

# 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	2	Date	11/30/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:00 AM
Establishment The Flying Spatula	License/Permit # 18 182	Permit Holder Kathy Bowald	Risk Category I		
Street Address 105 W. Eureka Avenue		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 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
<b>Supervision</b>							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				<b>Protection from Contamination</b>			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
<b>Employee Health</b>							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
5	Out		X				
<b>Good Hygienic Practices</b>							
6	In			18	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooking time and temperatures			
7	In			19	N/O		
No discharge from eyes, nose, and mouth				Proper reheating procedures for hot holding			
<b>Preventing Contamination by Hands</b>							
8	In			20	N/O		
Hands clean and properly washed				Proper cooling time and temperature			
9	In			21	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper hot holding temperatures			
10	Out		X	22	In		
Adequate handwashing sinks properly supplied and accessible				Proper cold holding temperatures			
<b>Approved Source</b>							
11	In			23	In		
Food obtained from approved source				Proper date marking and disposition			
12	N/O			24	N/A		
Food received at proper temperature				Time as a Public Health Control; procedures & records			
13	In			<b>Consumer Advisory</b>			
Food in good condition, safe, and unadulterated				25	N/A		
14	N/A			Consumer advisory provided for raw/undercooked food			
Required records available: shellstock tags, parasite destruction				<b>Highly Susceptible Populations</b>			
<b>GOOD RETAIL PRACTICES</b>							
26	In			Pasteurized foods used; prohibited foods not offered			
Food obtained from approved source				<b>Food/Color Additives and Toxic Substances</b>			
27	N/A			27	N/A		
Food received at proper temperature				Food additives: approved and properly used			
28	In			28	In		
Food in good condition, safe, and unadulterated				Toxic substances properly identified, stored, and used			
29	N/A			<b>Conformance with Approved Procedures</b>			
Required records available: shellstock tags, parasite destruction				29	N/A		
				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

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

# Food Establishment Inspection Report

Establishment: The Flying Spatula

Establishment #: 18 182

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
Pork & peppers/roaster	148		Milk/RIC	38			
Rotini pasta/pot	204		Butter/RIC	40			
Broccoli/stove	182		Chicken gnocchi soup/RIC	40			
Broccoli/stove	197		Peaches/container	41			
			Shredded cheese/RIC	40			

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in kitchen and restrooms. Hand washing signs provided during inspection.
37	3-302.12 (C) Observed in kitchen food prep area multiple containers of dry food substance without name identifying contents on containers. Dry food substances were various seasonings (salt, sugar, baking soda, candy pieces, etc.) according to female person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen by hand sink small hole in wall by pipes. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with certified food protection manager certification have food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kathy Bowald

Kathy Bowald 21279067 - NRFSP Exp. 10/2021	Tina Schreyer 01285955 - IL FSSMC Exp. 3/2019	
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HACCP Topic: TCS food cooking temperatures

\_\_\_\_\_ Nov 30, 2018  
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkin Ward Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

