

# 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 2		Date 03/23/2023
Establishment Brickhouse Coffee Bar		License/Permit # 23 138		Time In 9:45 AM
Street Address 540 N. Chestnut Street		Permit Holder Erin Jochums		Time Out 11:10 AM
City/State Minonk, IL		ZIP Code 61760		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																																																																																																																																																																																																																																																																																																																								
<b>Supervision</b>																																																																																																																																																																																																																																																																																																																															
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																																																																																																																																																																																																								
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																																								
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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			<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																																																																																																										
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	<b>Preventing Contamination by Hands</b>								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	Proper hot holding temperatures	10	Out	Adequate handwashing sinks properly supplied and accessible	X		22	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>			<b>GOOD RETAIL PRACTICES</b>								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				Safe Food and Water			COS	R	Proper Use of Utensils			COS	R	30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored		X	31	Water and ice from approved source				44	X	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					46		Gloves used properly			33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>					34	Plant food properly cooked for hot holding				47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used			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					<b>Physical Facilities</b>					37	X	Food properly labeled; original container			50		Hot and cold water available; adequate pressure			Prevention of Food Contamination					51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39		Contamination prevented during food preparation, storage and display			53	X	Toilet facilities: properly constructed, supplied, & cleaned		X	40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used			<b>Employee Training</b>					<b>Employee Training</b>					57		All food employees have food handler training			58		All allergen training as required		
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# Food Establishment Inspection Report

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Establishment: Brickhouse Coffee Bar

Establishment #: 23 138

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that two (2) food employees have current CFPN certification but were not on the premises during this inspection. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation.  Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.11 (Pf) Observed in kitchen hand soap not provided at hand sink. Hand soap provided by person-in-charge during inspection
10	6-301.12 (Pf) Observed in drink prep area paper towels not provided at hand sink. Paper towels provided by person-in-charge during inspection.
37	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale bakery items (cookies, brownies) not properly labeled. Food packaged in a food establishment shall be labeled with: 1) common name of food, (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) net quantity of contents; (4) name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed exterior back door to establishment not properly self-closing. Outer openings of a food establishment shall

CFPM Verification (name, expiration date, ID#): Erin Jochums

Amy Bosman 21709480 - ServSafe Exp. 2/2027	Nevada Park 22405932 - ServSafe Exp. 7/2027		
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## HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health

John Doe  
Person In Charge (Signature)

Mar 23, 2023

Date

Person In Charge (Signature)

\_\_\_\_\_  
Inspector (Signature)

(E)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

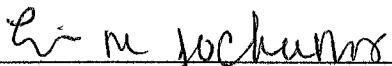
# Food Establishment Inspection Report

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Establishment: Brickhouse Coffee Bar

Establishment #: 23 138

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in drink prep area handles of scoops stored in direct contact with food (chocolate chips & sugar). Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Scoops removed from food and placed onto top of containers during inspection.
44	4-904.11 (C) Observed in drink prep area on top of microwave plastic forks and knives stored incorrectly with handles of forks & knives in direct contact with food-contact surfaces of forks & knives and plastic spoons stored incorrectly with food-contact surface of spoons in "up" direction. Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-and lip-contact surfaces is prevented. Please correct this violation within 90 days or at least by next routine inspection.
53	6-202.14 (C) Observed two (2) restroom doors not properly self-closing. All toilet rooms located within a food establishment shall be enclosed with a tight-fitting and self-closing door. Please correct this violation within 90 days or at least by next routine inspection.
<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please note 2 repeat violations (item #2 &amp; #53) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.</p> <p>The person-in-charge shall have CFFPM certification and be on the premises during all hours of operation</p> <p>WCHD provides free food safety in-services to establishments &amp; their staff</p> <p>Next certified food protection manager 8-hour class &amp; exam offered @ WCHD: Fall 2023</p> <p>Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.</p> <p>Please note that if establishment or group fundraiser is cooking/Preparing/serving food/drink outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for &amp; approved by WCHD.</p> <p>Food handler certification is required for all food employees without CFFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.</p> <p>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 &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</p> <p>Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.</p>	

  
Person in Charge (Signature)

Mar 23, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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