

# Food Establishment Inspection Report

Page 1 of 3

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	Risk Category II	
		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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
<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	

Compliance Status		COS	R
<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/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	N/O	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	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	In	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
<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		Thermometers provided & accurate	
<b>Food Identification</b>			
37	X	Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38	X	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	

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43	X	In-use utensils: properly stored	X
44	X	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		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	
<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	X	Toilet facilities: properly constructed, supplied, & cleaned	X
54		Garbage & refuse properly disposed; facilities maintained	
55		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	

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Page 2 of 3

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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Ham/RIC	36		
		Heavy whipping cream/RIC	37		
		Turkey/RIC	36		
		Cut spinach/RIC	40		
		Milk/RIC	39		
		Chicken salad croissant/RIC	37		

## 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 CFPM 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 CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM 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
HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health	

Erin Jochums  
Person In Charge (Signature)

Mar 23, 2023

Date

Paul Wilkin Wong (E)  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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

# Food Establishment Inspection Report

Page 3 of 3

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.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #2 & #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.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	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.
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2023
	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.
	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 & approved by WCHD.
	Food handler certification is required for all food employees without CFPM 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.
	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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
Person in Charge (Signature)

Mar 23, 2023

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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