

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 0	Date 03/22/2023
Establishment Designer Cake Shop		No. of Repeat Risk Factor/Intervention Violations 0	Time In 8:55 AM
Street Address 1734 County Road 1800 E		Permit Holder Linda Veatch	Time Out 9:55 AM
City/State Roanoke, IL		Purpose of Inspection Routine Inspection	II

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	In	Food in good condition, safe, and unadulterated					
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				Proper Use of Utensils		
31	Water and ice from approved source				43	In-use utensils: properly stored	
32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used	
34	Plant food properly cooked for hot holding				46	Gloves used properly	
35	Approved thawing methods used				Utensils, Equipment and Vending		
36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
Food Identification							
37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination							
38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean	
39	Contamination prevented during food preparation, storage and display				Physical Facilities		
40	Personal cleanliness				50	Hot and cold water available; adequate pressure	
41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices	
42	Washing fruits and vegetables				52	Sewage and waste water properly disposed	
Employee Training							
57	All food employees have food handler training				53	Toilet facilities: properly constructed, supplied, & cleaned	
58	Allergen training as required				54	Garbage & refuse properly disposed; facilities maintained	

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Establishment: Designer Cake Shop

Establishment #: 23 106

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Linda Veatch

Linda Veatch 19808949 - ServSafe Exp. 9/2025			
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HACCP Topic: TCS food storage temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

Jui Veatch

Mar 22, 2023

Date

Person in Charge (Signature)

Paul Wilkins Womels

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Designer Cake Shop

Establishment #: 23 106

OBSERVATIONS AND CORRECTIVE ACTIONS

Luc Vézina

Person in charge (Signature)

Mar 22, 2023

Paul Miller, wcm
Inspector (Signature)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: