

# 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	09/30/2019
Establishment Topsy's		License/Permit #	19 124	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 23 W. Front Street		Permit Holder Gander Incorporated		Risk Category	II
City/State El Paso, IL		ZIP Code 61738		Purpose of inspection	Routine Inspection
				Time In	12:30 PM
				Time Out	3:00 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	Description	Compliance Status	COS	R	Description
<b>Supervision</b>							
1			Person in charge present, demonstrates knowledge, and performs duties	In			
2			Certified Food Protection Manager (CFPM)	In			
<b>Employee Health</b>							
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting	In			
4			Proper use of restriction and exclusion	In			
5			Procedures for responding to vomiting and diarrheal events	In			
<b>Good Hygienic Practices</b>							
6			Proper eating, tasting, drinking, or tobacco use	In			
7			No discharge from eyes, nose, and mouth	In			
<b>Preventing Contamination by Hands</b>							
8			Hands clean and properly washed	In			
9			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	In			
10			Adequate handwashing sinks properly supplied and accessible	In			
<b>Approved Source</b>							
11			Food obtained from approved source	In			
12			Food received at proper temperature	N/O			
13			Food in good condition, safe, and unadulterated	In			
14			Required records available: shellstock tags, parasite destruction	N/A			
<b>Protection from Contamination</b>							
15			Food separated and protected	In			
16			Food-contact surfaces; cleaned and sanitized	In			
17			Proper disposition of returned, previously served, reconditioned and unsafe food	In			
<b>Time/Temperature Control for Safety</b>							
18			Proper cooking time and temperatures	In			
19			Proper reheating procedures for hot holding	N/A			
20			Proper cooling time and temperature	N/A			
21			Proper hot holding temperatures	In			
22			Proper cold holding temperatures	In			
23			Proper date marking and disposition	In			
24			Time as a Public Health Control; procedures & records	N/A			
<b>Consumer Advisory</b>							
25			Consumer advisory provided for raw/undercooked food	In			
<b>Highly Susceptible Populations</b>							
26			Pasteurized foods used; prohibited foods not offered	N/A			
<b>Food/Color Additives and Toxic Substances</b>							
27			Food additives: approved and properly used	N/A			
28			Toxic substances properly identified, stored, and used	In			
<b>Conformance with Approved Procedures</b>							
29			Compliance with variance/specialized process/HACCP	N/A			

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



