

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 02/08/2024
Establishment Brickhouse Coffee Bar		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:30 AM
Street Address 540 N. Chestnut Street		Permit Holder Erin Jochums		Time Out 12:00 PM
City/State Minonk, IL		ZIP Code 61760		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	N/A	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	X	In-use utensils: properly stored		
31	Water and ice from approved source				44	X	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	X	Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					51		Plumbing installed; proper backflow devices		
38	X	Insects, rodents, and animals not present		X	52		Sewage and waste water properly disposed		
39	X	Contamination prevented during food preparation, storage and display	X		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		Allergen training as required		

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Establishment: Brickhouse Coffee Bar

Establishment #: 24 162

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
Chili/crock pot	153	Heavy whipping cream/RIC	40		
Chili/stove	160	Ham/RIC	40		
		Sausage-egg-cheese burrito/RIC	39		
		Sour cream/RIC	40		
		Cream cheese/RIC	40		
		Milk/RIC	38		
		Oatmilk/RIC	39		
		Half 'n' half/RIC	40		
		Swiss 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 in kitchen on black shelf clear portion cups of liquid brown food substance 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. Liquid brown food substance was pancake syrup according to person-in-charge and labeled by person-in-charge during inspection.
37	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale bakery items (cupcakes, salad, tea) not properly labeled. Food packaged in a food establishment shall be labeled with: 1) common name of food, (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) net quantity of contents; (4) name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed exterior back door to establishment not properly self-closing. 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.

CFPM Verification (name, expiration date, ID#): Nevada Park

Nevada Park 22405932 - ServSafe Exp. 7/2027	Erin Jochums 24992422 - ServSafe Exp. 1/2029		
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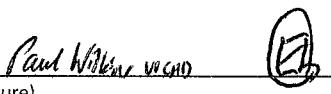
HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health



Person in Charge (Signature)

Feb 8, 2024

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Brickhouse Coffee Bar

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-306.11 (P) Observed on counter by RIC scones stored uncovered on display plate. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. Scones covered with lid by person-in-charge during inspection.
43	3-304.12 (C) Observed in drink prep area handles of scoops stored in direct contact with food (chocolate chips & sugar). Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Scoops removed from food and placed onto top of containers during inspection.
44	4-904.11 (C) Observed in drink prep area on top of microwave plastic forks, spoons, and knives stored incorrectly with handles of plastic cutlery in direct contact with food-contact surfaces of plastic cutlery in white plastic bin. Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Plastic cutlery removed and placed correctly into bin by food staff during inspection.
45	4-903.11 (C) Observed in drink prep area below counter small & large Styrofoam containers stored directly on floor and on top of ice machine large coffee filters stored uncovered. 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.
<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please note 1 repeat violation (item #38) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category II food establishment. According to person-in-charge and work schedule, TCS food is only prepared/served when the person-in-charge is on the premises. If facility chooses to cool down TCS food and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.</p> <p>The person-in-charge shall have CFPM certification and be on the premises during all hours of operation</p> <p>WCHD provides free food safety in-services to establishments & their staff</p> <p>Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.</p> <p>Please note that if establishment or group fundraiser is cooking/Preparing/serving food/drink outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.</p> <p>Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.</p> <p>Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.</p>	



Person in Charge (Signature)

Feb 8, 2024

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____