

# 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 0		Date 03/29/2023
Establishment General Store Bayview		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:00 AM
		Permit Holder Quiney Consolidated Inc		Time Out 12:15 PM
Street Address 1520 Spring Bay Road		Risk Category III		
City/State Bay View Gardens, IL		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	N/A	Certified Food Protection Manager (CFPM)			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/A	Proper cooking time and temperatures			7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding			9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature			<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			<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	In-use utensils: properly stored			31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled			<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	Food properly labeled; original container				<b>Prevention of Food Contamination</b>										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				<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	Toilet facilities: properly constructed, supplied, & cleaned				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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# Food Establishment Inspection Report

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Establishment: General Store Bayview

Establishment #: 23 115

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Samantha Steff

Samantha Steff 23023398 - ServSafe Exp. 12/2027	Robyn Williams 21553931 - NRFSP Exp. 2/2024		
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## HACCP Topic: TCS food temperature requirements, toxic materials/cleaning supplies storage, employee health policy requirements

  
Person In Charge (Signature)

Mar 29, 2023

Date

Inspector (Signature)

Paul Villars wrote

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Follow-up:  Yes  No (Check one)

**Follow-up Date:**

# Food Establishment Inspection Report

Page 3 of 3

Establishment: General Store Bayview

Establishment #: 23 115

## OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Mar 29, 2023

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**