

# 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 07/05/2023
Establishment Biscuits and Gravy		License/Permit # 23 162		Time In 8:45 AM
Street Address 920 N. Niles Street/State Route 89		Permit Holder Tommy Moraga		Time Out 10:30 AM
City/State Metamora, 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	IN	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			18	IN	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	IN	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding		
7	IN	No discharge from eyes, nose, and mouth			20	IN	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	IN	Hands clean and properly washed			21	IN	Proper hot holding temperatures		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	IN	Proper cold holding temperatures		
10	IN	Adequate handwashing sinks properly supplied and accessible			23	IN	Proper date marking and disposition		
<b>Approved Source</b>									
11	IN	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	IN	Food in good condition, safe, and unadulterated			25	IN	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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
<b>Safe Food and Water</b>									
30	Pasteurized eggs used where required				43	Proper Use of Utensils			
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			
<b>Food Temperature Control</b>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate				49	Non-food contact surfaces clean			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					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	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>					57	X	All food employees have food handler training		
					58	X	Allergen training as required		

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Establishment: Biscuits and Gravy

Establishment #: 23 162

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/steam unit	170	Diced tomatoes-cooling/RIC cook	50	Pancake batter mix-cooling/WIC	61
Milk/steam unit	154	Diced ham-cooling/RIC cook line	55	Sweet creme-cooling/WIC	45
Omelet/flattop	177	Shredded cheese/RIC cook line	41		
Sausage patty/flattop	188	Sliced cheese/RIC cook line	41		
Eggs/flattop	181	Pancake batter/RIC cook line	41		
Hash browns/flattop	150	Milk/WIC	39		
		Ham-cooling/WIC	44		
		Diced sweet potatoes/WIC	41		
		Sliced cheese/WIC	39		

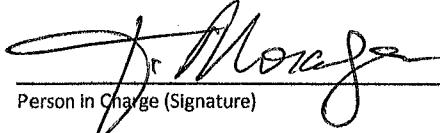
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-501.12 (C) Observed in warewashing area above mechanical warewashing machine wall-mounted fan grill covers soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that current employees employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that current food employees with CFPM certification also have current allergen awareness training certification as required. All certified food managers employed by a restaurant must obtain training in basic allergen awareness principles within 30 days of employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tommy Moraga

Tommy Moraga 21542171 - NRFSP Exp. 1/2024	Shirley Moraga 17583865 - ServSafe Exp. 8/2024		
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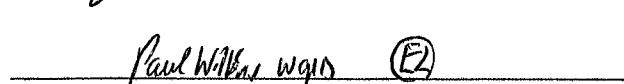
HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy



Person in Charge (Signature)

Jul 5, 2023

Date

  
Paul Williams (E2)

Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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## OBSERVATIONS AND CORRECTIVE ACTIONS

J. Morag

Jul 5, 2023

Date

Person in Charge (Signature)

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

**Follow-up Date:**