

# 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 0	Date 11/06/2023
Establishment Broke Girls Pizzas & Cream		No. of Repeat Risk Factor/Intervention Violations 0	Time In 3:00 PM
Street Address 1606 N. Tremont Street		Permit Holder Broke Girls Inc	Time Out 4:30 PM
City/State Spring Bay, 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	IN	Food-contact surfaces; cleaned and sanitized		
<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	N/O	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	IN	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		
<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	N/A	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	Compliance with variance/specialized process/HACCP		

## 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
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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		
<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	X	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	X	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	X	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	X	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>					<b>Employee Training</b>				
57	All food employees have food handler training				58	Allergen training as required			

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Establishment: Broke Girls Pizzas & Cream

Establishment #: 23 159

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Sausage/RIC pizza prep	39	Vanilla ice milk-cooling/soft serve	59
		Diced chicken/RIC pizza prep	37	Chocolate ice milk-cooling/soft	53
		Canadian bacon/RIC pizza prep	37		
		Taco meat/RIC pizza prep	39		
		Pepperoni/RIC pizza prep	39		
		Hamburger crumbles/RIC pizza	39		
		Shredded cheese/RIC pizza prep	40		
		Milk/RIC	40		
		Shredded cheese/RIC	40		

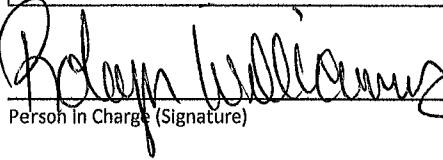
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed on small toaster oven one (1) glass shake-style container of dry white food substance without name identifying contents on containers. Identify food storage containers with common name of the food. Dry white food substance was pretzel salt according to food employee and labeled by food employee during inspection.
39	3-305.11 (C) Observed in food prep area box of Joy ice cream cones stored directly on floor. Food shall be protected from 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. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in exterior storage shed box of cardboard pizza box flats and open box of multi-fold paper towels 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.
47	4-501.11 (C) Observed gasket on far right door of RIC (pizza prep, Green World) damaged and not maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications so the cooler can hold food at the proper temperature. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in kitchen backsplash of fryers soiled with accumulated debris and grease, top of pizza oven soiled with accumulated debris and food particles, and ceiling-mounted black Lasko fan side air intake grill soiled with accumulated debris and

CFPM Verification (name, expiration date, ID#): Robyn Williams

Robyn Williams 21553931 - NRFSP Exp. 2/2024	Sarah Brazeal 21678291 - NRFSP Exp. 3/2025	Nelson Doty 21557948 - NRFSP Exp. 3/2024	
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

Nov 6, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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**Follow-up Date:**