

# 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 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		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	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>									
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			18	N/A	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	N/A	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	N/A	Proper date marking and disposition		
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	Out	Food in good condition, safe, and unadulterated	X		25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<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				
COS R			COS R						
<b>Safe Food and Water</b>									
30	Pasteurized eggs used where required				<b>Proper Use of Utensils</b>				
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			
<b>Food Temperature Control</b>									
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				<b>Utensils, Equipment and Vending</b>				
36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
<b>Food Identification</b>									
37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips			
<b>Prevention of Food Contamination</b>									
38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			
39	Contamination prevented during food preparation, storage and display				<b>Physical Facilities</b>				
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			
<b>Employee Training</b>									
57	X	All food employees have food handler training							
58		Allergen training as required							

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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

## OBSERVATIONS AND CORRECTIVE ACTIONS

DETAILED VIOLATIONS 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 Wellbanks

Mar 17, 2023

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Matt Wilkins

Person in Charge (Signature)

Mar 17, 2023

Date

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)