

Food Establishment Inspection Report

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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 03/20/2023
Establishment Braker's Market	License/Permit # 23 025	No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:25 AM
Street Address 1183 Cruger Road		Permit Holder Braker's Market LLC	Time Out 12:25 PM
City/State Eureka, IL	ZIP Code 61530	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						
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	In	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	Out	Food in good condition, safe, and unadulterated		X		
14	N/A	Required records available: shellstock tags, parasite destruction				

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
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	X	Proper cooling methods used; adequate equipment for temperature control		X		
34		Plant food properly cooked for hot holding				
35		Approved thawing methods used				
36		Thermometers provided & accurate				
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				
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	X	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	X	Garbage & refuse properly disposed; facilities maintained				X
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				

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Establishment: Braker's Market

Establishment #: 23 025

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 182

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Broccoli cheese soup-cooking/urn	74	Smoked chicken/RIC deli	33	Pulled pork/WIC	35
Chili/soup urn	105	Ham/RIC deli	37	Turkey/WIC	38
Broccoli cheese soup/soup urn	135	Pastrami/RIC deli	34	Block cheese/WIC	38
Chili/soup urn	165	Turkey/RIC deli	35	Pastrami-cooling/open RIC	42
		Roast beef/RIC deli	36	Stuffed pepper soup/open RIC	35
		Sliced tomatoes/RIC deli	37	Pasta salad/open RIC	38
		Ham/RIC deli	35	Beef & cheddar cheese ball/open	39
		Chicken wild rice soup/WIC	34	Bacon/RIC	39
		Hamburger-cooling	114	Milk/RIC	39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in back storage room dented #10 can of Gordon Choice whole kernel golden corn on shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from shelf by person-in-charge during inspection.
33	3-501.15 (Pf) Observed in new WIC large container of hamburger (more than 4" in depth) in cooling process. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) placing the food in shallow pans; (2) separating the food into smaller or thinner portions; (3) using rapid cooling equipment; (4) stirring the food in a container placed in an ice water bath; (5) using containers that facilitate heat transfer; (6) adding ice as an ingredient; or (7) other effective methods. Hamburger removed from large container and placed into smaller container by food employee during inspection.
47	4-101.19 (C) Observed in back food prep area (center room) left edge of counter with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed in new food prep/warewashing area waste receptacle not provided in close proximity to hand sink. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Waste receptacle provided by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Mark Dotterer

Mark Dotterer 21835619 - ServSafe Exp. 5/2027	Jessica Rocke g37k5-i968437 - State Food Safety Exp. 2/2025	Linda Knobloch 21719907 - NRFSP Exp. 1/2026	Rebecca Braker g8546-i9i8i48 - State Food Safety Exp. 3/2025
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HACCP Topic: TCS food temperature & cooling requirements, no bare hand contact with ready-to-eat food, employee health policy

Mark Dotterer

Person in Charge (Signature)

Mar 20, 2023

Date

Paul Miller-Wong

Inspector (Signature)

EJ

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Braker's Market

Establishment #: 23 025

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Person in Charge (Signature)

Mar 20, 2023

Date

Paul Wilkins (ward)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: