

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	1	Date	06/14/2021
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	3:30 PM
Establishment	License/Permit #	Permit Holder		Risk Category	
Uncle Bob's Homemade Ice Cream	21 087	Uncle Bob's Homemade Ice Cream Inc		II	
Street Address		Purpose of Inspection			
409 E. Center Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

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	Supervision	Compliance Status	COS	R	Protection from Contamination	
Supervision								
1	In		Person in charge present, demonstrates knowledge, and performs duties				15	
2	Out		Certified Food Protection Manager (CFPM)			X	16	
Employee Health								
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting				17	
4	In		Proper use of restriction and exclusion				Time/Temperature Control for Safety	
5	In		Procedures for responding to vomiting and diarrheal events				18	
Good Hygienic Practices								
6	In		Proper eating, tasting, drinking, or tobacco use				19	
7	In		No discharge from eyes, nose, and mouth				20	
Preventing Contamination by Hands								
8	In		Hands clean and properly washed				21	
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				22	
10	In		Adequate handwashing sinks properly supplied and accessible				23	
Approved Source								
11	In		Food obtained from approved source				24	
12	N/O		Food received at proper temperature				Consumer Advisory	
13	In		Food in good condition, safe, and unadulterated				25	
14	N/A		Required records available: shellstock tags, parasite destruction				Highly Susceptible Populations	
							26	
Food/Color Additives and Toxic Substances								
27	N/A		Food additives: approved and properly used				Conformance with Approved Procedures	
28	In		Toxic substances properly identified, stored, and used				29	
							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	Safe Food and Water	Compliance Status	COS	R	Proper Use of Utensils	
Safe Food and Water								
30			Pasteurized eggs used where required				43	
31			Water and ice from approved source				44	
32			Variance obtained for specialized processing methods				45	
Food Temperature Control								
33			Proper cooling methods used; adequate equipment for temperature control				46	
34			Plant food properly cooked for hot holding				Utensils, Equipment and Vending	
35			Approved thawing methods used				47	
36	X		Thermometers provided & accurate		X		48	
Food Identification								
37			Food properly labeled; original container				49	
Prevention of Food Contamination								
38			Insects, rodents, and animals not present				Physical Facilities	
39			Contamination prevented during food preparation, storage and display				50	
40			Personal cleanliness				51	
41			Wiping cloths: properly used and stored				52	
42			Washing fruits and vegetables				53	
							54	
							55	
							56	
Employee Training								
57	X		All food employees have food handler training				Employee Training	
58			Allergen training as required				57	
							58	

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Establishment #: 21 087

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	Item/Location	Temp
Hot dogs/hot-holding	151	Ice cream/RIF	0		
		Milk/RIC	40		
		Chili sauce/RIC	41		
		Shredded cheese/cold-holding	41		
		Sliced tomatoes/cold-holding	41		
		Cream/WIC	37		

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 on-site during this inspection has certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge must have 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.
36	4-204.112 (C) Observed in back storage room temperature measuring device not provided and conspicuous in RIF (#2, chest, ice cream). Thermometer provided by person-in-charge during inspection.
43	3-304.12 (C) Observed in front food/drink prep area plastic ice scoop handle stored in direct contact with ice in Pepsi beverage dispensing unit ice bin. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135° F. Ice scoop removed and placed back into ice with handle extended "up" above ice during inspection.
44	4-903.11 (C) Observed by hand sink in ice cream prep area clean lids stored in plastic crates in front of hand sink. Utensils shall be stored in a clean & dry location and away or protected from contamination. Lids moved by person-in-charge during inspection.
49	4-602.13 (C) Observed in storage room by ice cream prep area box fan on plastic crate with front grill cover soiled with accumulated dust and debris. 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.

CFPM Verification (name, expiration date, ID#): Ben Bally

Ben Bally 21441106 – NRFSP Exp. 3/2023			
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, wearing masks

Jun 14, 2021
 Person in Charge (Signature) Date

Inspector (Signature) Paul Walker weno
Follow-up: Yes No (Check one)
Follow-up Date: _____

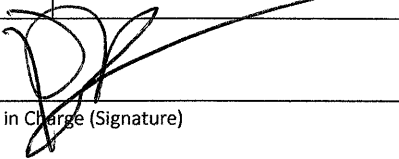
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Item Number	Violations cited in this report must be corrected within the time frames below.
53	5-501.17 (C) Observed in women's restroom a covered waste receptacle for disposal of feminine hygiene products is not provided. Provide at least one covered trash receptacle in the women's restroom. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in ice cream prep area floor beneath rubber floor mats soiled with accumulated debris and food particles. 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.
57	750.230 (C) Observed documentation that only two (2) food employees without current CFPM or IL FSSMC certification have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. 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 note 1 repeat violation (item #2) was 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 WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation
	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 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 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.
	Observed remote monitoring of refrigeration/freezing unit system in use
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection


Person in Charge (Signature)

Jun 14, 2021
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____