

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 08/03/2023
Establishment Front Street Creamery		License/Permit # 22 195	Time In 12:05 PM
Street Address 21 E. Front Street		Permit Holder Matt & Karl Kaps	Time Out 1:25 PM
City/State El Paso, IL	ZIP Code 61738	Risk Category II	
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		Person in charge present, demonstrates knowledge, and performs duties
2 Out		Certified Food Protection Manager (CFPM)
Employee Health		
3 In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 In		Proper use of restriction and exclusion
5 In		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6 In		Proper eating, tasting, drinking, or tobacco use
7 In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8 In		Hands clean and properly washed
9 In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 In		Adequate handwashing sinks properly supplied and accessible
Approved Source		
11 In		Food obtained from approved source
12 N/O		Food received at proper temperature
13 In		Food in good condition, safe, and unadulterated
14 N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R
Protection from Contamination		
15 In		Food separated and protected
16 In		Food-contact surfaces; cleaned and sanitized
17 In		Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety		
18 In		Proper cooking time and temperatures
19 N/A		Proper reheating procedures for hot holding
20 N/A		Proper cooling time and temperature
21 In		Proper hot holding temperatures
22 In		Proper cold holding temperatures
23 In		Proper date marking and disposition
24 N/A		Time as a Public Health Control; procedures & records
Consumer Advisory		
25 N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26 In		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27 N/A		Food additives: approved and properly used
28 In		Toxic substances properly identified, stored, and used
Conformance with Approved Procedures		
29 N/A		Compliance with variance/specialized process/HACCP

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		Pasteurized eggs used where required
31		Water and ice from approved source
32		Variance obtained for specialized processing methods
Food Temperature Control		
33		Proper cooling methods used; adequate equipment for temperature control
34		Plant food properly cooked for hot holding
35		Approved thawing methods used
36		Thermometers provided & accurate
Food Identification		
37 X		Food properly labeled; original container
Prevention of Food Contamination		
38		Insects, rodents, and animals not present
39		Contamination prevented during food preparation, storage and display
40		Personal cleanliness
41		Wiping cloths: properly used and stored
42		Washing fruits and vegetables

Compliance Status	COS	R
Proper Use of Utensils		
43		In-use utensils: properly stored
44		Utensils, equipment & linens: properly stored, dried, & handled
45		Single-use/single-service articles: properly stored and used
46		Gloves used properly
Utensils, Equipment and Vending		
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48		Warewashing facilities: installed, maintained, & used; test strips
49		Non-food contact surfaces clean
Physical Facilities		
50		Hot and cold water available; adequate pressure
51		Plumbing installed; proper backflow devices
52		Sewage and waste water properly disposed
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
Employee Training		
57		All food employees have food handler training
58		Allergen training as required

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Page 2 of 3

Establishment: Front Street Creamery

Establishment #: 22 195

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
Hot dog/hot-holding	180	Milk/RIC	36		
Pulled pork-cooking/crock pot	83	Ice cream/RIF	13		
Nacho cheese/crock pot	104				

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 documentation that only one (1) food employee has current ANSI-approved certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM 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.
37	3-602.11 (C) Observed in RIF (small, 2-sliding door) pre-packaged pints and quarts of ice cream not properly labeled. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. (B) Label information shall include: (1) The common name of the food, or absent a common name, an adequately descriptive identity statement; (2) If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) An accurate declaration of the net quantity of contents; (4) The name and place of business of the manufacturer, packer, or distributor; and (5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kari Kaps

Kari Kaps
L2SC-3-023401 - Learn 2 Serve
Exp. 7/2027

HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, approved food sources

Person in Charge (Signature)

Aug 3, 2023

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Front Street Creamery

Establishment #: 22 195

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

Please correct any core (C) violations noted above ASAP but at least by next routine inspection

Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information

Facility is still classified as a Category II food establishment

The person-in-charge shall have current CFPM certification and be on the premises during all hours of operation

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbecue, fair, vendor event, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.

Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.

WCHD provides free food safety in-services to establishments & their staff

Food handler certification is required for all food employees without current CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Person in Charge (Signature)

Aug 3, 2023

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: