

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 0	Date 05/16/2019
Establishment Ruth's Garden Tea Room		License/Permit # 19 065	Time In 11:05 AM
Street Address 98 N. Cherry Street		Permit Holder Ruth's Garden Tea Room Inc	Time Out 12:50 PM
City/State El Paso, IL		ZIP Code 61738	Risk Category I
Purpose of Inspection Routine Inspection			

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
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					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

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

Food Establishment Inspection Report

Establishment: Ruth's Garden Tea Room

Establishment #: 19 065

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
Chicken noodle soup/oven	170	French silk pie/RIC	40	Peeled hard-boiled eggs/RIC	40
Stuffed pepper soup/soup urn	190	Sugar cream pie/pan	41	Chocolate hazelnut mousse/RIC	40
Roast beef/crock pot	210	Chicken salad/RIC	41	Tuna melt/individual order	65
Roast beef/crock pot	209	Potato salad/RIC	41	Tuna melt/individual order	95
Caramelized onions/cooking	109	Sliced cheese/RIC	40	Bruschetta/RIC	41
		Cut salad mix/RIC	41	Chicken noodle soup/RIC	40
		Sliced tomatoes/RIC	41		
		Bread pudding/cooling	105		
		Pasta/RIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen in RIC squeeze container of liquid food substance without name identifying contents on container. Food substance was ranch dressing according to female person-in-charge and labeled by female person-in-charge during inspection.
37	3-302.12 (C) Observed in mechanical room by service sink spray bottle of clear substance without name identifying contents on container. Clear substance was water according to female person-in-charge and contents of spray bottle discarded by female person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen on shelf dry food substance in clear plastic container without name identifying contents on container. Dry food substance was powdered sugar according to female person-in-charge and labeled by female person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen on shelf handle of scoop in direct contact with food substance (powdered sugar) in plastic container. Handle of scoop removed from food substance and placed back into food substance with handle extended above the top of the food substance by female person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen on slotted shelf Styrofoam containers and plastic containers stored directly on shelf. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Heather Brown

Heather Brown 21326497 - NRFSP Exp. 3/2022			
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HACCP Topic: TCS food cooling procedures, TCS food temperature requirements, Hepatitis A

Heather Brown May 16, 2019
 Person in Charge (Signature) Date

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

