

# 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 05/25/2023
Establishment Topsy's		License/Permit # 23 060	Time In 11:00 AM
Street Address 23 W. Front Street		Permit Holder Gander Incorporated	Time Out 1:15 PM
City/State El Paso, IL		ZIP Code 61738	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
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	In	Hands clean and properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	Out	Food in good condition, safe, and unadulterated	X	
14	N/A	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
<b>Protection from Contamination</b>				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	In	Proper cooking time and temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	In	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP		

## 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		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36	X	Thermometers provided & accurate		
<b>Food Identification</b>				
37	X	Food properly labeled; original container	X	
<b>Prevention of Food Contamination</b>				
38	X	Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used	X	
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	X	Warewashing facilities: installed, maintained, & used; test strips	X	
49	X	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
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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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		

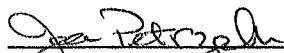
## OBSERVATIONS AND CORRECTIVE ACTIONS

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 CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM 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 Petrzalka


Jean Petrzalka L2SC-3-024767 - Learn 2 Serve Exp. 9/2027			
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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: \_\_\_\_\_

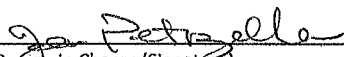
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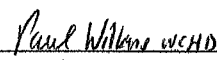
Establishment #: 23 060

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 CFPM 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 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.
	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: \_\_\_\_\_