

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	1	Date	09/04/2019
		Establishment The Dugout		License/Permit #	19 188
Street Address 1980 S. Main Street		Permit Holder Lydia's Dairy Barn Inc		Risk Category	II
City/State Eureka, IL		ZIP Code 61530		Purpose of Inspection Preliminary/Opening Inspection	
No. of Repeat Risk Factor/Intervention Violations		0		Time Out	5:10 PM

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	Out		X
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
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	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/A		
Good Hygienic Practices							
6	In			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	N/A		
7	In			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	In		
Preventing Contamination by Hands							
8	In			Proper hot holding temperatures			
Hands clean and properly washed				22	In		
9	In			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In		
10	In			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	N/A		
Approved Source							
11	In			Time as a Public Health Control; procedures & records			
Food obtained from approved source				Consumer Advisory			
12	N/O			25	N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	In			Highly Susceptible Populations			
Food in good condition, safe, and unadulterated				26	N/A		
14	N/A			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances			
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							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45	X		
Food Temperature Control							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47			
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37				49	X		
Food properly labeled; original container				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			
40				Plumbing installed; proper backflow devices			
Personal cleanliness				52			
41				Sewage and waste water properly disposed			
Wiping cloths: properly used and stored				53			
42				Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits and vegetables				54			
				Garbage & refuse properly disposed; facilities maintained			
				55			
				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training							
57				All food employees have food handler training			
58				Allergen training as required			

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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
Nacho cheese/Gehl's dispenser	136	Vanilla ice milk/soft serve unit	35
		Chocolate ice milk/soft serve unit	35
		Ice milk/RIC	35
		Milk/RIC	38
		Corn dog/RIC	39
		Sliced tomatoes/RIC	38
		Cut lettuce/RIC	39
		Sliced cheese/RIC	39
		Hot dogs/RIC	39
		Peeled hard-boiled eggs/RIC	39

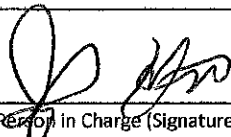
OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in food prep area carton of raw eggs stored above ready-to-eat food items (breakfast energy bites, peeled hard-boiled eggs) in RIC. Food shall be protected from cross-contamination by storing raw food below ready-to-eat food. Carton of raw eggs removed to bottom shelf by female person-in-charge during inspection.
45	4-903.11 (C) Observed along front line Styrofoam containers stored on their side directly on black wood shelf by microwave. Single-service articles shall be stored 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.
49	4-602.13 (C) Observed along front line accumulated condensation ice along sides of RIC (ice milk, flip door). Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jennifer Hostetler

Jennifer Hostetler e7j20-i4b8j2e - State Food Safety Exp. 7/2024	Heather Yordy 18140346 - ServSafe Exp. 7/2024	Miles Danner 17446132 - ServSafe Exp. 2/2024	
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HACCP Topic: TCS food temperature requirements, TCS food storage requirements


Sep 4, 2019
 Person in Charge (Signature) Date

Inspector (Signature) Paul Walker 
Follow-up: Yes No (Check one)
Follow-up Date: _____

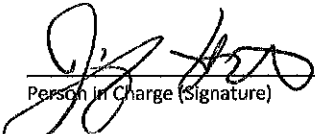
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OBSERVATIONS AND CORRECTIVE ACTIONS

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 go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category II food establishment
	Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.
	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.
	Please note that if any changes (menu, equipment, hours remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: October 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.
	Current operating hours of facility: Mon – Sat 5:30-9:00 am; 3:30 pm – 8:30 pm


Person In Charge (Signature)

Sep 4, 2019
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____