

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1	Date 07/12/2023
Establishment Sheets Creek Saloon		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:00 AM
License/Permit # 23 048		Permit Holder Sheets Creek Saloon LLC	Time Out 11:30 AM
Street Address 100 Sheets Creek Way		Risk Category II	
City/State Spring Bay, 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	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X
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			18	N/O	Proper cooking time and temperatures	
Good Hygienic Practices								
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding	
7	In	No discharge from eyes, nose, and mouth			20	In	Proper cooling time and temperature	
Preventing Contamination by Hands								
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	
Approved Source								
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			Consumer Advisory			
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction			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				
COS R			COS R					
Safe Food and Water								
30	Pasteurized eggs used where required				Proper Use of Utensils			
31	Water and ice from approved source				43	X	In-use utensils: properly stored	
32	Variance obtained for specialized processing methods				44		Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control								
33	Proper cooling methods used; adequate equipment for temperature control				45		Single-use/single-service articles: properly stored and used	
34	Plant food properly cooked for hot holding				46		Gloves used properly	
35	Approved thawing methods used				Utensils, Equipment and Vending			
36	Thermometers provided & accurate				47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
Food Identification								
37	Food properly labeled; original container				48		Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination								
38	Insects, rodents, and animals not present				49		Non-food contact surfaces clean	
39	Contamination prevented during food preparation, storage and display				Physical Facilities			
40	Personal cleanliness				50		Hot and cold water available; adequate pressure	
41	Wiping cloths: properly used and stored				51		Plumbing installed; proper backflow devices	
42	Washing fruits and vegetables				52		Sewage and waste water properly disposed	
Employee Training								
57	All food employees have food handler training				53		Toilet facilities: properly constructed, supplied, & cleaned	
58	Allergen training as required				54		Garbage & refuse properly disposed; facilities maintained	
Physical Facilities								
55	Physical facilities installed, maintained, and clean				56		Adequate ventilation and lighting; designated areas used	
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Page 2 of 3

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Establishment #: 23 048

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
French onion soup/hot-holding	185	Blue cheese crumbles/RIC prep	33	Spaghetti meat sauce/WIC	38
Beer cheese soup/hot-holding	175	Housemade ranch dressing/RIC	34	Housemade ranch dressing/RIC	39
Cheese sauce/hot-holding	168	Cole slaw/RIC prep	37	Corn fritter mix/prep	68
Nacho cheese/hot-holding	169	Shredded cheese/RIC prep	39		
Beer cheese/hot-holding	162	Pasta/RIC cook	40		
		Wild rice/RIC cook	33		
		Rice pilaf/RIC cook	34		
		Pasta/WIC	37		
		Au gratin potatoes/WIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Scott Sheets

Scott Sheets 1581365 - Always Food Safe Exp. 8/2027	William Montague 22734973 - ServSafe Exp. 10/2027	William Cochran 18582217 - ServSafe Exp. 11/2024	
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health

SHS 8

Jul 12, 2023

Date

Paul Wilkins 1991

6

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Sheets Creek Saloon

Establishment #: 23 048

Person in-Charge (Signature)

Jul 12, 2023

Date

S. S. ,

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)