

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	12/09/2019
Establishment Halsey's Cafe		License/Permit #	19 191	Time In	10:40 AM
Street Address 1331 A Spring Bay Road		No. of Repeat Risk Factor/Intervention Violations		0	
City/State East Peoria, IL		Permit Holder	Tom Halsey	Risk Category	II
ZIP Code		Purpose of Inspection		Routine Inspection	
				Time Out	
				12:10 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				Protection from Contamination			
1	In			15	In		
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				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposal of returned, previously served, reconditioned and unsafe food			
4	In			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	N/O		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45	X		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Physical Facilities			
Plant food properly cooked for hot holding				50			
35				Hot and cold water available; adequate pressure			
Approved thawing methods used				51			
36	X			Plumbing installed; proper backflow devices			
Thermometers provided & accurate				52			
Food Identification				Sewage and waste water properly disposed			
37				53			
Food properly labeled; original container				Toilet facilities: properly constructed, supplied, & cleaned			
Prevention of Food Contamination				54			
38				Garbage & refuse properly disposed; facilities maintained			
Insects, rodents, and animals not present				55			
39				Physical facilities installed, maintained, and clean			
Contamination prevented during food preparation, storage and display				56			
40				Adequate ventilation and lighting; designated areas used			
Personal cleanliness				Employee Training			
41				57			
Wiping cloths: properly used and stored				All food employees have food handler training			
42				58			
Washing fruits and vegetables				Allergen training as required			

Food Establishment Inspection Report

Establishment: Halsey's Cafe

Establishment #: 19 191

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	Item/Location	Temp
Ham & cheese sandwich/griddle	137	Cole slaw/RIC	36		
Cheesy taters/fryer	196	Sour cream/RIC	38		
		Swiss cheese/RIC	39		
		Ham/RIC	40		
		Cut lettuce/RIC	40		
		American cheese/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in the RIF (GE, white). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in storage room box of Styrofoam cups stored directly on floor. Single-use articles shall be stored at least six inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in drink prep area left-side edge of counter with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, non-absorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tom Halsey

Tom Halsey 17764007 - ServSafe Exp. 4/2024			
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HACCP Topic: TCS food temperature requirements

 Person in Charge (Signature)

Dec 9, 2019

 Date

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

