

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 09/13/2023 |
| Establishment Braker's Market | | License/Permit # 23 025 | Time In 9:10 AM |
| Street Address 1183 Cruger Road | | No. of Repeat Risk Factor/Intervention Violations 0 | Time Out 11:30 AM |
| City/State Eureka, IL | | Permit Holder Braker's Market LLC | 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.

| Compliance Status | | COS | R |
|--|-----|---|---|
| Supervision | | | |
| 1 | In | Person in charge present, demonstrates knowledge, and performs duties | |
| 2 | In | 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/O | Proper reheating procedures for hot holding | |
| 20 | In | 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 | N/A | 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 | X |
| Prevention of Food Contamination | | | |
| 38 | | Insects, rodents, and animals not present | |
| 39 | X | Contamination prevented during food preparation, storage and display | X |
| 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 | X | 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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Establishment: Braker's Market

Establishment #: 23 025

Water Supply: ☐ Public ☒ Private

Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 181

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------------|------|--------------------------|------|------------------------------|------|
| Cheddar broccoli soup/ soup urn | 167 | Turkey/RIC deli | 37 | Milk/RIC coffee | 37 |
| White chicken chili/soup urn | 155 | Ham/RIC deli | 39 | Macaroni salad/WIC | 35 |
| Sloppy Joe/crock pot | 172 | Pastrami/RIC deli | 39 | Ham salad/WIC | 35 |
| | | Smoked chicken/RIC deli | 36 | Milk/WIC | 34 |
| | | Roast beef/RIC deli | 39 | Corned beef/WIC | 39 |
| | | Sliced tomatoes/RIC deli | 39 | Block cheese/WIC | 38 |
| | | Ham salad/RIC deli | 39 | Buffalo chicken dip/RIC open | 39 |
| | | Macaroni salad/RIC deli | 40 | | |
| | | Pasta salad/RIC deli | 39 | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 37 | 3-601.11 (C) Observed in WIC (meat, cheese) clear plastic bag of white food substance without name identifying contents on container. Packaged food shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and standards of identity or composition, and the general requirements in 21 CFR 130 – Food Standards: General and 9 CFR 319 Subpart A – General. White food substance was frosting according to person-in-charge and labeled during inspection. |
| 37 | 3-602.11 (C) Observed in Aisle 7 prepackaged in advance of retail sale lemon fudge slab without ingredient list on containers and on end cap of Aisle 5/6 prepackaged in advance of retail sale juju pumpkins, caramel apple puffs, and pumpkin spice yogurt pretzels without ingredient list on packages. Food packaged in a food establishment, shall be labeled with: (1) 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. Food packages removed from store display shelving for re-labeling by person-in-charge during inspection. |
| 39 | 3-305.11 (C) Observed bread bags stored directly next to hand sink and under wall-mounted hand soap dispenser. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Bread bags removed to separate location by food employee during inspection. |

CFPM Verification (name, expiration date, ID#): Mark Dotterer

| | | | |
|---|---|---|--|
| Mark Dotterer 21835619 - ServSafe Exp. 5/2027 | Jessica Rocke g37k5-i968437 - State Food Safety Exp. 2/2025 | Linda Knobloch 21719907 - NRFSP Exp. 1/2026 | Rebecca Braker g8546-i9i8i48 - State Food Safety Exp. 3/2025 |
|---|---|---|--|

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

Mark Dotterer
Person In Charge (Signature)

Sep 13, 2023

Date

Paul Wilkins
Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Braker's Market

Establishment #: 23 025

[illegible]

Mark Dotterer
Person in Charge (Signature)

Sep 13, 2023

Date _____

Paul Wilbur Ward
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: