

# 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	06/15/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	4:20 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
The Cannery	21 106	Walnut Grove Properties LLC Series	II		
Street Address		Purpose of Inspection			
201 N. Major Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out		X
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	In		
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			
<b>Good Hygienic Practices</b>				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				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			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	In		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
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			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				<b>Proper Use of Utensils</b>			
<b>Safe Food and Water</b>				<b>Utensils, Equipment and Vending</b>			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
31				44	Utensils, equipment & linens: properly stored, dried, & handled		
Water and ice from approved source				Single-use/single-service articles: properly stored and used			
32				45	Gloves used properly		
Variance obtained for specialized processing methods				<b>Physical Facilities</b>			
<b>Food Temperature Control</b>				50	Hot and cold water available; adequate pressure		
33				Plumbing installed; proper backflow devices			
Proper cooling methods used; adequate equipment for temperature control				52	Sewage and waste water properly disposed		
34				Toilet facilities: properly constructed, supplied, & cleaned			
Plant food properly cooked for hot holding				54	Garbage & refuse properly disposed; facilities maintained		
35				Physical facilities installed, maintained, and clean			
Approved thawing methods used				56	Adequate ventilation and lighting; designated areas used		
36				<b>Employee Training</b>			
Thermometers provided & accurate				57	All food employees have food handler training		
<b>Food Identification</b>				58	Allergen training as required		
37	X		X				
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							

# Food Establishment Inspection Report

Establishment: The Cannery Establishment #: 21 106

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Chlorine PPM: >100/100 Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Chicken/crock pot	192		Sour cream/RIC	40			
Queso - cooking/crock pot	102		Shredded cheese/RIC	40			
Taco meat - cooking/crock pot	99						
Queso/crock pot	138						

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution in 3-compartment sink in Grove kitchen indicated 100 ppm and water temperature indicated 103° F using a food temperature measuring device with metal-stem. A chlorine sanitizing solution shall have a concentration of at least: (1) 25-49 ppm when the water temperature is at least 120° F; or (2) 50-99 ppm when the water temperature is at least 75° F; or (3) 100 ppm when the water temperature is at least 55° F. Chlorine sanitizing solution partially drained and refilled with warm water. Recheck = 50 ppm/chlorine and water temperature/98° F - OK.
37	3-302.12 (C) Observed in Grove kitchen foil container of dry food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was salt according to person-in-charge and labeled by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Miles Danner

Miles Danner 17446132 - ServSafe Exp. 2/2024	Amy Knapp 21678284 - NRFSP Exp. 3/2025		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Miles Danner Jun 15, 2021  
 Person in Charge (Signature) Date

Paul Wilkins, WMS Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

# Food Establishment Inspection Report

Establishment: The Cannery

Establishment #: 21 106

### 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 and other food safety information
	Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.
	Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and 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: Fall 2021
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM 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.
	Observed event space, warming kitchens, bars, and lounge: The Cannery, Grove, and Crate.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

*Miles Danner*  
\_\_\_\_\_  
Person in Charge (Signature)

Jun 15, 2021  
\_\_\_\_\_  
Date

*Paul Wilkins*  
\_\_\_\_\_  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_