

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 1		Date 04/25/2024
Establishment Biscuits and Gravy		License/Permit # 24 176		Time In 9:00 AM
Street Address 920 N. Niles Street/State Route 89		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 10:30 AM
City/State Metamora, IL		Permit Holder Tommy Moraga		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																																																																																																																																																																																											
Supervision																																																																																																																																																																																																		
1	In	Person in charge present, demonstrates knowledge, and performs duties			Protection from Contamination																																																																																																																																																																																													
2	Out	Certified Food Protection Manager (CFPM)			15	In	Food separated and protected			16	In	Food-contact surfaces; cleaned and sanitized			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food			Employee Health								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/O	Proper reheating procedures for hot holding			6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature			7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures			Good Hygienic Practices								8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition			10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			Approved Source								11	In	Food obtained from approved source			Consumer Advisory			12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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			
15	In	Food separated and protected																																																																																																																																																																																																
16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																
Employee Health																																																																																																																																																																																																		
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/O	Proper reheating procedures for hot holding			6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature			7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures			Good Hygienic Practices								8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition			10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			Approved Source								11	In	Food obtained from approved source			Consumer Advisory			12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																							
18	In	Proper cooking time and temperatures																																																																																																																																																																																																
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding			6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature			7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures			Good Hygienic Practices								8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition			10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			Approved Source								11	In	Food obtained from approved source			Consumer Advisory			12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																	
19	N/O	Proper reheating procedures for hot holding																																																																																																																																																																																																
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature			7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures			Good Hygienic Practices								8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition			10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			Approved Source								11	In	Food obtained from approved source			Consumer Advisory			12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																											
20	N/O	Proper cooling time and temperature																																																																																																																																																																																																
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures			Good Hygienic Practices								8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition			10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			Approved Source								11	In	Food obtained from approved source			Consumer Advisory			12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																																					
21	In	Proper hot holding temperatures																																																																																																																																																																																																
Good Hygienic Practices																																																																																																																																																																																																		
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition			10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			Approved Source								11	In	Food obtained from approved source			Consumer Advisory			12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																																																							
22	In	Proper cold holding temperatures																																																																																																																																																																																																
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition			10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			Approved Source								11	In	Food obtained from approved source			Consumer Advisory			12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																																																																	
23	In	Proper date marking and disposition																																																																																																																																																																																																
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records			Approved Source								11	In	Food obtained from approved source			Consumer Advisory			12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																																																																											
24	N/A	Time as a Public Health Control; procedures & records																																																																																																																																																																																																
Approved Source																																																																																																																																																																																																		
11	In	Food obtained from approved source			Consumer Advisory																																																																																																																																																																																													
12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food			13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																																																																																																					
25	In	Consumer advisory provided for raw/undercooked food																																																																																																																																																																																																
13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations								14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																																																																																																															
Highly Susceptible Populations																																																																																																																																																																																																		
14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered			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																																																																																																																																																												
26	N/A	Pasteurized foods used; prohibited foods not offered																																																																																																																																																																																																
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																																																																																																																																																																																			
30	Pasteurized eggs used where required				Proper Use of Utensils																																																																																																																																																																														
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				Food Temperature Control								45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending								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								50	Hot and cold water available; adequate pressure				37	X	Food properly labeled; original container	X		Physical Facilities								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								57	All food employees have food handler training				58	X	Allergen training as required		
43	In-use utensils: properly stored																																																																																																																																																																																		
32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				Food Temperature Control								45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending								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								50	Hot and cold water available; adequate pressure				37	X	Food properly labeled; original container	X		Physical Facilities								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								57	All food employees have food handler training				58	X	Allergen training as required												
44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																																																		
Food Temperature Control																																																																																																																																																																																			
45	Single-use/single-service articles: properly stored and used																																																																																																																																																																																		
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending								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								50	Hot and cold water available; adequate pressure				37	X	Food properly labeled; original container	X		Physical Facilities								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								57	All food employees have food handler training				58	X	Allergen training as required																																			
46	Gloves used properly																																																																																																																																																																																		
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending								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								50	Hot and cold water available; adequate pressure				37	X	Food properly labeled; original container	X		Physical Facilities								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								57	All food employees have food handler training				58	X	Allergen training as required																																													
Utensils, Equipment and Vending																																																																																																																																																																																			
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								50	Hot and cold water available; adequate pressure				37	X	Food properly labeled; original container	X		Physical Facilities								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								57	All food employees have food handler training				58	X	Allergen training as required																																																															
48	Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																																																																		
36	Thermometers provided & accurate				49	Non-food contact surfaces clean				Food Identification								50	Hot and cold water available; adequate pressure				37	X	Food properly labeled; original container	X		Physical Facilities								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								57	All food employees have food handler training				58	X	Allergen training as required																																																																									
49	Non-food contact surfaces clean																																																																																																																																																																																		
Food Identification																																																																																																																																																																																			
50	Hot and cold water available; adequate pressure																																																																																																																																																																																		
37	X	Food properly labeled; original container	X		Physical Facilities								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								57	All food employees have food handler training				58	X	Allergen training as required																																																																																																
Physical Facilities																																																																																																																																																																																			
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								57	All food employees have food handler training				58	X	Allergen training as required																																																																																																																		
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								57	All food employees have food handler training				58	X	Allergen training as required																																																																																																																												
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								57	All food employees have food handler training				58	X	Allergen training as required																																																																																																																																						
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								57	All food employees have food handler training				58	X	Allergen training as required																																																																																																																																																
55	X	Physical facilities installed, maintained, and clean																																																																																																																																																																																	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used				Employee Training								57	All food employees have food handler training				58	X	Allergen training as required																																																																																																																																																										
56	Adequate ventilation and lighting; designated areas used																																																																																																																																																																																		
Employee Training																																																																																																																																																																																			
57	All food employees have food handler training																																																																																																																																																																																		
58	X	Allergen training as required																																																																																																																																																																																	

Food Establishment Inspection Report

Page 2 of 3

Establishment: Biscuits and Gravy

Establishment #: 24 176

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 gravy/steam unit	168	Diced tomatoes/RIC cook	39	Sliced cheese/WIC	40
Over easy eggs/flattop	148	Sliced cheese/RIC cook line	41	Milk/RIC wait	40
Scrambled eggs/flattop	172	Milk/RIC cook line	40		
Hash browns/flattop	155	Pancake batter/RIC cook line	41		
		Milk/WIC	40		
		Sausage gravy/WIC	40		
		Italian beef/WIC	39		
		Diced sweet potatoes/WIC	39		
		Ham/WIC	40		

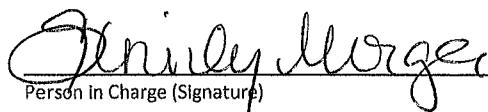
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current ANSI-approved CFPM certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have 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.
37	3-302.12 (C) Observed in kitchen on shelf dry brown food substance in shake-style container and dry white food substance in shake-style container 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 food. Dry brown food substance was cinnamon and dry white food substance was powdered sugar according to food employee and labeled by food employee during inspection.
55	6-501.12 (C) Observed in dishroom wall-mounted round fan (Emerson) rear grill cover soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employee with CFPM certification also has current food allergy awareness training as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within

CFPM Verification (name, expiration date, ID#): Shirley Moraga

Shirley Moraga 17583865 - ServSafe Exp. 8/2024			
--	--	--	--

HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Apr 25, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Biscuits and Gravy

Establishment #: 24 176


Shirley Merges
Person in Charge (Signature)

Person in Charge (Signature)

Apr 25, 2024

Date

Paul Weller Wang
Inscription (Signature)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: