

# 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 0	Date 07/12/2023
Establishment BG's Auto Gas		No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:15 PM
License/Permit # 23 169		Permit Holder KMND Inc	Time Out 2:15 PM
Street Address 1510 Spring Bay Road Suite A		Risk Category III	
City/State Bay View Gardens, IL		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																																																																																																																																						
<b>Supervision</b>																																																																																																																																													
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																						
2	N/A	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	N/O	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	N/A	Proper cooling time and temperature	9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	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	In	Food in good condition, safe, and unadulterated			<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>			<b>Preventing Contamination by Hands</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		
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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																																																																																																																						
<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				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, and used		<b>Food Identification</b>								37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips		<b>Prevention of Food Contamination</b>								38	Insects, rodents, and animals not present				49	X Non-food contact surfaces clean		39	Contamination prevented during food preparation, storage and display				<b>Physical Facilities</b>			40	Personal cleanliness				50	Hot and cold water available; adequate pressure				50	Hot and cold water available; adequate pressure		41	Wiping cloths: properly used and stored				51	X Plumbing installed; proper backflow devices	X	42	Washing fruits and vegetables				52	Sewage and waste water properly disposed				52	Sewage and waste water properly disposed		<b>Employee Training</b>								53	Toilet facilities: properly constructed, supplied, & cleaned				54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				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: BG's Auto Gas

Establishment #: 23 169

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 stick bites/RIC	37		
		White cheese curds/RIC	37		
		Turkey & cheese sandwich/RIC	40		
		Hot dogs/WIC	40		
		Milk/WIC	40		
		Creme/creme dispensing unit	35		
		Creme/WIC	37		

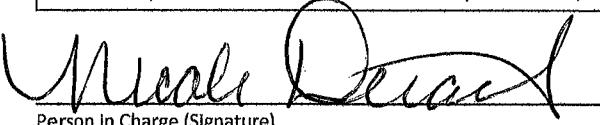
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
36	4-204.112 (C) Observed temperature measuring devices not provided and conspicuous in RIF (Frozen Food, 2-door) and in RIF (Blue Bunny, 2-sliding door). Cold-holding equipment used for TCS 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.	
45	4-903.11 (C) Observed by back storage counter open box of clear plastic cups and lids stored directly on floor. 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. Please correct this violation within 90 days or at least by next routine inspection.	
49	4-602.13 (C) Observed in WIC (beer) metal cooling fan blue grill covers soiled with accumulated dust and debris. Clean all non food-contact surfaces surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.	
51	5-203.14 (P) Observed by 3-compartment sink black hose attached to faucet without proper backflow prevention device installed on water line. A plumbing system shall be installed to preclude backflow of liquid contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached. Black hose disconnected by person-in-charge during inspection.	
55	6-201.11 (C) Observed in back liquor storage room drywall ceiling in center of room damaged, open joist space, and not maintained in good repair. Ceilings 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.	

CFPM Verification (name, expiration date, ID#): Nicole Derals

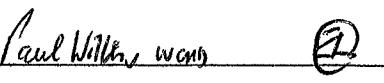
Sarah Brazeal 21678291 - NRFSP Exp. 3/2025	Nelson Doty 21557948 - NRFSP Exp. 3/2024		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements

  
Person in Charge (Signature)

Jul 12, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

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Establishment: BG's Auto Gas

Establishment #: 23 169

## OBSERVATIONS AND CORRECTIVE ACTIONS

Person In Charge (Signature)

Jul 12, 2023

Date

S. (S. 197)

Paul Wilkins (cont)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

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Inspector (Signature)