

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	06/06/2022
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	3:00 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Uncle Bob's Homemade Ice Cream	22 109	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	Compliance Status		COS	R
Supervision							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out		X	16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
5	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/A		
Good Hygienic Practices				Proper reheating procedures for hot holding			
6	In			20	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				22	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				23	In		
9	In			Proper date marking and disposition			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A		
10	In			Time as a Public Health Control; procedures & records			
Adequate handwashing sinks properly supplied and accessible				Consumer Advisory			
Approved Source				25	N/A		
11	In			Consumer advisory provided for raw/undercooked food			
Food obtained from approved source				Highly Susceptible Populations			
12	N/O			26	N/A		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
13	In			Food/Color Additives and Toxic Substances			
Food in good condition, safe, and unadulterated				27	N/A		
14	N/A			Food additives: approved and properly used			
Required records available: shellstock tags, parasite destruction				28	In		
				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			

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

		COS	R			COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water and ice from approved source			43	X		X
32	Variance obtained for specialized processing methods			In-use utensils: properly stored			
Food Temperature Control				44			
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, equipment & linens: properly stored, dried, & handled			
34	Plant food properly cooked for hot holding			45			
35	Approved thawing methods used			Single-use/single-service articles: properly stored and used			
36	X Thermometers provided & accurate		X	46			
Food Identification				Gloves used properly			
37	Food properly labeled; original container			Utensils, Equipment and Vending			
Prevention of Food Contamination				47	X		
38	Insects, rodents, and animals not present			Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
39	Contamination prevented during food preparation, storage and display			48			
40	Personal cleanliness			Warewashing facilities: installed, maintained, & used; test strips			
41	Wiping cloths: properly used and stored			49			
42	Washing fruits and vegetables			Non-food contact surfaces clean			
Physical Facilities				50			
50	Hot and cold water available; adequate pressure			Hot and cold water available; adequate pressure			
51	Plumbing installed; proper backflow devices			51			
52	Sewage and waste water properly disposed			Plumbing installed; proper backflow devices			
53	Toilet facilities: properly constructed, supplied, & cleaned			52			
54	Garbage & refuse properly disposed; facilities maintained			Sewage and waste water properly disposed			
55	Physical facilities installed, maintained, and clean			53			
56	Adequate ventilation and lighting; designated areas used			Toilet facilities: properly constructed, supplied, & cleaned			
Employee Training				54			
57	All food employees have food handler training			Garbage & refuse properly disposed; facilities maintained			
58	Allergen training as required			55			
				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			

Food Establishment Inspection Report

Establishment: Uncle Bob's Homemade Ice Cream

Establishment #: 22 109

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/cooking	131	Ice cream/RIF	-5		
		Milk/RIC	41		
		Ice cream mix/RIC	28		
		Milk/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 two (2) food employees have certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge shall 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 front customer area temperature measuring device not provided and conspicuous in RIF (ice cream pints and quarts). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
43	3-304.12 (C) Observed in front food/drink prep area clean ice cream scoops stored in non-running dipper well. 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. Dipper well water faucet turned on during inspection.
47	4-101.19 (C) Observed in back storage room two (2) chest freezers (#2 & #8) with front top edges damaged, hard foam insulation exposed, one (1) chest freezer temporarily repaired with duct tape, and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. 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	Kaitlynn Sweeney 10cbdd-j29e8jd - StateFoodSafety Exp. 12/2026		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee healthy policy

_____ Jun 6, 2022
 Person in Charge (Signature) Date

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

