

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 11/29/2023
Establishment The Local Tap		No. of Repeat Risk Factor/Intervention Violations 0	Time In 4:05 PM
Street Address 201 S. Fayette Street		Permit Holder Parlor 251 LLC	Time Out 5:30 PM
City/State El Paso, IL		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	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized	
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	In	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	In	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	
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	In	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

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	
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	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	
Food Identification					Physical Facilities		
37	X	Food properly labeled; original container	X		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	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training		
57	All food employees have food handler training				58	All allergen training as required	

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Establishment: The Local Tap

Establishment #: 23 149

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Queso-cooling/steam unit	85	Diced chicken-cooling/prep	105	Sliced ham/RIC pizza prep	38
Beef Au Jus/steam unit	187	Cheese curds/WIC	36	Housemade ranch dressing/cold	40
Beer cheese-cooking/steam unit	112	Sliced cheese/WIC	36		
Au Jus/steam unit	175	Housemade ranch dressing/WIC	38		
		Diced chicken/RIC prep	40		
		Sliced tomatoes/RIC prep	37		
		Sliced cheese/RIC	37		
		Sausage/RIC pizza prep	38		
		Shredded cheese/RIC pizza prep	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

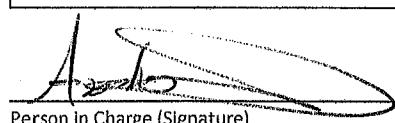
Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen along cook line two (2) squeeze containers of liquid food substances without name identifying contents on containers. Working containers holding food or food ingredients that 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 the food. One squeeze container was water and one squeeze container was oil, according to food employee, and labeled by food employee during inspection.
37	3-302.12 (C) Observed in kitchen on counter shelf two (2) clear plastic containers of dry white food substances without name identifying contents on containers. Identify food storage containers with common name of the food or food ingredient. Dry food substances were AP flour and sugar according to food employee, and labeled by food employee during inspection.
47	4-101.19 (C) Observed in kitchen right side of RIC (pizza prep) temporarily repaired with gray tape and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amber Herder

Amber Herder
17849434 - ServSafe
Exp. 5/2024

Leslie Harrison
21552729 - NRFSP
Exp. 2/2024

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 29, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: The Local Tap

Establishment #: 23 149

Andy

Person in Charge (Signature)

Nov 29, 2023

Date

370 (371)

Follow-up: Yes No (Check one)

Follow-up Date: