

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	4	Date	04/18/2019
Establishment The Outpost		License/Permit #	19 104	Time In	1:45 PM
Street Address 1200 S. Main Street		Permit Holder Outpost Enterprises Inc		Time Out	3:35 PM
City/State Eureka, IL		ZIP Code	61530	Risk Category II	
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	Compliance Status		COS	R
Supervision							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	Out			16	Out	X	
Certified Food Protection Manager (CFPM)				Food separated and protected			
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	N/O		
5	Out		X	19	N/A		
Procedures for responding to vomiting and diarrheal events			X	Proper reheating procedures for hot holding			
Good Hygienic Practices							
6	In			20	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	N/O		
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	Out		X	24	N/A		
Adequate handwashing sinks properly supplied and accessible			X	Time as a Public Health Control; procedures & records			
Approved Source							
11	In			Consumer Advisory			
Food obtained from approved source				25	N/A		
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							
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			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
Variance obtained for specialized processing methods				Utensils, equipment & linens: properly stored, dried, & handled			
Food Temperature Control							
33				45			
Proper cooling methods used; adequate equipment for temperature control				Single-use/single-service articles: properly stored and used			
34				46			
Plant food properly cooked for hot holding				Gloves used properly			
35				Utensils, Equipment and Vending			
Approved thawing methods used				47			
36	X			Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Thermometers provided & accurate				48			
				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37	X		X	49	X		
Food properly labeled; original container			X	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			
Personal cleanliness				Plumbing installed; proper backflow devices			
41				52			
Wiping cloths: properly used and stored				Sewage and waste water properly disposed			
42				53			
Washing fruits and vegetables				Toilet facilities: properly constructed, supplied, & cleaned			
				54			
				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				55	X		
All food employees have food handler training				Physical facilities installed, maintained, and clean			
58				56	X		
Allergen training as required				Adequate ventilation and lighting; designated areas used			

Food Establishment Inspection Report

Establishment: The Outpost

Establishment #: 19 104

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Cut lettuce/RIC	38		
		Pepperoni/RIC	38		
		Sausage/RIC	39		
		Sour cream/RIC	37		
		Sliced cheese/RIC	40		
		Italian beef/RIC	41		
		Milk/RIC	40		
		Green beans/WIC	41		


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	<p>2-102.12 (C) Observed documentation that only the male person-in-charge on-site during this inspection has current certified food. This facility is categorized as a Category II food establishment, and the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation. 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.</p> <p style="text-align: center;">Please correct this violation within 90 days or at least by next routine inspection.</p>
5	2-501.11 (Pf) Observed food establishment could not locate written procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in male restroom. Hand washing signs provided during inspection.
10	6-301.11 (Pf) Observed in kitchen hand soap not provided at hand sink at time of inspection. Hand soap provided by male person-in-charge during inspection.
16	4-601.11 (Pf) Observed in back liquor storage room metal ice deflecting flap in ice machine soiled with accumulated black substance. Ice deflecting flap cleaned and sanitized by male person-in-charge during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in RIF (chest, Frigidaire). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Michael Schrementi

Michael Schrementi 21487682 - NRFSP Exp. 7/2023			
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HACCP Topic: TCS food cooking temperatures, employee health policy requirements, proper chlorine sanitization requirements


 Person in Charge (Signature)

Apr 18, 2019
 Date

Paul Walker w emg (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

