	ıt
☐ Retail Food Store	
☐ Temporary	
☐ Mobile	

Time In: 2:05 p.m. Time Out: 3:05 p.m.



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

Permit No	o.: 16 034 M
Telephon	e: 825-0260
□ Origina	al Inspection
☐ Follow	-up Inspection
☐ Other	

(Sanitarian/Environmental Health Inspector)

# RETAIL FOOD SANITARY INSPECTION REPORT

Nam	e of	Esta	blishment: The Dugout				Owner/Agent: Celas	Kitch	en C	orpo	oration/Marcela Santana
Add	ress:	198	0 S. Main Street				City: Eureka				ZIP Code: 61530
Based Failur	on an	inspec	tion this day, the items marked below identify viese violations within the time specified may re	violation sult in p	ns of th	e Illine	ois Food, Drug and Cosmetic Act and/or the Sinder the enforcement provisions of these acts.	anitary   • = Cri	Inspec tical I	tion La	aw and Rules promulgated under these acts. Requiring Immediate Correction.
Item	X	Wt.	Description	Item		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		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		1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILINGS
5	X C	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		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7	X C	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		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND- WASHING FACILITIES	42	X	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		I	Complete separation from living/sleeping quarters, laundry
15		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					•45			Management personnel certified YES _X _ NO
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification – food employees YES X NO
			mp/PPM Chemical: Quat 200 ppm/cation No. of: 01636529	Chlor	ine		Hot Foods Chili 165° F Nacho cheese 136° F				Cold Foods Milk 41° F
	<b>-</b> (7,00), 900			p. Dat	e <u>4/1</u>	9	Nacio cheese 130° F			Ī	Corn dog 40° F / Cheese 39° F  Hot dog 38° F / Ice milk 39° F  RIF, RIC – OK
Receiv	ed by	/Title	of Soutana.								
Sanita			1,00,00		(Sign	ature	of Owner or Representative)	I	)ate:	11 Jı	uly 2016
		120						- 2			

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### Woodford County Health Department

1831 S. Main Street Eureka, Illinois 61530

Phone: 309/467-3064 Fax: 309/467-5104

www.woodfordhealth.org

### SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 034 M

The following remarks supplement the inspection report of: The Dugout		
	(Establishment Name)	
Date: 11 July 2016	10 ★C 1994 (C 1994) - 100 C 1994 (C 1 C 10	

Item	Code	Section	Inspection Remarks	Correct by
5			Observed thermometer accurate to $\pm$ 3° F not provided and conspicuous in RIF (chest, GE, by drive-thru window, cookie dough). Thermometer accurate to $\pm$ 3° F provided by female owner during inspection.	С
7			Observed 1 raw egg in egg carton stored above ready-to-eat food (cheese) in RIC (True, prep, 3-door). Egg carton removed to bottom shelf during inspection.	С
42			Observed parking lot on north side of facility with multiple potholes in driving surface.	NRI
			Please note current operating hours of facility: Mon – Fri 11:00 am – 9:30 pm; Sun & Sat 3:00 pm - 9:30 pm	
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment.	
			WCHD provides free food safety in-services to establishments & their staff	
			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.	
			Next IL FSSM 8-hour class offered @ WCHD: October 4 & 6, 2016	
			IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required 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.	
			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.	

Sanitarian/Environmental Health Inspector	Paul Willing wono
These remarks have been explained to me and are understood	
	ture of Owner or Representative)



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The following remarks supplement the inspection report of: The Dugout

(Establishment Name)

Date: 11 July 2016

Item	Code	Section	Inspection Remarks	Correct by
		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 temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand	
			washing after using the restroom	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-	
			eat foods, to prevent cross-contamination	
			- Quaternary ammonium:	
- 1			200 ppm: at 3 <sup>rd</sup> compartment of sink – immersion for 1 minute; 75° F	
- 1			200 ppm: for moist-wipe cloth, spray bottle, swabbing; 75° F	
			Label all spray bottles & buckets with name of cleaning solution in container	
			- Make sure all containers of food are properly labeled w/ name and date & time of	
			opening of package, in addition to the date & time when the food was placed into the	
			container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector \_\_\_\_ Paul Miss wens

These remarks have been explained to me and are understood 👱

Signature of Owner or Representative