

# 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 3		Date 10/11/2023
Establishment The Brk Lounge Bar and Grill Inc		License/Permit # 23 188		Time In 4:25 PM
Street Address 129 S. Jefferson Street		No. of Repeat Risk Factor/Intervention Violations 1		Time Out 6:10 PM
City/State Washburn, IL		Permit Holder The Brk Lounge Bar and Grill Inc		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	
<b>Supervision</b>										
1	Out	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected			
2	Out	Certified Food Protection Manager (CFPM)		X	16	Out	Food-contact surfaces; cleaned and sanitized		X	
<b>Employee Health</b>										
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			<b>Time/Temperature Control for Safety</b>					
5	In	Procedures for responding to vomiting and diarrheal events			18	N/O	Proper cooking time and temperatures			
<b>Good Hygienic Practices</b>										
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding			
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature			
<b>Preventing Contamination by Hands</b>										
8	In	Hands clean and properly washed			21	N/O	Proper hot holding temperatures			
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures			
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition			
<b>Approved Source</b>										
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records			
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>					
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food			
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>					
<b>GOOD RETAIL PRACTICES</b>										
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	
			COS	R				COS	R	
<b>Safe Food and Water</b>										
30	Pasteurized eggs used where required					<b>Proper Use of Utensils</b>				
31	Water and ice from approved source					43	In-use utensils: properly stored			
32	Variance obtained for specialized processing methods					44	Utensils, equipment & linens: properly stored, dried, & handled			
<b>Food Temperature Control</b>										
33	Proper cooling methods used; adequate equipment for temperature control					45	Single-use/single-service articles: properly stored and used			
34	Plant food properly cooked for hot holding					46	Gloves used properly			
35	Approved thawing methods used					<b>Utensils, Equipment and Vending</b>				
36	Thermometers provided & accurate					47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
<b>Food Identification</b>										
37	Food properly labeled; original container					48	Warewashing facilities: installed, maintained, & used; test strips			
<b>Prevention of Food Contamination</b>										
38	X	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			
39		Contamination prevented during food preparation, storage and display				<b>Physical Facilities</b>				
40		Personal cleanliness				50	Hot and cold water available; adequate pressure			
41		Wiping cloths: properly used and stored				51	X	Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables				52		Sewage and waste water properly disposed		
<b>Employee Training</b>										
57		All food employees have food handler training				53		Toilet facilities: properly constructed, supplied, & cleaned		
58		Allergen training as required				54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean				56		Adequate ventilation and lighting; designated areas used		

# Food Establishment Inspection Report

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Establishment: The Brick Lounge Bar and Grill Inc

Establishment #: 23 188

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.
1	2-103.11 (Pf) Observed person-in-charge did not have a certified food protection manager certificate and priority violation (#16) noted during inspection. Discussed sanitization requirements and HACCP concept with person-in-charge and food employee during inspection. Please correct this violation within 10 days and provide a plan of action for corrections to WCHD.
2	2-102.12 (C) Observed no documentation that food employees have current CFPM 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	4-501.114 (P) Observed chemical dispensing unit on 3-compartment sink not providing minimum concentration of chlorine sanitizing solution as measured by a chlorine test kit. A chlorine solution shall have a minimum concentration of 50-99 ppm when the water temperature is at least 75° F. Chemical dispensing unit adjusted by food employee during inspection. Recheck - 50 ppm and water temperature of 85° F = OK.
38	6-202.15 (C) Observed exterior back door to storage room allowing air and light to penetrate along bottom door jamb. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.

CEPM Verification (name, expiration date, ID#): Doug Richards

HACCP Topic: TCS food temperature & date marking requirements, sanitizer requirements, no bare hand contact with ready-to-eat food

Person in Charge (Signature)

Oct 11, 2023

Date \_\_\_\_\_

\_\_\_\_\_  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: Oct 21, 2023

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Establishment: The Brick Lounge Bar and Grill Inc

Establishment #: 23 188

Person in Charge (Signature)

Oct 11, 2023

Date

Follow-up:  Yes  No (Check one)

Follow-up Date: Oct 21, 2023

*[Signature]*