

# 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	03/17/2023
Establishment Minit Mart #635		License/Permit #	23 108	Time In	9:20 AM
Street Address 1908 S. Main Street		Permit Holder	Minit Mart LLC	Time Out	10:30 AM
City/State Eureka, IL		ZIP Code	61530	Risk Category III	
		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>					<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/A	Food separated and protected		
2	N/A	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>				
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			18	N/A	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	N/A	Proper hot holding temperatures		
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	N/A	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
<b>Approved Source</b>					<b>Food/Color Additives and Toxic Substances</b>				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered		
13	Out	Food in good condition, safe, and unadulterated	X		27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	Out	Toxic substances properly identified, stored, and used	X	
					<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

			COS	R				COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
30		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
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		
<b>Food Identification</b>					<b>Physical Facilities</b>				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					<b>Employee Training</b>				
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean		
					56		Adequate ventilation and lighting; designated areas used		
					<b>Employee Training</b>				
					57	X	All food employees have food handler training		
					58		Allergen training as required		

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Minit Mart #635

Establishment #: 23 108

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Deli Express sandwich/RIC	39		
		Milk/RIC	39		
		Yogurt/RIC	39		

## OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed on display shelf dented cans of Bush's original baked beans (1) and Chef Boyardee beefaroni (1). Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from shelf during inspection.
28	7-301.11 (P) Observed on display shelf Raid ant & roach spray stored next to Cascade dish detergent actionpacs. Poisonous or toxic materials shall be stored and displayed for retail sale so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) separating the poisonous or toxic materials by spacing or partitioning; and (B) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. Person-in-charge moved Raid ant & roach spray to separate shelf during inspection.
57	750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Matt Wilbanks

--	--	--	--

HACCP Topic: TCS food cold-holding temperature requirements, toxic chemical/cleaning supplies storage requirements, employee health

Matt Wilbanks Mar 17, 2023  
Person In Charge (Signature) Date

Paul Wilbanks  Follow-up: ☐ Yes ☒ No (Check one)  
Inspector (Signature)

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

# Food Establishment Inspection Report

Establishment: Minit Mart #635

Establishment #: 23 108

[illegible]

Person in Charge (Signature)

Mar 17, 2023

Date \_\_\_\_\_

Paul Wilbur Wend  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: