

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 0	Date 08/09/2019
Establishment Bittner's Eureka Locker		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:20 AM
License/Permit # 19 117		Permit Holder Eureka Locker Inc	Time Out 11:50 AM
Street Address 110 4-H Park Road		Risk Category I	
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	Description	Compliance Status	COS	R
Supervision						
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In	
2	In		Certified Food Protection Manager (CFPM)	16	In	
Employee Health						
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In	
4	In		Proper use of restriction and exclusion	Time/Temperature Control for Safety		
5	In		Procedures for responding to vomiting and diarrheal events	18	In	
Good Hygienic Practices						
6	In		Proper eating, tasting, drinking, or tobacco use	19	In	
7	In		No discharge from eyes, nose, and mouth	20	N/O	
Preventing Contamination by Hands						
8	In		Hands clean and properly washed	21	In	
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In	
10	In		Adequate handwashing sinks properly supplied and accessible	23	In	
Approved Source						
11	In		Food obtained from approved source	24	N/A	
12	N/O		Food received at proper temperature	Consumer Advisory		
13	In		Food in good condition, safe, and unadulterated	25	N/A	
14	N/A		Required records available: shellstock tags, parasite destruction	Highly Susceptible Populations		
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						
Safe Food and Water						
30			Pasteurized eggs used where required	Proper Use of Utensils		
31			Water and ice from approved source	43		
32			Variance obtained for specialized processing methods	44		
Food Temperature Control						
33			Proper cooling methods used; adequate equipment for temperature control	45		
34			Plant food properly cooked for hot holding	46		
35			Approved thawing methods used	Utensils, Equipment and Vending		
36			Thermometers provided & accurate	47		
Food Identification						
37	X		Food properly labeled; original container	48		
Prevention of Food Contamination						
38			Insects, rodents, and animals not present	49		
39			Contamination prevented during food preparation, storage and display	Physical Facilities		
40			Personal cleanliness	50		
41			Wiping cloths: properly used and stored	51		
42			Washing fruits and vegetables	52		
Employee Training						
57			All food employees have food handler training	53		
58			Allergen training as required	54		

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Establishment: Bittner's Eureka Locker

Establishment #: 19 117

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		Item/Location	Temp
Beef brisket/roaster	194		Block cheese/RIC	36		RIF/north wall	-10
Pork chops/roaster	135		Raw BBQ pulled pork/RIC	37		RIC/west wall	36
Ribeye 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

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-602.12 (C) Observed in display RIC packages of raw BBQ pulled pork and packages of raw flavored bacon without "safe handling instructions" properly displayed on packages. Provide consumer warnings as required by law. Safe handling instructions are required if the meat or poultry component of a product is raw or partially cooked (not considered ready-to-eat (RTE)), and if the product is destined for household consumers or institutional uses. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): JoBeth Jackson

JoBeth Jackson 21113552 – NRFSP Exp. 6/2020			
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HACCP Topic: TCS food temperature requirements, employee health policy requirements

JoBeth Jackson _____
 Person in Charge (Signature) Aug 9, 2019
Date

Paul Wilkins, was (EL) _____
 Inspector (Signature)

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


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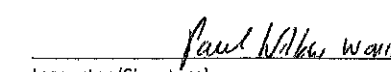
Establishment #: 19 117

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


 Person in Charge (Signature)

Aug 9, 2019
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____