

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 05/22/2024
Establishment Sheets Creek Saloon		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:30 AM
Street Address 100 Sheets Creek Way		Permit Holder Sheets Creek Saloon LLC		Time Out 1:20 PM
City/State Spring Bay, IL		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																																																																																																																																																																																																																																																																																																																																																																																																																																
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2	In	Certified Food Protection Manager (CFPM)			15	In	Food separated and protected			Time/Temperature Control for Safety					16	In	Food-contact surfaces; cleaned and sanitized			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food			18	In	Proper cooking time and temperatures			19	N/A	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			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			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				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										33	Proper cooling methods used; adequate equipment for temperature control			X		45	Single-use/single-service articles: properly stored and used			34	Plant food properly cooked for hot holding					46	Gloves used properly			35	Approved thawing methods used					Utensils, Equipment and Vending										36	Thermometers provided & accurate					47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Food Identification										37	Food properly labeled; original container			X		48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination										38	Insects, rodents, and animals not present					49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display					Physical Facilities										40	Personal cleanliness					50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored					51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables					52	Sewage and waste water properly disposed			Employee Training										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					57	All food employees have food handler training					58	Allergen training as required				
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Sheets Creek Saloon

Establishment #: 24 001

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beer cheese/hot-holding	139	Beer cheese soup/hot-holding	136	Pasta/RIC cook line	40
Nacho cheese/hot-holding	158	Diced chicken-cooling/RIC pizza	120	Sliced cheese/RIC cook line	40
Tenderloin/fryer	201	Shredded cheese/RIC pizza prep	39	Diced chicken/RIC	38
Chicken noodle soup/hot-holding	156	Housemade ranch dressing/RIC	40	Ham/RIC	40
Chicken/flattop	184	Cole slaw/RIC	41	Sausage/RIC	40
Meat sauce/hot-holding	138	Peeled hard-boiled eggs/RIC	40	Potato salad/RIC	40
Green beans/hot-holding	151	Blue cheese crumbles/RIC	40	Milk/WIC	36
Gravy/hot-holding	184	Sliced tomatoes/cold-holding	41	Beef rice/WIC	36
Au gratin/hot-holding	135	Cut lettuce/cold-holding	40	Au gratin/WIC	39

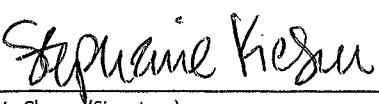
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
33	3-501.15(Pf) Observed in RIC (pizza prep) diced chicken method of cooling in medium plastic container inadequate for size of container and amount of food. TCS food shall be cooled from 135° F to 70° F within 2 hours, and from 70° F to 41° F within 4 more hours, or from 135° F to 41° F within 4 hours. Use one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Diced chicken placed into ice bath for rapid cooling by food employee during inspection.
36	4-204.112 (C) Observed in pizza prep area temperature measuring device not provided in RIC (pizza prep) and in RIF (Frigidaire). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in pizza prep area shake-style container of dry food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry food substance was salt/pepper and labeled by food employee during inspection.
39	3-305.11 (C) Observed in pizza prep area boxes of potatoes stored directly on floor and in kitchen storage area boxes of tortilla chips stored directly on floor. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Please correct this violation within 90 days or

CFPM Verification (name, expiration date, ID#): Stephanie Kiefner

Scott Sheets 1581365 - Always Food Safe Exp. 8/2027	William Montague 22734973 - ServSafe Exp. 10/2027	William Cochran 18582217 - ServSafe Exp. 11/2024	Stephanie Kiefner 18036172 - ServSafe Exp. 6/2024
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HACCP Topic: TCS food temperature/cool-down/date marking requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

May 22, 2024

Date


Inspector (Signature)



Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Sheets Creek Saloon

Establishment #: 24 001

Stephanie Kiser

May 22, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

John W.
In one place (Signature)