

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 2		Date 10/30/2023
Establishment Bowling Alley		License/Permit # 23 128		Time In 2:55 PM
Street Address 1464 U.S. Highway 24 E		Permit Holder Mary Hall		Time Out 4:30 PM
City/State Eureka, IL		ZIP Code 61530		Risk Category II
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
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X	
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety				
4	In	Proper use of restriction and exclusion			18	N/O	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	N/A	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/O	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
Preventing Contamination by Hands					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			Consumer Advisory				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
Approved Source					Highly Susceptible Populations				
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			Food/Color Additives and Toxic Substances				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		

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	Compliance Status			COS	R
Safe Food and Water					Proper Use of Utensils				
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	X	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				Utensils, Equipment and Vending				
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			
Food Identification					Physical Facilities				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					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	X	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
Employee Training					Employee Training				
57	X	All food employees have food handler training							
58	Allergen training as required								

Food Establishment Inspection Report

Page 2 of 3

Establishment: Bowling Alley

Establishment #: 23 128

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the person-in-charge has current certified food protection manager certification.
	This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be
	on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure
	that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation
	within 90 days or at least by next routine inspection.
16	4-602.12 (C) Observed in bar area pizza oven cooking grills soiled with accumulated debris and food substance. The food-contact
	surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. Please correct this violation within 90 days or
	at least by next routine inspection.
45	4-903.11 (C) Observed in middle storage room open box of 16 oz cups stored directly on floor. Single-use articles shall be stored:
	1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or
	inverted. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in middle storage room large hole in wall by on-demand hot water heater. Walls and wall coverings shall be
	designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at
	least by next routine inspection.
55	6-201.11 (C) Observed in men's restroom wall tiles below urinals missing and not attached. Walls and wall coverings shall be
	designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at

CFPM Verification (name, expiration date, ID#): Elizabeth Blunier

Elizabeth Blunier
24480175 - ServSafe
Exp. 9/2028

Oct 30, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

Food Establishment Inspection Report

Page 3 of 3

Establishment: Bowling Alley

Establishment #: 23 128

Elaine H.
Person in Charge (Signature)

Oct 30, 2023

Date

Inspector (Signature)

Paul Wilkins, 1940

Follow-up: Yes No (Check one)

Follow-up Date: