

# 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 <b>2</b>		Date <b>05/25/2023</b>
Establishment Topsy's		License/Permit # <b>23 060</b>		Time In <b>11:00 AM</b>
Street Address 23 W. Front Street		Permit Holder Gender Incorporated		Time Out <b>1:15 PM</b>
City/State El Paso, IL		Purpose of Inspection Routine Inspection		Risk Category <b>II</b>

## 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	In	Food separated and protected																																																																																																																				
2	Out	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			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	Out	Food in good condition, safe, and unadulterated	X		<b>Consumer Advisory</b>			14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>			26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			<b>Food/Color Additives and Toxic Substances</b>			28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			<b>Conformance with Approved Procedures</b>		
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## 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	Variance obtained for specialized processing methods				45	X Single-use/single-service articles: properly stored and used	X																																																																																																						
<b>Food Temperature Control</b>																																																																																																													
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly																																																																																																							
34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>																																																																																																								
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				48	X Warewashing facilities: installed, maintained, & used; test strips	X	36	X	Thermometers provided & accurate			49	X Non-food contact surfaces clean				<b>Physical Facilities</b>			<b>Food Identification</b>								37	X	Food properly labeled; original container	X		50	Hot and cold water available; adequate pressure				51	Plumbing installed; proper backflow devices		38	X	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed				39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned				40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained				41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean				42	Washing fruits and vegetables				56	X	Adequate ventilation and lighting; designated areas used			<b>Employee Training</b>			57	All food employees have food handler training				58	Allergen training as required			
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# Food Establishment Inspection Report

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Establishment: Topsy's

Establishment #: 23 060

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pulled pork/hot-holding	206	Ranch dressing-cooling/RIC	43	Shredded cheese/WIC	41
Queso/hot-holding	137	Sliced cheese/RIC	41	Cut lettuce/WIC	41
		Diced tomatoes/RIC	40		
		Sour cream/RIC	40		
		Salsa/RIC	40		
		Italian beef/WIC	37		
		Taco meat/WIC	37		
		Sloppy Joe/WIC	36		
		Green beans/WIC	37		

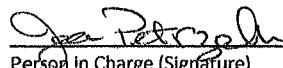
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the person-in-charge has current CFPN certification. This facility is classified as a Category I 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.
13	3-202.15 (Pf) Observed in middle storage room by office two (2) dented cans of Sysco Classic corn on black plastic shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from shelf and placed into dented can area by person-in-charge during inspection.
36	4-204.112 (C) Observed in middle storage room by office temperature measuring device not provided and conspicuous in RIF (WhiteWestinghouse, French fries). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen along cook line squeeze container of clear liquid and squeeze container of yellow liquid without name identifying contents on containers and in kitchen on prep table red liquid food substance in yellow bowl without name identifying contents on bowl. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Clear liquid was water, yellow liquid was butter alternative, and red liquid was buffalo sauce, according to food employee and labeled by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Jean Petrzekla

Jean Petrzekla  
L2SC-3-024767 - Learn 2 Serve  
Exp. 9/2027

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

  
Person in Charge (Signature)

May 25, 2023

Date



  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

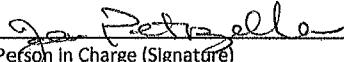
# Food Establishment Inspection Report

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Establishment: Topsy's

Establishment #: 23 060

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed in middle storage room by office exterior door with air and light penetrating along bottom of door jamb. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in kitchen Styrofoam containers stored incorrectly in open ("up") position on shelf. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Styrofoam containers inverted by person-in-charge during inspection.
48	4-302.14 (Pf) Observed test kit to measure concentration of chlorine sanitizing solution and quaternary ammonium solution not provided at establishment. A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided. Chlorine and quaternary ammonium test kits acquired by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen WIC condensing fan coils soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
56	4-204.11 (C) Observed along cook line exhaust hood and exhaust hood filters soiled with accumulated debris and grease. Exhaust ventilation hood systems in food preparation areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. 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 go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPN certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note if any changes are planned in the future for this establishment (equipment, menu, plumbing, remodel, location, ownership, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPN 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.
	Observed middle storage room by office, new equipment, and new location of 3-compartment sink

  
Person in Charge (Signature)

May 25, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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