

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 05/02/2024
Establishment Blitner's Eureka Locker		License/Permit # 24 121		Time In 11:25 AM
Street Address 110 4-H Park Road		Permit Holder Eureka Locker Inc		Time Out 12:50 PM
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	In	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

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	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	<input checked="" type="checkbox"/>	Food properly labeled; original container			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					57	All food employees have food handler training			
					58	Allergen training as required			

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Establishment: Bittner's Eureka Locker

Establishment #: 24 121

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location		Item/Location		Item/Location	
Temp		Temp		Temp	
Pork chops/roaster	167	Brats/RIC	41	Ham salad/RIC	41
Brats/roaster	146	Pork chops/RIC	41		
Ribeye steak/roaster	136	Beef brisket/RIC	39		
Bacon & cheese burger/roaster	145	Ham/RIC	39		
Ribeye steak/grill	162	Bacon/RIC	35		
		Block cheese/RIC	41		
		Pork chops/RIC	41		
		Ribeye steak-cooling/RIC	43		
		Pork franks/RIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	<p>3-602.11 (C) Observed in RIC prepackaged in advance of retail sale ham salad without proper labeling of name and place of business of manufacturer, packer, or distributor. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. (B) Label information shall include: (1) the 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. Please correct this violation within 90 days or at least by next routine inspection.</p>

CFPM Verification (name, expiration date, ID#): Lori Warfel

Lori Warfel j9cae-iihbh05 - State Food Safety Exp. 5/2026	Tiffany Tomlinson L2SC-3-031770 - Learn 2 Serve Exp. 5/2028	Vada Kellerhals 21719906 - NRFSP Exp. 1/2026	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements



May 2, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

E1

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Person in Charge (Signature)

Person in Charge (Signature)

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