

# Food Establishment Inspection Report

Page 1 of 3

|  |                            |  |                      |
|--|----------------------------|--|----------------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |                            | No. of Risk Factor/Intervention Violations<br>0        | Date<br>05/19/2023   |
| Establishment<br>Bittner's Eureka Locker   | License/Permit #<br>23 131 | No. of Repeat Risk Factor/Intervention Violations<br>0 | Time In<br>10:30 AM  |
| Street Address<br>110 4-H Park Road  |                            | Permit Holder<br>Eureka Locker Inc                     | Time Out<br>11:45 AM |
| City/State<br>Eureka, IL   | ZIP Code<br>61530          | Purpose of Inspection<br>Routine Inspection            |                      |
| Risk Category<br>1   |                            |  |                      |

## 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  | In  |     |   |
| <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  | In  |     |   |
| 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   | In  |     |   |
| 19   | In  |     |   |
| 20   | In  |     |   |
| 21   | In  |     |   |
| 22   | In  |     |   |
| 23   | In  |     |   |
| 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                                     | X |     |   |
| 52                                     |   |     |   |
| 53                                     |   |     |   |
| 54                                     |   |     |   |
| 55                                     |   |     |   |
| 56                                     |   |     |   |
| <b>Employee Training</b>               |   |     |   |
| 57                                     |   |     |   |
| 58                                     |   |     |   |

Establishment: Bittner's Eureka Locker

Establishment #: 23 131

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 |
| Beef brisket/roaster     | 143  |  | Beef brisket/RIC      | 39   |  |               |      |
| Pork chop/grill          | 159  |  | Cured bacon/RIC       | 37   |  |               |      |
| Brats/roaster            | 142  |  | Pork chop-cooling/RIC | 43   |  |               |      |
| Hamburger/roaster        | 159  |  | Ribeye steak/RIC      | 42   |  |               |      |
| Ribeye steak/grill       | 146  |  | Raw ground beef/RIC   | 43   |  |               |      |
|                          |      |  | Butter/RIC            | 41   |  |               |      |
|                          |      |  | Block cheese/RIC      | 41   |  |               |      |
|                          |      |  | Brats-cooling/RIC     | 43   |  |               |      |
|                          |      |  |                       |      |  |               |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

CFPM Verification (name, expiration date, ID#): Lori Warfel

Lori Warfel  
j9cae-iiibh05 - State Food Safety  
Exp. 5/2026

Tiffany Tomlinson  
L2SC-3-031770 - Learn 2 Serve  
Exp. 5/2028

Vada Kellerhals  
21719906 - NRFSP  
Exp. 1/2026

Colton Andrews  
g35af-i95k2fc - State Food Safety  
Exp. 2/2025

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Person-in Charge (Signature)

May 19, 2023

Date \_\_\_\_\_

Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

Establishment: Bittner's Eureka Locker

Establishment #: 23 131

[illegible]

Person In Charge (Signature)

May 19, 2023

Date \_\_\_\_\_

Paul Wilkins Wend  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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