

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	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	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
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	
Protection from Contamination			
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	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	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

Compliance Status		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 M. H. W. W. W.
Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Braker's Market

Establishment #: 23 025

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Mark Dottern
Person In Charge (Signature)

Mar 20, 2023

Date

Paul Wilkins Ward
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____