

- 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.: 17 024 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		
			<b>FOOD</b>							<b>GARBAGE AND REFUSE DISPOSAL</b>			
•1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean		
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration		
			<b>FOOD PROTECTION</b>							<b>INSECT, RODENT ANIMAL CONTROL</b>			
•3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	•20		4	Sanitization rinse: clean, temperature, concentration	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals		
•4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted				<b>FLOORS, WALLS AND CEILINGS</b>		
5		1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents				Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods		
6		2	Potentially hazardous food properly thawed	23		1	Non-food contact surfaces of equipment and utensils clean	36		1			
•7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	37	X	1	Lighting provided as required – Fixtures shielded		
8	X C	2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing				<b>VENTILATION</b>		
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles				Rooms and equipment - vented as required		
10		1	Food (ice) dispensing utensils properly stored	27		5	Water source, safe: hot and cold under pressure						
			<b>PERSONNEL</b>							Rooms clean, lockers provided, facilities clean			
•11		5	Personnel with infections restricted	28		4	Sewage and waste water disposal						<b>OTHER OPERATIONS</b>
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Toxic items properly stored, labeled and used		
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel		
			<b>FOOD EQUIPMENT AND UTENSILS</b>							Complete separation from living/sleeping quarters, laundry			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed	43					1
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	Management personnel certified YES <u>X</u> NO <u>    </u>		
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	33		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•45			Food handler certification – food employees YES <u>X</u> NO <u>    </u>		
17	X	1	Accurate thermometers, chemical test kits provided, gauge cook	34		2	Sanitization rinse: clean, temperature, concentration						

**Temperature:** Temp/PPM    **Chemical:** Quaternary ammonium/ethyl alcohol    **Hot Foods** None Observed    **Cold Foods** \_\_\_\_\_  
**Manager Certification No. of:** 156093    **French vanilla cream** 38° F  
**Full-Time Employee:** Stephanie Hall    **Exp. Date** 10/21    **Half 'n' half cream** 39° F  
**RIC/WIC, RIF – OK**

Received by/Title Stephanie Hall (Signature of Owner or Representative)

**Sanitation Score:** 96 (100 minus demerits)      **Date:** 30 October 2017  
**Time In:** 10:45 a.m.    **Time Out:** 11:55 a.m.      **Page 1 of 3**  
**By:** Paul Phillips (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 024 M

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

Date: 30 October 2017

Item	Code	Section	Inspection Remarks	Correct by
8			Observed in popcorn unit bagged popcorn seed and oil stored on food-contact surface of popcorn unit (bottom shelf). Bagged popcorn seed and oil removed from popcorn unit by female food manager during inspection.	C
17			Observed test kit to measure concentration of ethyl alcohol sanitizing solution or quaternary ammonium sanitizing solution not provided at establishment.	NRI
37			Observed in storage room off WIC (soda syrup boxes) ceiling tile missing and not attached.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment.	
			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 certified food protection manager 8-hour class offered @ WCHD: Spring 2018	
			Certified food protection manager 8-hour class at U of I Extension – Woodford; Call 309-467-3789 for class information or to register for the class.	
			Effective January 1, 2017, 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. Food handler certification is required 30 days from the hire date of food employees.	
			Make sure exterior package ice freezers (Home City Ice) are 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.	

Sanitarian/Environmental Health Inspector Paul Miller Wang

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

NRI = Next Routine Inspection  
C = Corrected During Inspection



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		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 food temperature measuring device with metal-stem 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/ 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 Williams

These remarks have been explained to me and are understood

[Signature]  
(Signature of Owner or Representative)

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