

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	0	Date	04/30/2024
Establishment Braker's Market		License/Permit #	24 081	Time In	9:05 AM
Street Address 1183 Cruger Road		Permit Holder	Braker's Market LLC	Time Out	11:55 AM
City/State Eureka, IL		ZIP Code	61530	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
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
Employee Health			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
Approved Source			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction
Protection from Contamination			
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
Time/Temperature Control for Safety			
18	In		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	In		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
Consumer Advisory			
25	N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26	N/A		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances			
27	N/A		Food additives: approved and properly used
28	In		Toxic substances properly identified, stored, and used
Conformance with Approved Procedures			
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
Safe Food and Water			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
Food Temperature Control			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
Food Identification			
37	X		Food properly labeled; original container
Prevention of Food Contamination			
38			Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45			Single-use/single-service articles: properly stored and used
46			Gloves used properly
Utensils, Equipment and Vending			
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50			Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55			Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58			Allergen training as required

Establishment: Braker's Market

Establishment #: 24 081

Water Supply: ☐ Public ☒ Private

Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/O

TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Taco soup-cooking/roaster	84		Shredded chicken/RIC deli	37		Deli ham/RIC deli	41
			Turkey/RIC deli	36		Cream cheese spread/RIC-WIC	40
			Ham/RIC deli	36		Roasted red pepper dip/RIC-WIC	40
			Cut lettuce/RIC deli	40		Pulled pork/RIC open	41
			Sliced tomatoes/RIC deli	40		Ham/RIC open	41
			Milk/RIC drink prep	40		Chef salad/RIC open	41
			Oat milk/RIC drink prep	40		Broccoli salad/WIC	36
			Ham salad/RIC deli	40		Turkey/WIC	37
			Chicken salad/RIC deli	36		Block cheese/WIC	40

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

CFPM Verification (name, expiration date, ID#): Mark Dotterer

Mark Dotterer
21835619 - ServSafe
Exp. 5/2027

Jessica Rocke
g37k5-i968437 - State Food Safety
Exp. 2/2025

Linda Knobloch
21719907 - NRFSP
Exp. 1/2026

Rebecca Braker
g8546-i9i8i48 - State Food Safety
Exp. 3/2025

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

Mark Dotterer
Person in Charge (Signature)

Apr 30, 2024

Date _____

Paul Wilkes, wgu
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Braker's Market

Establishment #: 24 081

[illegible]

Mark Datter
Person in Charge (Signature)

Apr 30, 2024

Date _____

Paul Wilkens weno
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: