

- 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.: 18 081 M  
Telephone: 309-303-4437  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Designer Cake Shop      **Owner/Agent:** Linda Veatch  
**Address:** 1734 County Road 1800 E      **City:** Roanoke      **ZIP Code:** 61561

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		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		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILING</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		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					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					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					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>								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		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
17		1	Accurate thermometers, chemical test kits provided, gauge cook								Food handler certification - food employees YES <input type="checkbox"/> NO <input type="checkbox"/>

**Temperature:** Temp/PPM Chemical: Chlorine/Quat 200 ppm      **Hot Foods** None Observed      **Cold Foods** None Observed  
**Manager Certification No. of:** 21143595 - NRFSP  
**Full-Time Employee:** Linda Veatch      **Exp. Date** 9/20      **RIC, RIF -** OK

Received by/Title Linda Veatch (Signature of Owner or Representative)

**Sanitation Score:** 100 (100 minus demerits)      **Date:** 15 May 2018  
**Time In:** 9:15 a.m.      **Time Out:** 10:15 a.m.      **Page 1 of 3**      **By:** Paul Walker Waco (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 081 M

The following remarks supplement the inspection report of: Designer Cake Shop  
(Establishment Name)

Date: 15 May 2018

Item	Code	Section	Inspection Remarks	Correct by
			No violations observed at time of inspection.	
			Keep up the good work!	
			Please collect a water sample at least once a year to ensure a potable water supply.	
			Restrooms are located in the dwelling on the property within 300 feet of the kitchen space.	
			Please go to our website to view/print the Fall/Winter 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 (concessions, 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 & exam offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension -- Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 11 & 13, 2018).	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

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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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 food temperatures]	
			- Wash hands frequently at hand sinks, especially before using gloves; store clean clothes & linens (aprons) in a clean place protected from contamination until used – double hand washing required after using the restroom	
			- Quaternary ammonium: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion -- 30 seconds; 75 ° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75 ° F	
			- 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	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) A list of ingredients in the order of their predominance by weight including any artificial colors, artificial flavors, or preservatives used; 3) net quantity of contents; 4) name and place of business, address and zip code of the manufacturer, processor, packer, preparer or distributor; 5) name of the food source for each major food allergen contained in the food.	

Sanitarian/Environmental Health Inspector Paul Wilbur Wenz

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