

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.: 18 158 M

Telephone: 822-8680

Original Inspection

Follow-up Inspection

Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Auto Gas

Owner/Agent: KMND Inc/Krista McCarty & Nicole Derais

Address: 1510 Spring Bay Road #A

City: Bay View Gardens

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
			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	X	1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILING
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		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				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	X C	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	X C	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		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		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	X	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 Hot dog 144° F

Cold Foods Roller bites 39° F

Manager Certification No. of: 21321949 - NRFSP

Cheddar sausage 166° F

Pork sausage 40° F

Full-Time Employee: Nicole Derais Exp. Date 3/22

Roller bites 162° F

Hot dogs 39° F

Nacho cheese 148° F

RIC/WIC, RIC, RIF -- OK

Received by/Title N. Derais (Signature of Owner or Representative)

Sanitation Score: 91 (100 minus demerits)

Date: 31 January 2018

Time In: 12:40 p.m. Time Out: 2:10 p.m.

By Paul Wilby WARD (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 158 M

The following remarks supplement the inspection report of: Auto Gas

(Establishment Name)

Date: 31 January 2018

Item	Code	Section	Inspection Remarks	Correct by
10			Observed by front door white plastic scoop with handle stored on green cloth towel on top of popcorn unit. White scoop removed from green towel and placed into utensil storage drawer of popcorn unit by female owner during inspection.	C
15			Observed in hot food display area wall-mounted white shelf above microwave with edges of shelf with rough surface exposed and not maintained in good repair.	NRI
16			Observed in dishwashing room accumulated brown rust and accumulated debris on far right compartment of 3-compartment sink.	NRI
30			Observed in dishwashing room black hose directly attached to faucet without backflow prevention device installed. Black hose disconnected from faucet by female owner during inspection.	C
			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 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, group fundraiser, 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: March 6 & 8, 2018	
			Certified food protection manager 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam (June 2018).	
			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.	
			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.	
			This facility is on the NCPWS program and must routinely collect water samples as required.	

Sanitarian/Environmental Health Inspector Paul Wilkins Wong

These remarks have been explained to me and are understood ✓

M. Deraad

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18.158 M

The following remarks supplement the inspection report of: Auto Gas (Establishment Name)

Date: 31 January 2018

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 food temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves -- double hand washing after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Label & date all incoming products; label and date all items on shelves; follow FIFO; check for damage to food containers	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Make sure all food products obtained for sale are from APPROVED sources and meet temperature food safety guidelines during transportation	
			- Ensure exterior packaged ice unit (Home City Ice) is kept locked at all times for food safety and security	
			- Make sure live animals are excluded from the facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	

Sanitarian/Environmental Health Inspector Paul Wilkins WEM

These remarks have been explained to me and are understood to M. Deard
(Signature of Owner or Representative)

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