

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		License/Permit # 23 169	Time In 1:15 PM
Street Address 1510 Spring Bay Road Suite A		Permit Holder KMND Inc	Time Out 2:15 PM
City/State Bay View Gardens, IL		Risk Category III	
ZIP Code 61611		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
Supervision			
1	In		
2	N/A		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	N/A		
10	In		
Approved Source			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	N/O		
19	N/A		
20	N/A		
21	N/O		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	In		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	In		
Conformance with Approved Procedures			
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
Safe Food and Water			
30			
31			
32			
Food Temperature Control			
33			
34			
35			
36	X		
Food Identification			
37			
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45	X		
46			
Utensils, Equipment and Vending			
47			
48			
49	X		
Physical Facilities			
50			
51	X		X
52			
53			
54			
55	X		
56			
Employee Training			
57			
58			

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Establishment: BG's Auto Gas

Establishment #: 23 169

Water Supply: ☐ Public ☒ PrivateWaste 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		
		Crema/crema dispensing unit	35		
		Crema/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 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. 3/2025Nelson Doty
21557948 - NRFSP
Exp. 3/2024

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:

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Establishment #: 23 169

[illegible]

Person In Charge (Signature) 

Jul 12, 2023
Date

Paul Wilken w g 11

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____