

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	04/29/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:20 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Bayside Snack Shack	19 180	Spring Bay Dairy Company	1		
Street Address		Purpose of Inspection			
1606 N. Tremont Street/State Route 26		Routine Inspection			
City/State	ZIP Code				
Spring Bay, IL	61611				

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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	Out	X	
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	Out		X
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	N/O		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
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
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate	X	
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		X
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training	X	
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Bayside Snack Shack

Establishment #: 19 180

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Coney dog sauce/steam table	179	Vanilla ice milk/RIC	36	Vanilla ice milk/soft serve unit	41
Nacho cheese/steam table	170	Hot dogs/RIC	38		
		Coney sauce/RIC	35		
		Housemade ranch dressing/RIC	33		
		Cut lettuce/prep cooler	40		
		Sliced cheese/RIC	40		
		Sliced tomatoes/RIC	39		
		Milk/RIC	40		
		Chocolate ice milk/soft serve unit	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in kitchen. Male person-in-charge posted handwashing sign at handwashing sink during inspection.
15	3-302.11 (P) Observed in kitchen in RIC carton of raw eggs stored on upper slotted shelf above ready-to-eat food. Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs removed to bottom shelf of RIC by male person-in-charge during inspection.
36	4-204.112 (C) Observed in soft-serve ice cream unit temperature measuring device not provided and conspicuous. 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 male person-in-charge during inspection.
55	6-501.16 (C) Observed by service sink/mop sink in yellow mop bucket mop head stored incorrectly in-between uses in mop strainer. Mop head removed and allowed to air-dry by male person-in-charge during inspection.
57	750.230 (C) Observed documentation that all food employees except one (1) have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): David Sinn

David Sinn 13368751 - ServSafe Exp. 3/2021			
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HACCP Topic: TCS food storage requirements, employee health policy requirements, Hepatitis A

Apr 29, 2019
 Person in Charge (Signature) Date

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

