
			Chicken breast/RIC	80	housemade ranch dressing/RIC
			Chicken corn chowder/RIC	36	
			Stuffed pepper soup/RIC	38	
			Chicken chili/RIC	36	
			Chicken chili/RIC	41	
			Half 'n' half/RIC	39	

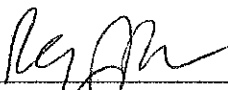
### OBSERVATIONS AND CORRECTIVE ACTIONS

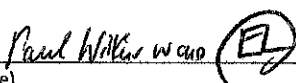
Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.17 (Pf) Observed in kitchen in squeeze containers housemade BBQ sauce and housemade creamy garlic dressing with preparation date of 3-23-19, which exceeds the 7-day time limit for TCS foods. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concepts with female person-in-charge and food employees. Food items discarded by person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen foil containers and clear plastic containers stored uncovered and not in original packaging on wood shelf above food preparation table. Single-service items shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. Single-service items placed into clear plastic bags by female person-in-charge during inspection.
58	410 ILCS 625 (C) Observed documentation that all food employees with certified food protection manager certification have food allergy awareness training as required except for two (2) food employees. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Regina Park

Regina Park 12589697 - ServSafe Exp. 7/2020	Destiny Ulrich 15637635 - ServSafe Exp. 10/2022	Olivia Wettstein 17606595 - ServSafe Exp. 3/2024	Ahnya Phillips 17141150 - ServSafe Exp. 11/2023
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HACCP Topic: TCS food cooling down temperature requirements, TCS food date marking requirements


Apr 2, 2019  
 Person in Charge (Signature) Date


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

