

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 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		Purpose of Inspection Routine Inspection		Risk Category II

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)			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			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
Approved Source									
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			26	In	Pasteurized foods used; prohibited foods not offered		
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		

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									
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			
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			
Food Identification									
37	X Food properly labeled; original container				Physical Facilities				
Prevention of Food Contamination									
38	Insects, rodents, and animals not present				50	Hot and cold water available; adequate pressure			
39	Contamination prevented during food preparation, storage and display				51	Plumbing installed; proper backflow devices			
40	Personal cleanliness				52	Sewage and waste water properly disposed			
41	Wiping cloths: properly used and stored				53	Toilet facilities: properly constructed, supplied, & cleaned			
42	Washing fruits and vegetables				54	Garbage & refuse properly disposed; facilities maintained			
Employee Training									
57	All food employees have food handler training				55	Physical facilities installed, maintained, and clean			
58	Allergen training as required				56	Adequate ventilation and lighting; designated areas used			

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Establishment #: 22 195

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	<p>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.</p> <p style="text-align: center;">Please correct this violation within 90 days or at least by next routine inspection.</p>
37	<p>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.</p>

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

Kari Kaps L2SC-3-023401 - Learn 2 Serve Exp. 7/2027			
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, approved food sources


Lori Kapp

Aug 3, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Aug 3, 2023

Date

THEORY OF SPECTRA (3)

Follow-up: Yes No (Check one)

Follow-up Date: