

# Food Establishment Inspection Report

|  |  |  |   |
|--|--|--|---|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations<br><b>2</b> | Date<br>07/07/2022  |
| Establishment<br>The Brick Lounge Bar and Grill Inc  |  | License/Permit #<br>22 186                             | No. of Repeat Risk Factor/Intervention Violations<br><b>0</b> |
| Street Address<br>129 S. Jefferson Street  |  | Permit Holder<br>The Brick Lounge Bar and Grill Inc    | Risk Category<br>I  |
| City/State<br>Washburn, IL   |  | ZIP Code<br>61570                                      | Purpose of Inspection<br>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>  |     |     |   |  |     |     |   |
| 1   | In  |     |   | 15   | In  |     |   |
| Person in charge present, demonstrates knowledge, and performs duties                         |     |     |   | <b>Protection from Contamination</b>   |     |     |   |
| 2   | Out |     |   | 16   | In  |     |   |
| Certified Food Protection Manager (CFPM)  |     |     |   | Food separated and protected   |     |     |   |
| <b>Employee Health</b>  |     |     |   |  |     |     |   |
| 3   | In  |     |   | 17   | In  |     |   |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting |     |     |   | Food-contact surfaces; cleaned and sanitized                                     |     |     |   |
| 4   | In  |     |   | Proper disposition of returned, previously served, reconditioned and unsafe food |     |     |   |
| Proper use of restriction and exclusion   |     |     |   | <b>Time/Temperature Control for Safety</b>                                       |     |     |   |
| 5   | In  |     |   | 18   | In  |     |   |
| Procedures for responding to vomiting and diarrheal events                                    |     |     |   | Proper cooking time and temperatures   |     |     |   |
| <b>Good Hygienic Practices</b>  |     |     |   |  |     |     |   |
| 6   | In  |     |   | 19   | In  |     |   |
| Proper eating, tasting, drinking, or tobacco use  |     |     |   | Proper reheating procedures for hot holding                                      |     |     |   |
| 7   | In  |     |   | 20   | In  |     |   |
| No discharge from eyes, nose, and mouth   |     |     |   | Proper cooling time and temperature  |     |     |   |
| <b>Preventing Contamination by Hands</b>  |     |     |   |  |     |     |   |
| 8   | In  |     |   | 21   | In  |     |   |
| Hands clean and properly washed   |     |     |   | Proper hot holding temperatures  |     |     |   |
| 9   | In  |     |   | 22   | In  |     |   |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |     |     |   | Proper cold holding temperatures   |     |     |   |
| 10  | Out |     | X | 23   | In  |     |   |
| Adequate handwashing sinks properly supplied and accessible                                   |     |     |   | Proper date marking and disposition  |     |     |   |
| <b>Approved Source</b>  |     |     |   |  |     |     |   |
| 11  | In  |     |   | 24   | N/A |     |   |
| Food obtained from approved source  |     |     |   | Time as a Public Health Control; procedures & records                            |     |     |   |
| 12  | N/O |     |   | <b>Consumer Advisory</b>   |     |     |   |
| Food received at proper temperature   |     |     |   | 25   | N/A |     |   |
| 13  | In  |     |   | Consumer advisory provided for raw/undercooked food                              |     |     |   |
| Food in good condition, safe, and unadulterated   |     |     |   | <b>Highly Susceptible Populations</b>  |     |     |   |
| 14  | N/A |     |   | 26   | In  |     |   |
| Required records available: shellstock tags, parasite destruction                             |     |     |   | Pasteurized foods used; prohibited foods not offered                             |     |     |   |
| <b>Food/Color Additives and Toxic Substances</b>  |     |     |   |  |     |     |   |
| 27  | N/A |     |   | Food additives: approved and properly used                                       |     |     |   |
| 28  | In  |     |   | Toxic substances properly identified, stored, and used                           |     |     |   |
| <b>Conformance with Approved Procedures</b>   |     |     |   |  |     |     |   |
| 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 |
|---|---|-----|---|--|---|-----|---|
| <b>Safe Food and Water</b>  |   |     |   |  |   |     |   |
| 30  |   |     |   | 43   |   |     |   |
| Pasteurized eggs used where required                                    |   |     |   | <b>Proper Use of Utensils</b>  |   |     |   |
| 31  |   |     |   | 44   |   |     |   |
| Water and ice from approved source                                      |   |     |   | In-use utensils: properly stored   |   |     |   |
| 32  |   |     |   | 45   | X |     |   |
| Variance obtained for specialized processing methods                    |   |     |   | Utensils, equipment & linens: properly stored, dried, & handled                        |   |     |   |
| <b>Food Temperature Control</b>   |   |     |   |  |   |     |   |
| 33  | X |     | X | 46   |   |     |   |
| Proper cooling methods used; adequate equipment for temperature control |   |     |   | Single-use/single-service articles: properly stored and used                           |   |     |   |
| 34  |   |     |   | Gloves used properly   |   |     |   |
| Plant food properly cooked for hot holding                              |   |     |   | <b>Utensils, Equipment and Vending</b>   |   |     |   |
| 35  |   |     |   | 47   | X |     | X |
| Approved thawing methods used   |   |     |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |   |     |   |
| 36  | X |     |   | 48   | X |     | X |
| Thermometers provided & accurate  |   |     |   | Warewashing facilities: installed, maintained, & used; test strips                     |   |     |   |
| <b>Food Identification</b>  |   |     |   |  |   |     |   |
| 37  | X |     | X | 49   |   |     |   |
| Food properly labeled; original container                               |   |     |   | Non-food contact surfaces clean  |   |     |   |
| <b>Prevention of Food Contamination</b>                                 |   |     |   |  |   |     |   |
| 38  |   |     |   | <b>Physical Facilities</b>   |   |     |   |
| Insects, rodents, and animals not present                               |   |     |   | 50   |   |     |   |
| 39  |   |     |   | Hot and cold water available; adequate pressure  |   |     |   |
| Contamination prevented during food preparation, storage and display    |   |     |   | 51   |   |     |   |
| 40  |   |     |   | Plumbing installed; proper backflow devices  |   |     |   |
| Personal cleanliness  |   |     |   | 52   |   |     |   |
| 41  |   |     |   | Sewage and waste water properly disposed   |   |     |   |
| Wiping cloths: properly used and stored                                 |   |     |   | 53   |   |     |   |
| 42  |   |     |   | Toilet facilities: properly constructed, supplied, & cleaned                           |   |     |   |
| Washing fruits and vegetables   |   |     |   | 54   |   |     |   |
|   |   |     |   | Garbage & refuse properly disposed; facilities maintained                              |   |     |   |
|   |   |     |   | Physical facilities installed, maintained, and clean                                   |   |     |   |
|   |   |     |   | Adequate ventilation and lighting; designated areas used                               |   |     |   |
| <b>Employee Training</b>  |   |     |   |  |   |     |   |
| 57  | X |     |   | All food employees have food handler training  |   |     |   |
| 58  | X |     |   | Allergen training as required  |   |     |   |

# Food Establishment Inspection Report

Establishment: The Brick Lounge Bar and Grill Inc

Establishment #: 22 186

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 |                    |
| French fries/cooling            | 143  |  | Sliced cheese/cold-holding   | 41   | Cottage cheese/RIC |
| Chicken/griddle                 | 176  |  | Sliced cheese/cold-holding   | 34   | Sour cream/RIC     |
| Hamburger/griddle               | 168  |  | Pulled pork/prep             | 41   |                    |
| Nacho cheese/Avantco steam unit | 141  |  | Ham/prep                     | 41   |                    |
| Taco meat/Avantco steam unit    | 136  |  | Sliced tomatoes/cold-holding | 41   |                    |
| Pulled pork/Avantco steam unit  | 140  |  | Potato salad/RIC             | 38   |                    |
|                                 |      |  | Pasta salad/RIC              | 38   |                    |
|                                 |      |  | Cole slaw/RIC                | 39   |                    |
|                                 |      |  | Cut lettuce/RIC              | 41   |                    |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 2           | 2-102.12 (C) Observed documentation that only the person-in-charge has current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.  |
| 10          | 6-301.14 (C) Observed in restrooms a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Hand washing signs provided and posted by food employee during inspection.  |
| 33          | 3-501.15 (Pf) Observed in kitchen large 5-gallon bucket filled 3/4 full of pre-cooked French fries in cooling process according to food employee. Use one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Discussed HACCP concept with the person-in-charge and food employee during inspection. French fries placed onto thin metal tray by food employee during inspection. |
| 36          | 4-204.112 (C) Observed in storage room temperature measuring devices not provided and conspicuous in RIC/RIF (Amana) and RIC/RIF (Hotpoint). 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.  |

CFPM Verification (name, expiration date, ID#): Heidi Renken

|  |  |  |  |
|--|--|--|--|
| Heidi Renken<br>L2SC-3-022625 - Learn 2 Serve<br>Exp. 7/2027 |  |  |  |
|--|--|--|--|

HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

\_\_\_\_\_ Jul 7, 2022  
 Person In Charge (Signature) Date

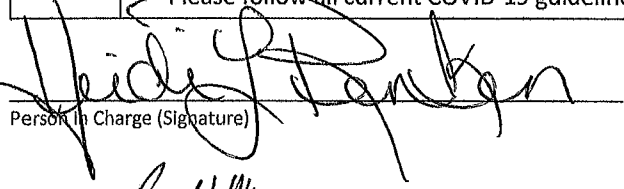
Inspector (Signature) Paul Miller Wang Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

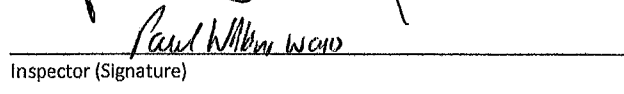
Establishment: The Brick Lounge Bar and Grill Inc

Establishment #: 22 186

| OBSERVATIONS AND CORRECTIVE ACTIONS |   |
|-------------------------------------|---|
|                                     | Violations cited in this report must be corrected within the time frames below.   |
| 37                                  | 3-302.12 (C) Observed in kitchen two (2) squeeze containers of liquid food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Squeeze containers were water and butter alternative according to food employee and labeled by food employee during inspection.   |
| 45                                  | 4-903.11 (C) Observed in kitchen cardboard pizza circles stored uncovered on slotted shelf. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.  |
| 47                                  | 4-101.11 (P) Observed in kitchen flour stored in unapproved black plastic container (Sterilite). Materials that are used in the construction of food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe. Flour discarded by food employee during inspection.  |
| 48                                  | 4-302.14 (Pf) Observed test kits or other devices not provided to the employees to measure sanitizing solution concentration. Provide a test kit or other measuring device so the employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Test kit acquired by food employee during inspection.   |
| 57                                  | 750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by next routine inspection.            |
| 58                                  | 410 ILCS 625 (C) Observed no documentation that food employees with CFPM certification also have current allergen awareness certification as required. All food employees with CFPM certification shall receive or obtain training in basic allergen awareness principles within 30 days of employment and every three (3) years thereafter. 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   |
|                                     | The person-in-charge shall have CFPM certification and be on the premises during all hours of operation   |
|                                     | Allergy awareness training certification is required for all certified food protection managers   |
|                                     | Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2022  |
|                                     | 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.   |
|                                     | Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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.  |
|                                     | Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.  |

  
 Person in Charge (Signature)

Jul 7, 2022  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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