

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 16 109 M
Telephone: 467-2622
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Travel Centers of America #635 – BP Minit Mart Owner/Agent: TA Operating LLC

Address: 1900 S. Main Street City: Eureka ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING				
8		2	Food protection during storage, preparation, display, service and transportation	WATER				38		1	Lighting provided as required – Fixtures shielded	
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION				
10		1	Food (ice) dispensing utensils properly stored	SEWAGE				39		1	Rooms and equipment - vented as required	
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS				
*11		5	Personnel with infections restricted	PLUMBING				40		1	Rooms clean, lockers provided, facilities clean	
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41	X	5	Toxic items properly stored, labeled and used	
FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	TOILET AND HAND-WASHING FACILITIES				*45	X		Management personnel certified YES ___ NO <u>X</u>	
17		1	Accurate thermometers, chemical test kits provided, gauge cock	TOILET AND HAND-WASHING FACILITIES								

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm Hot Foods None Observed Cold Foods _____
 Manager Certification No. of: _____ Landshire sandwiches 41° F
 Full-Time Employee: Stephanie Hall Exp. Date _____ French vanilla cream 36° F
 RIC/WIC, RIF – OK

Received by/Title [Signature] (Signature of Owner or Representative)
 Sanitation Score: 90 (100 minus demerits) Date: 28 July 2016
 Time In: 9:00 a.m. Time Out: 10:10 a.m. Page 1 of 3 By Paul Wilkins wawu (EL) (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 109 M

The following remarks supplement the inspection report of: Travel Centers of America #635 – BP Minit Mart
(Establishment Name)

Date: 28 July 2016

Item	Code	Section	Inspection Remarks	Correct by
15			Observed side edge of cabinet door (left-side, left swing open, trash) damaged and rough surface exposed.	NRI
22			Observed ice dispensing spout (interior, left-side and right-side) on customer beverage dispensing unit soiled w/ accumulated debris and slime.	NRI REPEAT
23			Observed WIC cooling fan grill covers soiled w/ accumulated dust and debris.	NRI REPEAT
37			Observed sliding doors to 3-compartment sink not functioning properly and maintained in good repair.	NRI
41			Observed Natural Orange cleaner/degreaser stored on upper store display shelf (east wall by window) above single-service items (paper towels) and next to single-service items (paper plates & paper napkins). Natural Orange cleaner/degreaser removed from upper store display shelf by female manager during inspection.	C
45			Observed no documentation that at least one full-time employee with current IL FSSM certification is employed at establishment. This facility is classified as a Category II, Medium Risk food service establishment, and at least one full-time employee with current IL FSSM certification must be employed at establishment. This establishment had 90 DAYS (May 9, 2016) from a previous inspection to provide documentation that at least one full-time employee with current IL FSSM certification is employed at establishment. Please note female manager has completed and passed NRFSP exam, according to documentation provided at time of inspection. This establishment will be granted an additional 30 DAYS (August 28, 2016) to provide documentation that at least one full-time employee with current IL FSSM certification is employed at establishment.	30 DAYS
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 2 repeat violations were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2014 newsletter.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: October 4 & 6, 2016	
			IL FSSM 8-hour class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the class.	

Sanitarian/Environmental Health Inspector

Paul Wilkins WCHD

These remarks have been explained to me and are understood

Stephany Hall

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			Make sure exterior package ice freezer (Home City Ice) is kept locked at all times except when in use for food security & safety.	
			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.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at designated hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Use fly strips during periods of non-operation and remove during hours of operation to prevent possible contamination of food, equipment, single-service items, etc.	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store raw potentially hazardous food below ready-to-eat food to prevent cross-contamination	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	
			- Check cans of food for dents and similar imperfections upon delivery, before placing into storage, and prior to placing on store aisle shelf for sale	

Sanitarian/Environmental Health Inspector Paul Wilber Weiss

These remarks have been explained to me and are understood [Signature]
(Signature of Owner or Representative)

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