

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



**Public Health**  
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Woodford County  
Health Department

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

Permit No.: 16 123 H  
Telephone: 822-8124  
 Original Inspection  
 Follow-up Inspection  
 Other

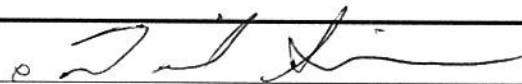
## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Bayside Snack Shack Owner/Agent: Spring Bay Dairy Company/David JE Sinn  
Address: 1606 N. Tremont Street/State Route 26 City: Spring Bay ZIP Code: 61611

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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*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
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
*3	X	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	X	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	<b>FLOORS, WALLS AND CEILINGS</b>			
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	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation	<b>WATER</b>				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	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored	<b>SEWAGE</b>				39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted	<b>PLUMBING</b>				40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				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					*45			Management personnel certified YES <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u>    </u>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm Hot Foods Hamburger 201° F Cold Foods Milk 41° F  
 Manager Certification No. of: 01705640 Coney dog sauce 165° F Cheese 41° F / Hot dog 41° F  
 Full-Time Employee: David JE Sinn Exp. Date 3/21 \*Nacho cheese 130° F Coney dog sauce 41° F  
 RIC, RIF - OK

Received by/Title  (Signature of Owner or Representative)

Sanitation Score: 88 (100 minus demerits) Date: 18 August 2016  
 Time In: 11:20 a.m. Time Out: 12:30 p.m. Page 1 of 3 By: Paul Walker WCDU (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 16 123 H

The following remarks supplement the inspection report of: Bayside Snack Shack

(Establishment Name)

Date: 18 August 2016

Item	Code	Section	Inspection Remarks	Correct by
3			Observed with metal-stem thermometer internal temperature of nacho cheese in steam table unit at 130° F. Using metal-stem thermometer at facility, internal temperature of nacho cheese indicated 128° F. Nacho cheese had been placed into steam table unit around 11:00 am, according to male owner, and placed onto stove for reheating by male owner during inspection. Recheck – OK.	C
15			Observed left corner of RIF (chest, storage shed) damaged and temporarily repaired with black tape; hinged lid of RIF (chest, by back door, kitchen) damaged and temporarily repaired with black tape.	NRI
23			Observed accumulated dust and debris on wall-mounted air conditioner unit (north) by soda dispensing unit and air conditioner unit (south) above stove; accumulated condensation ice in RIF (chest, by back door, kitchen); numerous spider webs in exterior storage shed by doors.	NRI
35			Observed numerous flies in kitchen at time of inspection. Flies captured and discarded by male owner during inspection.	C
37			Observed wall-mounted air conditioning unit (north) by soda dispensing unit blowing condensation water out of unit into facility.	NRI
			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 I, High Risk establishment	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			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 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: Call 309-467-3789 for more information or to register for the 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.	
			This facility is on the NCPWS program and must routinely collect water samples as required.	
			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 Miller Wood

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			Make sure exterior storage shed is kept locked at all times except when in use for security & safety.	
		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; reheat PHF to 165° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Pre-chill containers in WIC, RIC, WIF, or RIF to help keep potentially hazardous food 41° F or below; pre-chill ingredients to minimize the amount of time potentially hazardous food is in the temperature danger zone (4 hours maximum)	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	

Sanitarian/Environmental Health Inspector Paul Wilkins

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

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