

Food Establishment Inspection Report

Page 1 of 3

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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 09/15/2023 |
| Establishment Bittner's Eureka Locker | | | No. of Repeat Risk Factor/Intervention Violations 0 | Time In 10:30 AM |
| Street Address 110 4-H Park Road | | | Permit Holder Eureka Locker Inc | Time Out 11:45 AM |
| City/State Eureka, IL | | | Risk Category I | |
| ZIP Code 61530 | | | 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.

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|---|-----|---|-----|---|--|-----|--|--|--|--|----|--------------------------------------|----|--|--|--|--|----|---|---|--------------------------------|----|-----|--|--|--|----|-----|--|----|---------------------------------|--|--|----|----|-------------------------------------|----|--|---|--|---|----|----|---------------------------------|----|----|---|--|----|-----|--|----------------------------------|------------------------|--|--|--|--|--|--|--|----|----|------------------------------------|--|--|----|----|-------------------------------------|----|-----|-------------------------------------|--|--|----|-----|---|----|----|---|--|--|--------------------------|--|--|--|----|-----|---|--|--|----|-----|---|--|--|---------------------------------------|--|--|--|--|--|--|--|--|--|--|--|----|-----|--|--|--|----|-----|--|--|--|--|--|--|--|----|----|--|--|--|---|--|--|--|--|--|--|--|----|-----|--|--|--|
| 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 | 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 | In | Proper reheating procedures for hot holding | Good Hygienic Practices | | | | | | | | 8 | In | Hands clean and properly washed | | | 20 | In | 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 | In | Adequate handwashing sinks properly supplied and accessible | | | 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 | N/A | Consumer advisory provided for raw/undercooked food | | | Highly Susceptible Populations | | | | Preventing Contamination by Hands | | | | | | | | 26 | N/A | Pasteurized foods used; prohibited foods not offered | | | 27 | N/A | Food additives: approved and properly used | | | Food/Color Additives and Toxic Substances | | | | 28 | In | Toxic substances properly identified, stored, and used | | | Conformance with Approved Procedures | | | | | | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | |
| 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 | In | Proper reheating procedures for hot holding | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Good Hygienic Practices | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | In | Hands clean and properly washed | | | 20 | In | 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 | In | Adequate handwashing sinks properly supplied and accessible | | | 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 | N/A | Consumer advisory provided for raw/undercooked food | | | Highly Susceptible Populations | | | | Preventing Contamination by Hands | | | | | | | | 26 | N/A | Pasteurized foods used; prohibited foods not offered | | | 27 | N/A | Food additives: approved and properly used | | | Food/Color Additives and Toxic Substances | | | | 28 | In | Toxic substances properly identified, stored, and used | | | Conformance with Approved Procedures | | | | | | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 28 | In | Toxic substances properly identified, stored, and used | | | Conformance with Approved Procedures | | | | | | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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

| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|--|-----|---|----------------------------|--|---|--|--|---|--|--|----|---|----------------------------|--|--|----|---|---------------------------------|--|--|----|---|----------------------------|--|--|---|--|---------------------------------|---|--|----|---|----------------------------|--|--|---|--|----------------------------|-------------------------------|---|----|---|--------------------------|----|--|---|--|--|----|--|----|---|--|----|--|---|--|--|----|--|---|----------------------------------|--|----|--|----------------------------|---------------------------------|--|----|--|----|----------------------------------|--|----|--|----------------------------|--|--|---|--|--|--|--|--------------------------|--|--|----|--|---|---|--|----|---|--------------------------|--|--|----|--|---|--|--|----|--|--------------------------|--|--|----|--|----|--|--|----|--|--------------------------|-------------------------------|--|----|--|--------------------------|--|--|----|--|--|--|--|----|---|--|--|--|----|---|--|--|--|--------------------------|--|--|--|--|----|---|--|----|---|--------------------------|--|--|----|-------------------------------|----|-------------------------------|--|----|---|--------------------------|--|--|----|-------------------------------|--|--|--|----|---|--|--|--|----|-------------------------------|--|--|--|
| 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 | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | | 34 | Plant food properly cooked for hot holding | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | 35 | Approved thawing methods used | | | | 49 | Non-food contact surfaces clean | | | | 36 | Thermometers provided & accurate | | | | Food Identification | | | | | | | | 50 | Hot and cold water available; adequate pressure | | | | 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as 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 | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | | 34 | Plant food properly cooked for hot holding | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | 35 | Approved thawing methods used | | | | 49 | Non-food contact surfaces clean | | | | 36 | Thermometers provided & accurate | | | | Food Identification | | | | | | | | 50 | Hot and cold water available; adequate pressure | | | | 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | |
| 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 | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | | 34 | Plant food properly cooked for hot holding | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | 35 | Approved thawing methods used | | | | 49 | Non-food contact surfaces clean | | | | 36 | Thermometers provided & accurate | | | | Food Identification | | | | | | | | 50 | Hot and cold water available; adequate pressure | | | | 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | | 34 | Plant food properly cooked for hot holding | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | 35 | Approved thawing methods used | | | | 49 | Non-food contact surfaces clean | | | | 36 | Thermometers provided & accurate | | | | Food Identification | | | | | | | | 50 | Hot and cold water available; adequate pressure | | | | 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | | 34 | Plant food properly cooked for hot holding | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | 35 | Approved thawing methods used | | | | 49 | Non-food contact surfaces clean | | | | 36 | Thermometers provided & accurate | | | | Food Identification | | | | | | | | 50 | Hot and cold water available; adequate pressure | | | | 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 34 | Plant food properly cooked for hot holding | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | 35 | Approved thawing methods used | | | | 49 | Non-food contact surfaces clean | | | | 36 | Thermometers provided & accurate | | | | Food Identification | | | | | | | | 50 | Hot and cold water available; adequate pressure | | | | 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 48 | Warewashing facilities: installed, maintained, & used; test strips | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 35 | Approved thawing methods used | | | | 49 | Non-food contact surfaces clean | | | | 36 | Thermometers provided & accurate | | | | Food Identification | | | | | | | | 50 | Hot and cold water available; adequate pressure | | | | 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 49 | Non-food contact surfaces clean | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 36 | Thermometers provided & accurate | | | | Food Identification | | | | | | | | 50 | Hot and cold water available; adequate pressure | | | | 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Food Identification | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 50 | Hot and cold water available; adequate pressure | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 37 | Food properly labeled; original container | | | | 51 | Plumbing installed; proper backflow devices | | | | Prevention of Food Contamination | | | | | | | | 52 | Sewage and waste water properly disposed | | | | 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 51 | Plumbing installed; proper backflow devices | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Prevention of Food Contamination | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 52 | Sewage and waste water properly disposed | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 38 | Insects, rodents, and animals not present | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 39 | Contamination prevented during food preparation, storage and display | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 54 | Garbage & refuse properly disposed; facilities maintained | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 40 | Personal cleanliness | | | | 55 | Physical facilities installed, maintained, and clean | | | | 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 55 | Physical facilities installed, maintained, and clean | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 41 | Wiping cloths: properly used and stored | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 56 | Adequate ventilation and lighting; designated areas used | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 42 | Washing fruits and vegetables | | | | Employee Training | | | | | | | | 57 | All food employees have food handler training | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Employee Training | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 57 | All food employees have food handler training | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Food Establishment Inspection Report

Page 2 of 3

Establishment: Bittner's Eureka Locker

Establishment #: 23 131

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------------|------|------------------------|------|---------------|------|
| Beef brisket/roaster | 155 | Beef brisket/RIC | 39 | | |
| Brats/roaster | 138 | Cured bacon/RIC | 37 | | |
| Pork chops/grill | 145 | Block cheese/RIC | 41 | | |
| Ribeye steak/grill | 159 | Pork franks/RIC | 39 | | |
| Hamburger/grill | 165 | Pork chop-cooling/RIC | 42 | | |
| | | Ground beef/RIC | 41 | | |
| | | Ribeye steak/RIC | 41 | | |
| | | Pork chops/RIC grill | 35 | | |
| | | Ribeye steak/RIC grill | 35 | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 38 | 6-202.15 (C) Observed exterior front entrance/exit doors to retail store with gap in between doors allowing air/light to penetrate. |
| | Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes |
| | and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. |
| | Please correct this violation within 90 days or at least by next routine inspection. |
| 49 | 4-602.13 (C) Observed in RIC (bacon, brisket) and in RIC (cheese, pork chops) interior cooling coils soiled with accumulated debris |
| | and condensation ice. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude |
| | accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection. |
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CFPM Verification (name, expiration date, ID#): Lori Warfel

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|---|---|---|--|
| Lori Warfel j9cae-iiibh05 - State Food Safety Exp. 5/2026 | Tiffany Tomlinson L2SC-3-031770 - Learn 2 Serve Exp. 5/2028 | Vada Kellerhals 21719906 - NRFPSP Exp. 1/2026 | |
|---|---|---|--|

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Person In Charge (Signature)

Sep 15, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Bittner's Eureka Locker

Establishment #: 23 131

OBSERVATIONS AND CORRECTIVE ACTIONS

~~Person In Charge (Signature)~~

Sep 15, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)