

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 3		Date 05/17/2023
Establishment Ricky's Gas & Mart		License/Permit # 23 069		Time In 2:05 PM
Street Address 409 Jubilee Lane		Permit Holder Saisanshri LLC		Time Out 3:20 PM
City/State Germantown Hills, IL		Purpose of Inspection Routine Inspection		Risk Category III

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	In	Certified Food Protection Manager (CFPM)			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	N/A	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	N/A	Proper hot holding temperatures		
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	Out	Proper cold holding temperatures	X	
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition		
Approved Source									
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			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					
COS R			COS R			COS R			
Safe Food and Water									
30	Pasteurized eggs used where required					Proper Use of Utensils			
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		
Food Temperature Control									
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					Utensils, Equipment and Vending			
36	Thermometers provided & accurate					47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
37	Food properly labeled; original container					48	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38	Insects, rodents, and animals not present					49	Non-food contact surfaces clean		
39	Contamination prevented during food preparation, storage and display					Physical Facilities			
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		
Employee Training									
57	All food employees have food handler training					53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required					54	Garbage & refuse properly disposed; facilities maintained		
55								Physical facilities installed, maintained, and clean	
56								Adequate ventilation and lighting; designated areas used	

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Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of foodborne disease prevention, application of HACCP
	principles, the requirements of this Code, and priority items (#22 & #28) noted during inspection. Discussed TCS food temperature
	requirements and integrated pest management with person-in-charge during inspection.
22	3-501.16 (P) Observed in WIC temperature of gallon milks measured 50° F using a food temperature measuring device with metal-
	stem. Ambient (air) temperature of WIC indicated 48° F on temperature measuring device. Time/Temperature Control for Safety
	food shall be maintained at 41°F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP
	concept with person-in-charge during inspection. Gallon milks discarded by food employee during inspection.
28	7-206.12 (P) Observed in cabinet under beverage dispensing unit open rodent bait blocks and rodent droppings. Rodent bait shall
	be contained in a covered, tamper-resistant bait station. Rodent bait blocks removed and discarded by food employee during
	inspection.
47	4-501.11 (C) Observed gasket damaged on right side swing door into WIC. Equipment components such as doors, seals, hinges,
	fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please correct
	this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Sudhir Reddy Kallu

May 17, 2023

Person in Charge (Signature)

—
Date

HACCP Topic: TCS food temperature & storage requirements, toxic material storage, employee health policy requirements

[Signature]

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Person in Charge (Signature)

May 17, 2023

Date

100 (1997)

Follow-up: Yes No (Check one)

Follow-up Date:

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