

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 04/30/2024
Establishment Braker's Market		No. of Repeat Risk Factor/Intervention Violations 0	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		Risk Category I	
ZIP Code 61530		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/O	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	N/A	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

Compliance Status			COS	R	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils		
30	Pasteurized eggs used where required				43	IN	use utensils: properly stored
31	Water and ice from approved source				44	IN	Utensils, equipment & linens: properly stored, dried, & handled
32	Variance obtained for specialized processing methods				45	IN	Single-use/single-service articles: properly stored and used
Food Temperature Control					46	IN	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	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35	Approved thawing methods used				48	IN	Warewashing facilities: installed, maintained, & used; test strips
36	Thermometers provided & accurate				49	IN	Non-food contact surfaces clean
Food Identification					Physical Facilities		
37	X	Food properly labeled; original container	X		50	IN	Hot and cold water available; adequate pressure
Prevention of Food Contamination					51	IN	Plumbing installed; proper backflow devices
38	Insects, rodents, and animals not present				52	IN	Sewage and waste water properly disposed
39	Contamination prevented during food preparation, storage and display				53	IN	Toilet facilities: properly constructed, supplied, & cleaned
40	Personal cleanliness				54	IN	Garbage & refuse properly disposed; facilities maintained
41	Wiping cloths: properly used and stored				55	IN	Physical facilities installed, maintained, and clean
42	Washing fruits and vegetables				56	IN	Adequate ventilation and lighting; designated areas used
Employee Training					Employee Training		
57	All food employees have food handler training				58	IN	Allergen training as required

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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

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-602.11 (C) Observed on end cap of Aisle 3/4 In open RIC prepackaged in advance of retail sale homemade fruit dip and Texas white cake and in RIF/WIF (door 17) ham ball glaze and butter sauce without ingredient list on packages. Food packaged in a food establishment, shall be labeled with: (1) common name of the food, or absent a common name, an adequately descriptive identity statement; (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) an accurate declaration of the net quantity of contents; (4) the 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. Food packages removed from refrigeration/freezing units by food employees for labeling during inspection.

CEPM 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
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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

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Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Braker's Market

Establishment #: 24 081

Mark Dotter

Person in Charge (Signature)

Apr 30, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: