

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	07/28/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:05 AM
Establishment Braker's Market	License/Permit # 21 127	Permit Holder Braker's Market LLC	Risk Category II		
Street Address 1183 Cruger Road		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 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	Description	Compliance Status	COS	R
Supervision						
1	In		Person in charge present, demonstrates knowledge, and performs duties			
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	N/O		Proper cooking time and temperatures			
19	N/A		Proper reheating procedures for hot holding			
20	N/A		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	N/A		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	In		Toxic substances properly identified, stored, and used			
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
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	X		Thermometers provided & accurate			
Food Identification						
37	X		Food properly labeled; original container			
Prevention of Food Contamination						
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			
Proper Use of Utensils						
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			
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			Adequate ventilation and lighting; designated areas used			
Employee Training						
57			All food employees have food handler training			
58			Allergen training as required			

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Establishment: Braker's Market

Establishment #: 21 127

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 salad/RIC	40	Pastrami/RIC	40
		Chicken salad/RIC	40	Deli loaf/RIC	39
		Pasta salad/RIC	38	Block cheese/RIC	40
		Tapioca pudding/RIC	40	Ham/WIC	40
		Ham/RIC	39	Block cheese/WIC	40
		Turkey/RIC	40	Bacon/WIC	40
		Sliced cheese/RIC	41		
		Sliced tomatoes/RIC	40		
		Cut lettuce/RIC	41		

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 RIC (drink prep area, black, Igloo) and in RIC (back bakery prep area, side-by-side, white, GE) temperature measuring devices not provided. 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.
37	3-602.11 (C) Observed by front cashier pre-packaged in advance of retail sale "grab and go" snacks in clear plastic containers without proper labeling and in Aisle 7 pre-packaged in advance of retail sale "fudge" in clear plastic bags without proper labeling. All pre-packaged in advance of retail sale food items must be properly labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Rebecca Braker

Rebecca Braker
g8546-i9i8i48 - State Food Safety
Exp. 3/2025

Jill Gudeman
16299632 - ServSafe
Exp. 4/2023

Jessica Rocke
g37k5-i968437 - State Food Safety
Exp. 2/2025

HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Rebecca Braker _____ Jul 28, 2021 _____
Person In Charge (Signature) Date

Paul Wilkins _____
Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

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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.
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.
	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.
	This facility is on the NCPWS program and must routinely collect water samples as required
	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

Rebecca Braker
Person in Charge (Signature)

Jul 28, 2021
Date

Paul Wilkins WCHD
Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____