

# 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		License/Permit #	23 115	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1520 Spring Bay Road		Permit Holder	Quiney Consolidated Inc	Risk Category	III
City/State Bay View Gardens, IL		ZIP Code	61611	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		
2	N/A		
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	N/A		
10	In		
<b>Approved Source</b>			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In		
16	In		
17	In		
<b>Time/Temperature Control for Safety</b>			
18	N/A		
19	N/A		
20	N/A		
21	N/A		
22	In		
23	N/A		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	In		
<b>Conformance with Approved Procedures</b>			
29	N/A		

## 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			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55	X		
56			
<b>Employee Training</b>			
57			
58			

## Page 2 of 3

Establishment #: 23 115

Waste Water System: ☐ Public ☒ Private

Heat: N/A

### OBSERVATIONS AND CORRECTIVE ACTIONS

IOC 17-356 (17C)

# Food Establishment Inspection Report

Establishment: General Store Bayview

Establishment #: 23 115

[illegible]

Person in Charge (Signature)

Mar 29, 2023

Date \_\_\_\_\_

Paul Williams wcm  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: