

# 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 10/25/2023
Establishment Biscuits and Gravy		License/Permit # 23 162		Time In 8:25 AM
Street Address 920 N. Niles Street/State Route 89		Permit Holder Tommy Moraga		Time Out 10:20 AM
City/State Metamora, IL		Risk Category I		
		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	Compliance Status	COS	R	
<b>Supervision</b>					<b>Protection from Contamination</b>			
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	OUT	Food-contact surfaces; cleaned and sanitized	X
<b>Employee Health</b>					17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>			
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/O	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>					20	N/O	Proper cooling time and temperature	
6	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper hot holding temperatures	
7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures	
<b>Preventing Contamination by Hands</b>					23	IN	Proper date marking and disposition	
8	IN	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>			
10	IN	Adequate handwashing sinks properly supplied and accessible			25	IN	Consumer advisory provided for raw/undercooked food	
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>			
11	IN	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used	
13	IN	Food in good condition, safe, and unadulterated			28	IN	Toxic substances properly identified, stored, and used	
14	N/A	Required records available: shellstock tags, parasite destruction			29	N/A	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
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	
<b>Food Temperature Control</b>					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>		
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	
<b>Food Identification</b>					<b>Physical Facilities</b>		
37	Food properly labeled; original container		X		50	Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present				52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>					57	All food employees have food handler training	
					58	Allergen training as required	

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Establishment #: 23 162

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: <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		

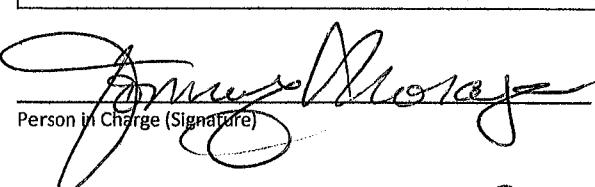
## OBSERVATIONS AND CORRECTIVE ACTIONS

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: \_\_\_\_\_

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Person in Charge (Signature)

Oct 25, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**