

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

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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 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 | N/O | 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 | | Preventing Contamination by Hands | | | | | | | | 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 | | | | 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 | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | Conformance with Approved Procedures | | | |
| 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 | N/O | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | 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 | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 25 | N/A | Consumer advisory provided for raw/undercooked food | | | Highly Susceptible Populations | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 27 | N/A | Food additives: approved and properly used | | | Food/Color Additives and Toxic Substances | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 28 | In | Toxic substances properly identified, stored, and used | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 29 | N/A | Compliance with variance/specialized process/HACCP | | | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 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 | | | | Utensils, Equipment and Vending | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 35 | Approved thawing methods used | | | | 36 | Thermometers provided & accurate | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | Food Identification | | | | | | | | 37 | Food properly labeled; original container | | X | | 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 | | X | | Physical Facilities | | | | 40 | Personal cleanliness | | | | 41 | Wiping cloths: properly used and stored | | | | 50 | Hot and cold water available; adequate pressure | | 42 | Washing fruits and vegetables | | | | 43 | Insects, rodents, and animals not present | | | | 51 | Plumbing installed; proper backflow devices | | 44 | Contamination prevented during food preparation, storage and display | | X | | 52 | Sewage and waste water properly disposed | | 45 | Personal cleanliness | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | 46 | Wiping cloths: properly used and stored | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | 47 | Washing fruits and vegetables | | | | 55 | Physical facilities installed, maintained, and clean | | 48 | Insects, rodents, and animals not present | | | | 56 | Adequate ventilation and lighting; designated areas used | | 49 | Contamination prevented during food preparation, storage and display | | X | | Employee Training | | | | 50 | Personal cleanliness | | | | 51 | Wiping cloths: properly used and stored | | | | 57 | All food employees have food handler training | | 52 | Washing fruits and vegetables | | | | 53 | Insects, rodents, and animals not present | | | | 58 | Allergen training as required | |
| 36 | Thermometers provided & accurate | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Food Identification | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 37 | Food properly labeled; original container | | X | | 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 | | X | | Physical Facilities | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 40 | Personal cleanliness | | | | 41 | Wiping cloths: properly used and stored | | | | 50 | Hot and cold water available; adequate pressure | | 42 | Washing fruits and vegetables | | | | 43 | Insects, rodents, and animals not present | | | | 51 | Plumbing installed; proper backflow devices | | 44 | Contamination prevented during food preparation, storage and display | | X | | 52 | Sewage and waste water properly disposed | | 45 | Personal cleanliness | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | 46 | Wiping cloths: properly used and stored | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | 47 | Washing fruits and vegetables | | | | 55 | Physical facilities installed, maintained, and clean | | 48 | Insects, rodents, and animals not present | | | | 56 | Adequate ventilation and lighting; designated areas used | | 49 | Contamination prevented during food preparation, storage and display | | X | | Employee Training | | | | 50 | Personal cleanliness | | | | 51 | Wiping cloths: properly used and stored | | | | 57 | All food employees have food handler training | | 52 | Washing fruits and vegetables | | | | 53 | Insects, rodents, and animals not present | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 41 | Wiping cloths: properly used and stored | | | | 50 | Hot and cold water available; adequate pressure | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 42 | Washing fruits and vegetables | | | | 43 | Insects, rodents, and animals not present | | | | 51 | Plumbing installed; proper backflow devices | | 44 | Contamination prevented during food preparation, storage and display | | X | | 52 | Sewage and waste water properly disposed | | 45 | Personal cleanliness | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | 46 | Wiping cloths: properly used and stored | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | 47 | Washing fruits and vegetables | | | | 55 | Physical facilities installed, maintained, and clean | | 48 | Insects, rodents, and animals not present | | | | 56 | Adequate ventilation and lighting; designated areas used | | 49 | Contamination prevented during food preparation, storage and display | | X | | Employee Training | | | | 50 | Personal cleanliness | | | | 51 | Wiping cloths: properly used and stored | | | | 57 | All food employees have food handler training | | 52 | Washing fruits and vegetables | | | | 53 | Insects, rodents, and animals not present | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 43 | Insects, rodents, and animals not present | | | | 51 | Plumbing installed; proper backflow devices | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 44 | Contamination prevented during food preparation, storage and display | | X | | 52 | Sewage and waste water properly disposed | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 45 | Personal cleanliness | | | | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 46 | Wiping cloths: properly used and stored | | | | 54 | Garbage & refuse properly disposed; facilities maintained | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 47 | Washing fruits and vegetables | | | | 55 | Physical facilities installed, maintained, and clean | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 48 | Insects, rodents, and animals not present | | | | 56 | Adequate ventilation and lighting; designated areas used | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 49 | Contamination prevented during food preparation, storage and display | | X | | Employee Training | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 50 | Personal cleanliness | | | | 51 | Wiping cloths: properly used and stored | | | | 57 | All food employees have food handler training | | 52 | Washing fruits and vegetables | | | | 53 | Insects, rodents, and animals not present | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 51 | Wiping cloths: properly used and stored | | | | 57 | All food employees have food handler training | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 52 | Washing fruits and vegetables | | | | 53 | Insects, rodents, and animals not present | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 53 | Insects, rodents, and animals not present | | | | 58 | Allergen training as required | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Food Establishment Inspection Report

Page 2 of 3

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 Miller, WIC

Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Braker's Market

Establishment #: 23 025

Mark Dotterer

Person in Charge (Signature)

Sep 13, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: