

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	01/28/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:50 AM
Establishment Biscuits and Gravy	License/Permit # 20 169	Permit Holder Tommy Moraga	Risk Category I		
Street Address 920 N. Niles Street/State Route 89		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 61548				

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	Item #	Description	COS	R
Supervision						
In			1	Person in charge present, demonstrates knowledge, and performs duties		
In			2	Certified Food Protection Manager (CFPM)		
Employee Health						
In			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		
Good Hygienic Practices						
In			6	Proper eating, tasting, drinking, or tobacco use		
In			7	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands						
In			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		
Approved Source						
In			11	Food obtained from approved source		
N/O			12	Food received at proper temperature		
In			13	Food in good condition, safe, and unadulterated		
N/A			14	Required records available: shellstock tags, parasite destruction		
Protection from Contamination						
In			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		
Time/Temperature Control for Safety						
In			18	Proper cooking time and temperatures		
N/O			19	Proper reheating procedures for hot holding		
N/O			20	Proper cooling time and temperature		
In			21	Proper hot holding temperatures		
In			22	Proper cold holding temperatures		
OUT			23	Proper date marking and disposition		X
N/A			24	Time as a Public Health Control; procedures & records		
Consumer Advisory						
In			25	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations						
N/A			26	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances						
N/A			27	Food additives: approved and properly used		
In			28	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures						
N/A			29	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	Item #	Description	COS	R
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	Food properly labeled; original container		
Prevention of Food Contamination						
			38	Insects, rodents, and animals not present		
X			39	Contamination prevented during food preparation, storage and display		X
			40	Personal cleanliness		
			41	Wiping cloths: properly used and stored		
			42	Washing fruits and vegetables		
Proper Use of Utensils						
X			43	In-use utensils: properly stored		X
X			44	Utensils, equipment & linens: properly stored, dried, & handled		X
			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		
X			56	Adequate ventilation and lighting; designated areas used		
Employee Training						
			57	All food employees have food handler training		
			58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Biscuits and Gravy

Establishment #: 20 169

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
Sausage gravy/stove	168	Diced tomatoes/RIC	41	Cut kale/WIC	40
Hash browns/griddle	168	Diced ham/RIC	40	Sausage gravy/WIC	38
Denver omelet/griddle	206	Shredded cheese/RIC	41	Milk/RIC	41
Reuben omelet/griddle	156	Pooled eggs/cold-holding	41		
		Pancake mix/RIC	40		
		Corned beef/RIC	40		
		Hash browns/RIC	40		
		Shredded cheese/WIC	41		
		Corn/WIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.18 (P) Observed in WIC container of pulled pork with preparation date of 1/19/2020, which exceeds the 7-day time limit requirement for TCS foods and had not been discarded. TCS food shall be discarded after a maximum of 7 days when held at a temperature of 41° F or less (not exceeding a manufacturer's use-by date), except the time that the TCS food is frozen. Reviewed HACCP concepts with male person-in-charge during inspection. Pulled pork discarded by male person-in-charge during inspection.
39	3-305.14 (C) Observed in WIC container of flour in stainless steel pan stored uncovered on slotted shelf. During preparation, unpackaged food shall be protected from environmental sources of contamination. Container of flour covered by male person-in-charge during inspection.
43	3-304.12 (C) Observed along food cook line white plastic scoop with handle in direct contact with flour. Store in-use utensils in the food with the handle extended above the top of the food item. White plastic scoop removed from flour by male person-in-charge during inspection.
44	4-903.11 (C) Observed in kitchen in corner by ice machine clean pots stored directly on floor. Equipment, utensils, linens and single-use articles shall be stored in a clean & dry location, away or protected from contamination, and at least six inches above the floor. Clean pots removed to 3-compartment sink by male person-in-charge during inspection.
56	6-202.12 (C) Observed in kitchen above mechanical warewashing machine ceiling tiles by HVAC supply vent soiled with accumulated dust and debris. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least

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 date marking requirements, bare hand contact with ready-to-eat food, allergy signage

Person in Charge (Signature)

Jan 28, 2020
Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

