

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 1	Date 08/28/2019
Establishment General Store Bayview		License/Permit # 19 100	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 1520 Spring Bay Road		Permit Holder Quiney Consolidated Inc	Risk Category III
City/State Bay View Gardens, IL		ZIP Code 61611	Purpose of Inspection Routine Inspection
Time In 1:50 PM		Time Out 3:30 PM	

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	N/A	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	N/A	Proper cooking time and temperatures		
5	OUT	Procedures for responding to vomiting and diarrheal events		X	19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Consumer advisory provided for raw/undercooked food		
7	In	No discharge from eyes, nose, and mouth			Highly Susceptible Populations				
Preventing Contamination by Hands					Food/Color Additives and Toxic Substances				
8	In	Hands clean and properly washed			21	N/A	Pasteurized foods used; prohibited foods not offered		
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Conformance with Approved Procedures				
10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper hot holding temperatures		
Approved Source					23	N/A	Proper cold holding temperatures		
11	In	Food obtained from approved source			24	N/A	Proper date marking and disposition		
12	N/O	Food received at proper temperature			25	N/A	Time as a Public Health Control; procedures & records		
13	In	Food in good condition, safe, and unadulterated			Compliance with Approved Procedures				
14	N/A	Required records available: shellstock tags, parasite destruction			26	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		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		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			Physical Facilities				
35		Approved thawing methods used			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		X
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, & used; test strips		
Food Identification					49		Non-food contact surfaces clean		
37		Food properly labeled; original container			Employee Training				
Prevention of Food Contamination					50		Hot and cold water available; adequate pressure		
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	X	Physical facilities installed, maintained, and clean		
					56	X	Adequate ventilation and lighting; designated areas used		X
					Employee Training				
					57		All food employees have food handler training		
					58		Allergen training as required		

Food Establishment Inspection Report

Establishment: General Store Bayview

Establishment #: 19 100

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Hot dogs/RIC	29	WIC/storage room	40
		Landshire sandwiches/RIC	39	RIF/storage room	-9
		Bacon/RIC	39	RIF/west wall	-6
		Shredded cheese/RIC	40	RIC/west wall	30
				RIC/west wall	32
				RIF/south wall	-20

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 could not locate written procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Written procedures for responding to vomit/diarrheal event provided during inspection.
47	4-202.11 (Pf) Observed in popcorn machine red/maroon material around edge of popcorn kettle torn and not maintained in good repair. Red/maroon material removed by female food employee during inspection.
55	6-201.11 (C) Observed in north room ceiling by popcorn machine cracked, damaged, and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in back storage soda room wall bump-out wall material warped, coming unattached, and not maintained in good repair. Walls shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-303.11 (C) Observed in back storage soda room incandescent light bulb not working properly and not providing sufficient light intensity for that area and in WIC (back, eggs) incandescent light bulbs not working properly and not providing sufficient light intensity for that area. Light intensity shall be at least 10 foot candles (108 lux) 30 inches above the floor in walk-in refrigeration units and dry food storage areas and other areas during periods of cleaning. Light bulbs replaced by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Samantha Steff

Samantha Steff 01709363 - IL FSSMC Exp. 4/2021	Hunter White 21548149 - NRFSP Exp. 2/2024	Robyn Williams 21553931 - NRFSP Exp. 2/2024	
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A

Samantha Steff
 Person in Charge (Signature)

Aug 28, 2019
 Date

Paul Wilkes wab (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

