

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 1		Date 06/11/2024
Establishment Topsy's		No. of Repeat Risk Factor/Intervention Violations 1		Time In 11:55 AM
Street Address 23 W. Front Street		Permit Holder Gander Incorporated		Time Out 1:25 PM
City/State El Paso, IL		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	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Good Hygienic Practices					Time/Temperature Control for Safety				
6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures		
7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding		
8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures		
Approved Source					23	In	Proper date marking and disposition		
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	In	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			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		
29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures				

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	X	Thermometers provided & accurate			49	Non-food contact surfaces clean			
Food Identification					Physical Facilities				
37	X	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	X	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			

Food Establishment Inspection Report

Page 2 of 3

Establishment: Topsy's

Establishment #: 23 060

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Taco meat-cooking/roaster	69	Buttermilk/RIC	40	Housemade ranch dressing/RIC	41
Hamburger/flattop	190	Mashed potatoes/WIC	41		
		Sliced tomatoes/WIC	40		
		Diced tomatoes/WIC	40		
		Cut lettuce/RIC	41		
		Diced tomatoes/RIC	40		
		Sliced tomatoes/RIC	40		
		Shredded cheese/RIC	40		
		Sliced cheese/RIC	41		

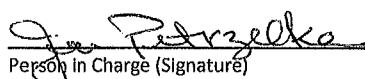
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the person-in-charge has current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
36	4-204.112 (C) Observed in middle storage room by office temperature measuring device not provided and conspicuous in RIF (WhiteWestinghouse, RIC/RIF) and in RIF (Thomson, chest). 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 kitchen along cook line squeeze container of clear liquid and squeeze container of yellow liquid without name identifying contents on containers. 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. Clear liquid was water and yellow liquid was butter alternative according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
39	3-305.11 (C) Observed in back storage room by office open box of Drake's crispy frymix & bag of Primo Gusto bread flour stored directly on floor. Food shall be protected from contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to

CFPM Verification (name, expiration date, ID#): Jean Petrzekla

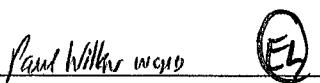
Jean Petrzekla L2SC-3-024767 - Learn 2 Serve Exp. 9/2027			
--	--	--	--

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


Person in Charge (Signature)

Jun 11, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Topsy's

Establishment #: 23 060

Joe Petrzelyka
Person in Charge (Signature)

Jun 11, 2024

Date

100

Follow-up: Yes No (Check one)

Follow-up Date: