

# 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 <b>1</b>	Date <b>10/25/2023</b>
Establishment Biscuits and Gravy		License/Permit # 23 162	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Street Address 920 N. Niles Street/State Route 89		Permit Holder Tommy Moraga	Risk Category I
City/State Metamora, IL		ZIP Code 61548	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
<b>Supervision</b>			
1	In		
2	In		
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	In		
10	In		
<b>Approved Source</b>			
11	In		
12	N/O		
13	In		
14	N/A		
<b>Protection from Contamination</b>			
15	In		
16	Out	X	
17	In		
<b>Time/Temperature Control for Safety</b>			
18	In		
19	N/O		
20	N/O		
21	In		
22	In		
23	In		
24	N/A		
<b>Consumer Advisory</b>			
25	In		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	In		
<b>Conformance with Approved Procedures</b>			
29	N/A		

## 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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37	X		X
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55	X		
56			
<b>Employee Training</b>			
57			
58			

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Page 2 of 3

Establishment: Biscuits and Gravy

Establishment #: 23 162

Water Supply: ☒ Public ☐ PrivateWaste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: &lt;25/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/steam unit	165	Cut spinach/RIC cook	40	Italian beef/WIC	40
Sausage/flattop	170	Diced tomatoes/RIC cook line	40	Au just/WIC	40
Eggs/flattop	175	Sliced cheese/RIC cook line	41	Milk/WIC	39
Hash browns/flattop	158	Milk/RIC cook line	41	Sliced cheese/WIC	40
French toast/flattop	185	Pancake batter/RIC cook line	41	Gravy/WIC	33
French toast/flattop	194	Shredded cheese/WIC	40		
		Diced sweet potatoes/WIC	40		
		Corned beef/WIC	40		
		Ham/WIC	40		

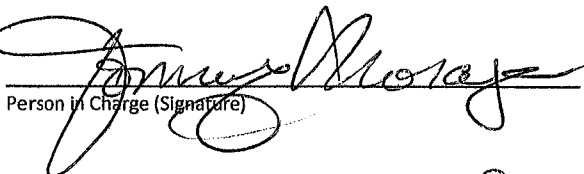
## OBSERVATIONS AND CORRECTIVE ACTIONS



Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing rinse at mechanical warewashing machine measured less than 25 ppm and water temperature indicated 128° F. Using test kit provided at establishment, chlorine sanitizing rinse at mechanical warewashing machine measured less than 25 ppm. A chlorine sanitizing solution shall have a concentration of 25-49 ppm when the temperature is at least 120° F or 50-99 ppm when the temperature is at least 75° F. Chlorine sanitizer primed and adjusted by person-in-charge during inspection. Recheck = 25-49 ppm - OK.
37	3-302.12 (C) Observed in kitchen by flattop squeeze container of clear liquid without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of food. Clear liquid was water according to person-in-charge and labeled by person-in-charge during inspection.
55	6-201.13 (C) Observed in men's restroom floor coving coming unattached behind toilet & sink and floor coving missing and not attached behind mechanical warewashing machine. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second second inch). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tommy Moraga

Tommy Moraga 21542171 - NRFSP Exp. 1/2024	Shirley Moraga 17583865 - ServSafe Exp. 8/2024		
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, sanitization requirements

 Oct 25, 2023  
Person in Charge (Signature) Date

   
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Biscuits and Gravy

Establishment #: 23 162

[illegible]

Person in Charge (Signature) \_\_\_\_\_

Oct 25, 2023

Date \_\_\_\_\_

Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: