

# 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	08/08/2019
Establishment Bayside Snack Shack		License/Permit #	0	Time In	11:00 AM
Street Address 1606 N. Tremont Street/State Route 26		Permit Holder	Risk Category		
City/State Spring Bay, IL		Spring Bay Dairy Company	1		
ZIP Code 61611		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	Description	Compliance Status	COS	R	Description
<b>Supervision</b>							
1	In		Person in charge present, demonstrates knowledge, and performs duties				
2	In		Certified Food Protection Manager (CFPM)				
<b>Employee Health</b>							
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				
<b>Good Hygienic Practices</b>							
6	In		Proper eating, tasting, drinking, or tobacco use				
7	In		No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>							
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		Adequate handwashing sinks properly supplied and accessible			X	
<b>Approved Source</b>							
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				
<b>Protection from Contamination</b>							
15	In		Food separated and protected				
16	In		Food-contact surfaces; cleaned and sanitized				
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food				
<b>Time/Temperature Control for Safety</b>							
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	Out		Proper cold holding temperatures				X
23	In		Proper date marking and disposition				
24	N/A		Time as a Public Health Control; procedures & records				
<b>Consumer Advisory</b>							
25	N/A		Consumer advisory provided for raw/undercooked food				
<b>Highly Susceptible Populations</b>							
26	N/A		Pasteurized foods used; prohibited foods not offered				
<b>Food/Color Additives and Toxic Substances</b>							
27	N/A		Food additives: approved and properly used				
28	In		Toxic substances properly identified, stored, and used				
<b>Conformance with Approved Procedures</b>							
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	Description	Compliance Status	COS	R	Description
<b>Safe Food and Water</b>							
30			Pasteurized eggs used where required				
31			Water and ice from approved source				
32			Variance obtained for specialized processing methods				
<b>Food Temperature Control</b>							
33			Proper cooling methods used; adequate equipment for temperature control				
34			Plant food properly cooked for hot holding				
35			Approved thawing methods used				
36	X		Thermometers provided & accurate			X	
<b>Food Identification</b>							
37			Food properly labeled; original container				
<b>Prevention of Food Contamination</b>							
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				
<b>Proper Use of Utensils</b>							
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				
<b>Utensils, Equipment and Vending</b>							
47	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
48			Warewashing facilities: installed, maintained, & used; test strips				
49	X		Non-food contact surfaces clean				
<b>Physical Facilities</b>							
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	X		Physical facilities installed, maintained, and clean				
56			Adequate ventilation and lighting; designated areas used				
<b>Employee Training</b>							
57			All food employees have food handler training				
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	157	Milk/RIC	40	Sliced tomatoes/RIC	40
Nacho cheese/steam table	143	Ice cream/RIF	4	Cut lettuce/RIC	39
Pork tenderloin/fryer	165	Chocolate ice milk/soft serve unit	46	Housemade ranch dressing/RIC	40
Hot dogs/griddle	165	Vanilla ice milk/soft serve unit	43		
		Bulk vanilla ice milk/RIC	38		
		Coney dog sauce/RIC	39		
		Hot dogs/RIC	37		
		Buttermilk/RIC	37		
		Sliced cheese/RIC	39		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed paint brush in container of water in hand sink basin. Hand washing sinks must be accessible at all times. Paint brush removed from hand sink and placed into service sink basin by female food employee during inspection.
22	3-501.16 (P) Observed in soft serve ice cream unit internal temperature of chocolate ice milk (dated 8-6) at 46° F and vanilla ice milk (dated 8-5) at 43° F. Ambient air temperature of soft serve unit indicated 40° F after thermometer placed into unit by male person-in-charge during inspection. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with male person-in-charge during inspection. Chocolate ice milk and vanilla ice milk discarded 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.
47	4-101.19 (C) Observed on top of RIF (chest) gray plastic cutlery/utensil tub (cups and straws) with side edges damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed accumulated condensation ice in RIF (ice cream, lower compartment) and in RIF (chest, Criterion, by back door). Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed on bathroom door metal vent damaged and not maintained in good repair. 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			
--	--	--	--

HACCP Topic: TCS food temperature requirements, bare-hand contact with RTE foods requirements

\_\_\_\_\_ Aug 8, 2019  
 Person In Charge (Signature) Date

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

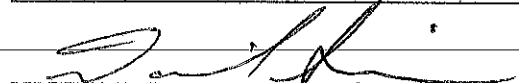
# Food Establishment Inspection Report

Establishment: Bayside Snack Shack


Establishment #: 19 180

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	If any changes are planned in the future for this establishment, (hours of operation, ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	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.
	Next certified food protection manager 8-hour class & exam offered @ WCHD: October 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM 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.
	Make sure exterior storage shed is kept locked at all times except when in use for food safety
	This facility is on the NCPWS program and must routinely collect water samples as required

  
Person in Charge (Signature)

Aug 8, 2019  
Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_