

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 07/24/2024
Establishment Evergreen Farm Brewing		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:00 AM
Street Address 1179 Douglas Road		Permit Holder Evergreen Farm Brewing LLC	Time Out 11:00 AM
City/State Metamora, IL		Risk Category III	
		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	N/A	Food separated and protected
2	N/A	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized
Employee Health					Time/Temperature Control for Safety		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
4	In	Proper use of restriction and exclusion			18	N/A	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding
Good Hygienic Practices					Consumer Advisory		
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature
7	In	No discharge from eyes, nose, and mouth			21	N/A	Proper hot holding temperatures
Preventing Contamination by Hands					Highly Susceptible Populations		
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records
Approved Source					Food/Color Additives and Toxic Substances		
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food
12	N/O	Food received at proper temperature			26	In	Pasteurized foods used; prohibited foods not offered
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			
COS R			COS R			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	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variances obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used	
Food Temperature Control					Utensils, Equipment and Vending		
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly	
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	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					Employee Training		
57	All food employees have food handler training				58	Allergen training as required	

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Establishment: Evergreen Farm Brewing

Establishment #: 24 141

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Adam Sommer

Jul 24, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Evergreen Farm Brewing

Establishment #: 24 141

Ashley Johnson

Jul 24, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: