

# 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	09/01/2021
Establishment Biscuits and Gravy		License/Permit #	No. of Repeat Risk Factor/Intervention Violations		0
Street Address 920 N. Niles Street/State Route 89		21 168	Permit Holder		Risk Category
City/State Metamora, IL		ZIP Code 61548	Tommy Moraga		I
			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	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	In	
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/O	
Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>			20	N/O	
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	Out	X
<b>Preventing Contamination by Hands</b>			Proper cold holding temperatures		
8	In		23	Out	X
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>		
			29	N/A	
			Compliance with variance/specialized process/HACCP		

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
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
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		
Variance obtained for specialized processing methods			Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>			46		
33			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>		
34			47		
Plant food properly cooked for hot holding			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35			48		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
36	X		49	X	
Thermometers provided & accurate			Non-food contact surfaces clean		
<b>Food Identification</b>			<b>Physical Facilities</b>		
37	X	X	50		
Food properly labeled; original container			Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>			51		
38	X		Plumbing installed; proper backflow devices		
Insects, rodents, and animals not present			52		
39			Sewage and waste water properly disposed		
Contamination prevented during food preparation, storage and display			53		
40			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			54		
41			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used and stored			55	X	
42			Physical facilities installed, maintained, and clean		
Washing fruits and vegetables			56	X	X
			Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>			<b>Employee Training</b>		
57	X		All food employees have food handler training		
58			Allergen training as required		

# Food Establishment Inspection Report

Establishment: Biscuits and Gravy

Establishment #: 21 168

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25/100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/hot-holding	153	Sliced cheese/RIC	41	Corned beef/WIC	41
Omelet/griddle	145	Shredded cheese/RIC	40	Milk/RIC wait prep	54
French toast/griddle	160	Milk/RIC	41		
Hash browns/griddle	167	Hash browns/RIC	41		
Scrambled eggs/griddle	168	French toast mix/RIC	40		
		Pooled eggs/RIC	41		
		Corn/WIC	40		
		Diced sweet potatoes/WIC	40		
		Sausage gravy/WIC	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in RIC (wait prep) internal temperature of milk indicated 54° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided by establishment, internal temperature of milk indicated 52° F. Reviewed TCS food cold holding temperature requirements and discussed HACCP concept with person-in-charge. Milk discarded by person-in-charge during inspection.
23	3-501.18 (P) Observed in WIC baked beans in stainless steel container with preparation date of 7-7, shredded chicken in clear plastic container without a preparation date, and chicken salad in clear plastic container with a preparation date of 8-19, which exceeds 7-day date marking requirements for refrigerated TCS food and food not discarded. TCS food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. The day the TCS food is prepared or the day the original container of food is opened in the food establishment shall be counted as Day 1. Discussed HACCP concepts with person-in-charge during inspection. TCS food items noted above discarded during inspection.
36	4-204.112 (C) Observed in RIC (wait prep) temperature measuring device not provided and conspicuous. 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	3-302.12 (C) Observed in kitchen along cook line squeeze containers of clear liquid food substance and yellow liquid food substance without name identifying contents on containers. Identify food storage containers with common name of the food.

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/temperature requirements, employee health requirements, wearing masks

\_\_\_\_\_  
 Person in Charge (Signature)

Sep 1, 2021  
 \_\_\_\_\_  
 Date

\_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

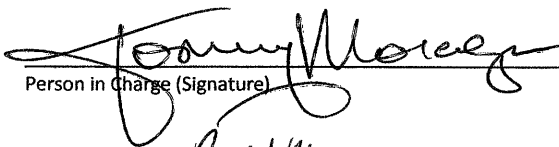

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Clear liquid food substance was water and yellow liquid food substance was butter alternative according to person-in-charge and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed back door to establishment with top door seal/weather stripping damaged, allowing air and light to penetrate. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed wall-mounted fan by dishwasher with accumulated debris and dust on front grill cover. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed ceiling tiles above dishwasher and wall-mounted fan soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in kitchen along cook line half-full employee personalized coffee cup stored on top of open rolling toaster unit. Areas designated for employees to eat & drink shall be located so that food, equipment, linens, and single-service articles are protected from contamination. Coffee cup removed from toaster unit by person-in-charge during inspection.
57	750.230 (C) Observed no documentation for one (1) food employee employed more than 30 days at establishment. All food employees without CFPM certification shall obtain food handler certification within 30 days after employment. Please correct this violation within 90 days or at least by next routine inspection.
	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 I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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 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 must be 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks at time of inspection

  
 Person in Charge (Signature) \_\_\_\_\_  
  
 Inspector (Signature) \_\_\_\_\_

Sep 1, 2021  
 Date \_\_\_\_\_

Follow-up:  Yes  No (Check one)

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