

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 07/12/2023
Establishment BG's Gaming Cafe		No. of Repeat Risk Factor/Intervention Violations 1	Time In 11:45 AM
License/Permit # 23 160		Permit Holder BG's Gaming Cafe Inc	Time Out 1:15 PM
Street Address 1510 Spring Bay Road Apt C		Risk Category II	
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																																																																																																																																																																																																																																																																																																		
Supervision																																																																																																																																																																																																																																																																																																									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																																																																																																																																																																																		
2	Out	Certified Food Protection Manager (CFPM)		X	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			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	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	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	Out	Adequate handwashing sinks properly supplied and accessible	X		22	In	Proper cold holding temperatures	Approved Source								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			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			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				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	Single-use/single-service articles: properly stored and used				Food Temperature Control					46	Gloves used properly				33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending				34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			X	35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips				36	X	Thermometers provided & accurate			49	Non-food contact surfaces clean				Food Identification					Physical Facilities				37	X	Food properly labeled; original container			50	Hot and cold water available; adequate pressure				Prevention of Food Contamination					51	Plumbing installed; proper backflow devices				38	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	X	Physical facilities installed, maintained, and clean			42	Washing fruits and vegetables				56	X	Adequate ventilation and lighting; designated areas used		
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Employee Training

57	All food employees have food handler training	
58	Allergen training as required	

Food Establishment Inspection Report

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Establishment: BG's Gaming Cafe

Establishment #: 23 160

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

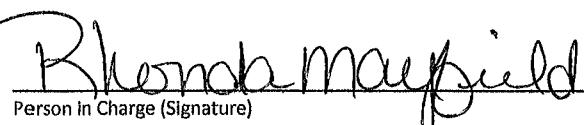
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/flattop	189	Sliced tomatoes/RIC prep	36	Milk/WIC	40
Tenderloin/fryer	199	Sliced cheese/RIC prep	41	Sliced cheese/WIC	40
Taco meat/crock pot	136	Ham/RIC	41	Homemade ranch dressing/WIC	40
Diced chicken/flattop	199	Sliced cheese/RIC	41		
		Shredded cheese/RIC	41		
		Southwest salad mix/RIC	41		
		Shredded lettuce/cold-holding	41		
		Diced tomatoes/cold-holding	41		
		Shredded cheese/cold-holding	41		

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 no documentation that food employees have current CFPN certification. This facility is classified as a Category II 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.
10	5-205.11 (Pf) Observed in kitchen hand sink blocked with round metal bowl at time of inspection. Hand washing sinks shall be accessible at all times. Round metal bowl removed from hand sink during inspection.
36	4-204.112 (C) Observed in upstairs storage room temperature measuring devices not provided and conspicuous in RIF (chest), RIC (upright), and RIF (upright). 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 on shelf above stove/flattop three (3) glass shake-style containers of dry food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in upstairs storage room box of round foam containers and box of plastic 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.

CFPN Verification (name, expiration date, ID#): Rhonda Mayfield

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, 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 Gaming Cafe

Establishment #: 23 160

Person in Charge (Signature)

Jul 12, 2023

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: