

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 4		Date 04/12/2023
Establishment Huck's Convenience Store #188		No. of Repeat Risk Factor/Intervention Violations 1		Time In 9:05 AM
Street Address 205 W. Center Street		Permit Holder Martin & Bayley Inc		Time Out 11:20 AM
City/State Eureka, IL		Risk Category II		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
Supervision									
1	Out	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>		15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)	<input checked="" type="checkbox"/>		16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health									
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			Time/Temperature Control for Safety				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
Good Hygienic Practices									
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		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	Out	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
10	Out	Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>		23	In	Proper date marking and disposition		
Approved Source									
11	In	Food obtained from approved source			24	N/O	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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									
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				44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Varience obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
Food Temperature Control									
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending				
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips			
Food Identification									
37	Food properly labeled; original container		<input checked="" type="checkbox"/>		49	Non-food contact surfaces clean			
Prevention of Food Contamination									
38	Insects, rodents, and animals not present				Physical Facilities				
39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure			
40	Personal cleanliness				51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned			
Employee Training									
57	All food employees have food handler training				54	Garbage & refuse properly disposed; facilities maintained			
58	Allergen training as required				55	Physical facilities installed, maintained, and clean			
					56	Adequate ventilation and lighting; designated areas used			

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Establishment: Huck's Convenience Store #188

Establishment #: 23 144

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tornado/hot-holding	162	Diced chicken/RIC	41	Cold brew coffee/coffee unit	38
Ham & cheese puff/hot-holding	155	Tuna salad/RIC	41	Peeled hard-boiled eggs/RIC	39
Sausage-egg-cheese biscuit/hot	138	Smoked pork chop/open RIC	47	Chicken salad sandwich/RIC	39
Egg roll/oven	150	Deli Express sandwich/open RIC	38	Chicken wrap/RIC	39
Ham & cheese puff/oven	165	Cheese sticks/open RIC	41	Tuna salad sandwich/RIC	39
Corn dog/oven	168	Pepperoni-cheese/open RIC	43	Sub sandwich/RIC	39
		Hard salami-cheese/open RIC	42	Hot dogs/RIC-WIC	37
		Peeled hard-boiled eggs/open RIC	41	Milk/RIC-WIC	40
		Cream/cream dispensing unit	34	Ham/RIC-WIC	41

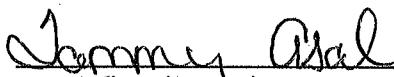
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (Pf) Observed person-in-charge did not ensure that employees are properly maintaining the temperatures of Time/Temperature Control for Safety foods during cold-holding through daily oversight of the employees' routine monitoring of food temperatures and priority violation (#22) noted during inspection. Discussed TCS food temperature requirements and HACCP concept with person-in-charge during inspection.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPN certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.12 (Pf) Observed at hand sink by 3-compartment sink paper towels not provided. Provide disposable paper towels at hand washing sinks. Paper towels provided by person-in-charge during inspection.
22	3-501.16 (P) Observed in open RIC internal temperatures of smoked boneless pork chops indicated 47° F, hard salami/cheese indicated 42° F, and pepperoni/cheese indicated 43° F. Using infrared thermometer provided at establishment, package temperatures indicated noted food items above 41° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. TCS foods noted above removed from sale by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Tammy Asal

Lori Gazelle
17584107 - ServSafe
Exp. 3/2024

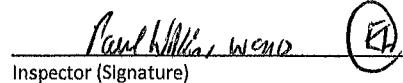
HACCP Topic: TCS food cooking/hot-holding temperature requirements, no bare hand contact with ready-to-eat food, employee health



Person in Charge (Signature)

Apr 12, 2023

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

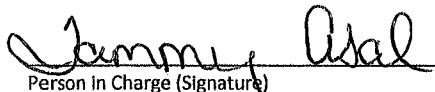
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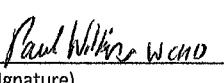
Establishment #: 23 144

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in food prep area squeeze bottle of yellow liquid food substance and one (1) shake-style container of dry food substance without name identifying contents on containers. Identify food storage containers with common name of the food. Yellow liquid food substance was butter alternative and dry food substance was garlic-salt-pepper according to person-in-charge and labeled by person-in-charge during inspection.
49	4-602.13 (C) Observed Bigg Fresh open RIC bottom front condenser unit grill cover soiled with accumulated debris and dust and in WIC (milk, beer, soda) blue plastic condenser unit grill covers soiled with accumulated debris and dust. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed on wall below electrical panel by water line round hole in wall and not maintained in good repair. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed on ceiling above 3-compartment sink HVAC supply vent soiled with accumulated debris & black substance. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2023
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	3-501.19 Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.
	Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety
	Make sure exterior storage shed (paper products, equipment, etc.) is kept locked at all times except when in use for food safety
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.


Person In Charge (Signature)

Apr 12, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____