

# 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	05/22/2024
Establishment Sheets Creek Saloon		License/Permit #	24 001	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 100 Sheets Creek Way		Permit Holder Sheets Creek Saloon LLC		Risk Category II	
City/State Spring Bay, IL		ZIP Code 61611		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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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			
<b>Approved Source</b>			
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			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
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			
<b>Time/Temperature Control for Safety</b>			
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			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	In		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33	X		X
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36	X		
Thermometers provided & accurate			
<b>Food Identification</b>			
37	X		X
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, and animals not present			
39	X		
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils: properly stored			
44	X		
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
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			
<b>Physical Facilities</b>			
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			
<b>Employee Training</b>			
57			
All food employees have food handler training			
58			
Allergen training as required			

# Food Establishment Inspection Report

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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

*Stephanie Kiefner*  
Person in Charge (Signature)

May 22, 2024

Date

*Paul Williams*  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Sheets Creek Saloon

Establishment #: 24 001

[illegible]

Stephaine Kiezer  
Person in Charge (Signature)

May 22, 2024

Date \_\_\_\_\_

Inspector (Signature) Paul Wilken, W 910

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: