Food Establishment Inspection Report

													Pag	ge 1	of
Local Health Department Name and Address						\prod_{N}	o. of	Risk	Factor/Intervent	ion Violations	0	Date	08/0	9/201	9
Woodford County Health Department 1831 S. Main Street, Eureka, IL. 61530						H	Time						10:2	20 AN	1
Establishment License/Permit #						⊣ №	No. of Repeat Risk Factor/Intervention Violations 0				Time Out	11:5	50 AIV	<u> </u>	
Bit	tner's Eureka Loc	ker	19 117			Pe	Permit Holder Risk Category								
Str	eet Address		. · ·			<u> </u>			ker Inc		1				
	0 4-H Park Road					Pu	urpo	se of	Inspection						
	y/State			P Code		Re	outlr	ne Ins	spection						
Eu	reka, IL			1530			200	an rest	1000 May 2010 7 10 17 10 10 10 10 10 10 10 10 10 10 10 10 10						Sept 16
	765 (40) - 2000 T. 1620 M. 1620 V. 17	FÖÖDBÖRNE	ILLNESS R	ISK FAC	то	RS/	ANI) bi	JBLIC HEALT	HINTERVENT	IONS				
	Circle design IN=in compliance	nated compliance status (IN, OUT, e OUT=not in compliance N	, N/O, N/A) for I /O ≍not observ			ed Iter et app		ole		are important prac					
		Mark "X" in appropriate box								ntributing factors of are control measu					
	CC	S=corrected on-site during inspec	tion R=rep	eat violation	on				milet ventions		ires to preve	int toodbottie		, mju	, y,
Çoı	mpliance Status				co	S R		Com	pllance Status					cos	R
		Supervision								Protection fro		ation			
1	ln	Person in charge present, demons performs duties	strates knowledg	e, and	İ		i I	15	<u>In</u>	Food separated a				<u> </u>	
2	ln .	Certified Food Protection Manage	er (CFPM)		+	+	-	16	Jn ,	Food-contact surl					
-		Employee Health	, , , , , , , , , , , , , , , , , , , ,	•				17	ln	Proper disposition reconditioned and		previously serve	:d,		
23		Management, food employee and	l conditional emo	olovee:	T	10191111101	30			Time/Temperatu		r Safety			
3	In	knowledge, responsibilities and re		,,			╛	18	ln :	Proper cooking tin		w-w	220100000	Τ	
4	ln	Proper use of restriction and exclu	usion]	19	ĺn	Proper reheating					
5	In.	Procedures for responding to vom	niting and diarrhe	eal events				20	N/O	Proper cooling tim					\vdash
		Good Hygienic Practic	es				32	21	ln	Proper hot holdin				<u> </u>	\vdash
6	I n	Proper eating, tasting, drinking, or	r tobacco use	A CALL DE LA CALLED CONTRACTOR DE LA CALLED CONTRACTOR DE LA CALLED CONTRACTOR DE LA CALLED CONTRACTOR DE LA C			1 1	22	in in	Proper cold holdin		*******			_
7	ln	No discharge from eyes, nose, and	d mouth				1 1	23	in						-
****	And the second s	Preventing Contamination I	ov Hands				7000 0011 0000 0000 0000	24	N/A	Proper date mark					
8	ln	Hands clean and properly washed	5000 A 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		T			24	a seculiar NVA) ja veis a	Time as a Public H		procedures & r	ecoras		
		No bare hand contact with RTE for		oved	+		1	~		-1	er Advisory				
9	ln	alternative procedure properly all					╛╽	25	ΝλΑ	Consumer advisor		Andre Areabarona and a second	ced food		74
10	ln	Adequate handwashing sinks prop	erly supplied an	d accessible	•				(-//	Highly Suscep			<u> </u>	I	
***	(1 to 2 to 1 to 1 to 1 to 1 to 1 to 1 to	Approved Source		e e file a man a cana a				26	N/A	Pasteurized foods		2000.02.12.70.22.00.00.00.00	rerea		
11	ln	Food obtained from approved sou	ırce				╛╏			iod/Color Additive		man commendati nech a conservi. Co. no.	10000000	r	تست
12	N/O	Food received at proper temperat	ure				1	27	NA	Food additives: ap	· · · · · · · · · · · · · · · · · · ·			ļ	
13	In	Food in good condition, safe, and	unadulterated				7	28	. Iń	Toxic substances		V/4-V/	d used	(2) (2) (2) (2)	
14	N/A	Required records available: shellst	tock tags, parasit	е			1	1,000,000,000	*************	Conformance with	Contract of the second second			1	<u>ava</u>
		destruction				1		29	N/A	Compliance with	/arlance/speci	alized process/l	IACCP		
				GOOD) III	TAI	LP	RA(TICES						200
		Good Retail Practices are preve								nicals, and physica	l objects into	foods.	•		
N	lark "X" in box if r	numbered item is not in compliant	ce Mark "X	" in appro	priat	e bo	k for	cos	and/or R COS	=corrected on-site	during inspe	ection R=r	epeat vi	olatic	n
		WWW. III ARE BEET BEET WANTED AND AND AND AND AND AND AND AND AND AN		C	cos	R	water.	***********						cos	R
		Safe Food and Water					200			Proper Use	of Utensils				
30	Pasteurized egg	s used where required					43		in-use utensils: pro	perly stored					
31	Water and ice f	rom approved source					44		Utensils, equipmen	t & linens: properly st	ored, dried, &	handled			
32	Variance obtain	ed for specialized processing methods	<u> </u>				45		Single-use/single-se	ervice articles: proper	ly stored and ι	ised			
	The second secon	Food Temperature Conti	rol				46		Gloves used proper	lγ					
33	Proper cooling	nethods used; adequate equipment fo	or temperature o	ontrol						Utensiis, Equipm	ent and Ven	ding			
34	Plant food prop	erly cooked for hot holding					47			contact surfaces clea	nable, properi	y designed, con	structed,		-
35	Approved thaw	ing methods used					_	╌	and used						
36	Thermometers	provided & accurate					48			ties: installed, mainta	ned, & used; t	est strips			
		Food Identification					49		Non-food contact s			Care Control C			200
37	Y Food properly la	abeled; original container		T		a (Minera)	2000			province and the second se	Facilities				11000
2	The state of the s	Prevention of Food Contami	nation			100 200 000 000 000 000 000 000 000 000	50			available; adequate p	***				
38	Insects, rodents	, and animals not present	NAME OF STREET		T	2772075	51	1		proper backflow devi					
39		prevented during food preparation, sto	orage and display	,	\dashv	\dashv	52	 -		water properly dispos					
40	Personal cleanli		-G - mar wakin	·		\dashv	53			perly constructed, sup					
41		roperly used and stored			+		54	+	Garbage & refuse p	roperly disposed; faci	lities malntain	ed			
42	Washing fruits a						55	++	Physical facilities in	stalled, maintained, a	nd clean				
7-1	1 ** assing trutts o	11.2 - OBservice					56		Adequate ventilatio	n and lighting; design	ated areas use	2d			
									and the second s	Employee	Training				
							57		All food employees	have food handler tra	aining				
							F0		Allorson training as						

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						Page 2 of 3					
Establish	ment: Bittner's Eureka L	ocker	Establishmen	t#: <u>19 11</u> 7							
Water Su	ıppiy: 🛛 Public 🗌 P	rivate Wast	te Water System: 🔀 Public 🗌 F	Private							
Sanitizer	Type: Chlorine		PPM: 100	····	Heat: N/A						
			TEMPERATURE OBSERVA	TIONS							
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp					
В	eef brisket/roaster	194	Block cheese/RIC	36	RIF/north wall	-10					
Р	ork chops/roaster	135	Raw BBQ pulled pork/RIC	37	RIC/west wall	36					
Ri	beye steak/roaster	164	Raw flavored bacon/RIC	39	RIC/south wall	36					
	Bratwurst/grill	171	Raw pork chops/RIC	40	RIC/lunch counter	38					
	Hamburger/grill	160	Raw ribeye steak/RIC	29	RIF/lunch counter	0					
	Ribeye steak/grill	166			RIF/pizza	-2					
			<u> </u>		######################################						
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V. 44.7 (4.7)											
The second secon		The state of the s	BSERVATIONS AND CORRECTI	VE ACTIONS		AV 100 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					
ltem Number		Violation	ns cited in this report must be correcte	ed within the tir	me frames below.						
37	3-602.12 (C) Observed	in display RIC	packages of raw BBQ pulled pork a	and packages	of raw flavored bacon without "sa	fe handling					
instructions" properly displayed on packages. Provide consumer warnings as required by law. Safe handling instructions required if the meat or poultry component of a product is raw or partially cooked (not considered ready-to-eat {RTE}), and											
									is violation within 90 days or at lea	ast by next	
	routine inspection.										
CFPM Ve	rification (name, expirat	ion date, ID#):	JoBeth Jackson								
	JoBeth Jackson 1113552 – NRFSP Exp. 6/2020										
НАССР Т		ure requiremen	nts, employee health policy requir	ements							
00	- 0 1	are requirement		ements							
MOST CO	N - WUSTY		Aug 9, 2019								
regson in Ch	वा हेद (शश्चाविष्याः)		Date								
Inspector (Si	Paul Wilkin W	an (EL)	Follow-up: Yes	No (Check one)) Follow-up Date:	********					

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Establishment: Bittner's Eureka Locker

	Esta	hli	shm	ent	#:	19	117
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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 go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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.) off-site, a temporary food permit must be applied for & approved by WCHD.
	Next certified food protection manager 8-hour class & exam offered @ WCHD: October 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM
	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.
	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 establishment only prepares/cooks TCS food items to the public on Thursdays and Fridays from May-September
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Mar	A MOS MAIN Aug 9, 2019
erson in Cha	Aug 9, 2019 Date Follow-up: Yes No (Check one) Follow-up Date:
nspector (Sig	