

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	2	Date	10/24/2019
Establishment Biscuits and Gravy		License/Permit #	0	Time In	9:05 AM
Street Address 920 N. Niles Street/State Route 89		Permit Holder	Risk Category		
City/State Metamora, IL		Tommy Moraga	I		
ZIP Code 61548		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	Description	Compliance Status	COS	R	Description
Supervision							
1	Out		Person in charge present, demonstrates knowledge, and performs duties		X		
2	In		Certified Food Protection Manager (CFPM)				
Employee Health							
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	In		Proper use of restriction and exclusion				
5	In		Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices							
6	In		Proper eating, tasting, drinking, or tobacco use				
7	In		No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands							
8	In		Hands clean and properly washed				
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	In		Adequate handwashing sinks properly supplied and accessible				
Approved Source							
11	In		Food obtained from approved source				
12	N/O		Food received at proper temperature				
13	In		Food in good condition, safe, and unadulterated				
14	N/A		Required records available: shellstock tags, parasite destruction				
Protection from Contamination							
15	In		Food separated and protected				
16	In		Food-contact surfaces; cleaned and sanitized				
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food				
Time/Temperature Control for Safety							
18	In		Proper cooking time and temperatures				
19	N/O		Proper reheating procedures for hot holding				
20	N/O		Proper cooling time and temperature				
21	In		Proper hot holding temperatures				
22	In		Proper cold holding temperatures				
23	In		Proper date marking and disposition				
24	N/A		Time as a Public Health Control; procedures & records				
Consumer Advisory							
25	In		Consumer advisory provided for raw/undercooked food				
Highly Susceptible Populations							
26	N/A		Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances							
27	N/A		Food additives: approved and properly used				
28	Out		Toxic substances properly identified, stored, and used			X	
Conformance with Approved Procedures							
29	N/A		Compliance with variance/specialized process/HACCP				

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
Safe Food and Water							
30			Pasteurized eggs used where required				
31			Water and ice from approved source				
32			Variance obtained for specialized processing methods				
Food Temperature Control							
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				
Food Identification							
37	X		Food properly labeled; original container			X	
Prevention of Food Contamination							
38	X		Insects, rodents, and animals not present				X
39			Contamination prevented during food preparation, storage and display				
40			Personal cleanliness				
41			Wiping cloths: properly used and stored				
42			Washing fruits and vegetables				
Proper Use of Utensils							
43	X		In-use utensils: properly stored				X
44			Utensils, equipment & linens: properly stored, dried, & handled				
45			Single-use/single-service articles: properly stored and used				
46			Gloves used properly				
Utensils, Equipment and Vending							
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
48			Warewashing facilities: installed, maintained, & used; test strips				
49			Non-food contact surfaces clean				
Physical Facilities							
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	X		Adequate ventilation and lighting; designated areas used				
Employee Training							
57			All food employees have food handler training				
58	X		Allergen training as required				X

Food Establishment Inspection Report

Establishment: Biscuits and Gravy

Establishment #: 19 129

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25-49/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Poached eggs - cooking/stove	151	Diced ham/cold-holding	41	Shredded cheese/WIC	39
Over easy eggs - cooking/griddle	146	Diced tomatoes/cold-holding	41	Milk/RIC	40
Sausage gravy/stove	154	Shredded cheese/cold-holding	41	Pancake batter/RIC	40
Sausage - cooking/griddle	211	Pooled eggs/WIC	40	French toast mix/RIC	40
French toast/griddle	190	Lemon meringue pie/WIC	39		
Waffle/waffle maker	154	Italian beef/WIC	38		
Hash browns/griddle	173	Pulled pork/WIC	40		
Scrambled eggs/griddle	183	Ham/WIC	39		
		Sliced cheese/WIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed in kitchen male person-in-charge did not demonstrate knowledge of proper procedures to store toxic chemicals and priority violation (#28) noted during inspection. Reviewed proper toxic chemical safety for food establishments with male person-in-charge during inspection.
28	7-201.11 (P) Observed in back storage area plastic containers of Round-Up weed spray, LA's Totally Awesome cleaner, and AccuShot bug spray stored on shelf above chest freezer and single-service articles. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Male person-in-charge removed items from shelf separated storage area during inspection.
37	3-302.12 (C) Observed in kitchen by griddle two (2) squeeze containers of yellow liquid food substance without name identifying contents on containers. Identify food storage working containers with common name of the food. Yellow food substance in squeeze containers was butter and labeled by male person-in-charge during inspection.
38	6-202.15 (C) Observed exterior back door to kitchen (west) with gap along top of door allowing light to penetrate and weather-stripping damaged. Exterior doors shall be self-closing, solid and tight fitting, and limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in kitchen by toaster unit long-bladed knife with black handle stored incorrectly on empty egg cardboard carton. Store in-use utensils on a clean and sanitized surface. Knife removed to 3-compartment sink for warewashing by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Tommy Moraga

Tommy Moraga 21542171 - NRFSP Exp. 1/2024	Shirley Moraga 17583865 - ServSafe Exp. 8/2024		
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HACCP Topic: TCS food temperature requirements, proper toxic/cleaning supply storage requirements

Person in Charge (Signature)

Oct 24, 2019

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

