

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 07/15/2024
Establishment Huck's Food & Fuel #188		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:55 AM
Street Address 205 W. Center Street		Permit Holder Martin & Bayley Inc		Time Out 12:40 PM
City/State Eureka, IL		Risk Category II		
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																																																																																																																																																																																																																																																																																																																																																																																													
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																																																																																																																																																																																																																																																																																																																																																																																													
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			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																																																								
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								20	N/O	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	Out	Proper cold holding temperatures			23	In	Proper date marking and disposition	Preventing Contamination by Hands								24	N/O	Time as a Public Health Control; procedures & records			8	In	Hands clean and properly washed			Consumer Advisory								9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25	N/A	Consumer advisory provided for raw/undercooked food			10	In	Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations								Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances								12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required		
18	In	Proper cooking time and temperatures			19	N/A	Proper reheating procedures for hot holding																																																																																																																																																																																																																																																																																																																																																																																						
Good Hygienic Practices																																																																																																																																																																																																																																																																																																																																																																																													
20	N/O	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	Out	Proper cold holding temperatures			23	In	Proper date marking and disposition	Preventing Contamination by Hands								24	N/O	Time as a Public Health Control; procedures & records			8	In	Hands clean and properly washed			Consumer Advisory								9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25	N/A	Consumer advisory provided for raw/undercooked food			10	In	Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations								Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances								12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																							
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	Out	Proper cold holding temperatures			23	In	Proper date marking and disposition	Preventing Contamination by Hands								24	N/O	Time as a Public Health Control; procedures & records			8	In	Hands clean and properly washed			Consumer Advisory								9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25	N/A	Consumer advisory provided for raw/undercooked food			10	In	Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations								Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances								12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																				
22	Out	Proper cold holding temperatures			23	In	Proper date marking and disposition																																																																																																																																																																																																																																																																																																																																																																																						
Preventing Contamination by Hands																																																																																																																																																																																																																																																																																																																																																																																													
24	N/O	Time as a Public Health Control; procedures & records			8	In	Hands clean and properly washed			Consumer Advisory								9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25	N/A	Consumer advisory provided for raw/undercooked food			10	In	Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations								Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances								12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																									
8	In	Hands clean and properly washed			Consumer Advisory																																																																																																																																																																																																																																																																																																																																																																																								
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25	N/A	Consumer advisory provided for raw/undercooked food			10	In	Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations								Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances								12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																											
25	N/A	Consumer advisory provided for raw/undercooked food			10	In	Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations								Approved Source								26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances								12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																
10	In	Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations																																																																																																																																																																																																																																																																																																																																																																																								
Approved Source																																																																																																																																																																																																																																																																																																																																																																																													
26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances								12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																										
11	In	Food obtained from approved source			Food/Color Additives and Toxic Substances																																																																																																																																																																																																																																																																																																																																																																																								
12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																												
27	N/A	Food additives: approved and properly used			13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																	
13	In	Food in good condition, safe, and unadulterated			28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																						
28	In	Toxic substances properly identified, stored, and used			14	N/A	Required records available: shellstock tags, parasite destruction			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								30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R	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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																											
14	N/A	Required records available: shellstock tags, parasite destruction			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																																																																																																																																																																																																																																																																																																																																																																																													
30	Pasteurized eggs used where required			COS	R	Proper Use of Utensils		COS	R																																																																																																																																																																																																																																																																																																																																																																																				
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								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																							
43	In-use utensils: properly stored																																																																																																																																																																																																																																																																																																																																																																																												
32	Variance obtained for specialized processing methods					44	Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	Single-use/single-service articles: properly stored and used			33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																	
44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																																																																																																																																																																																																																																																												
Food Temperature Control																																																																																																																																																																																																																																																																																																																																																																																													
45	Single-use/single-service articles: properly stored and used																																																																																																																																																																																																																																																																																																																																																																																												
33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																							
46	Gloves used properly			34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending								35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																													
34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending																																																																																																																																																																																																																																																																																																																																																																																							
35	Approved thawing methods used					47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																															
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																																																																																																																																																																																											
36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips			Food Identification								49	X	Non-food contact surfaces clean			Physical Facilities								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																																										
48	Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																																																																																																																																																																																																																																																																												
Food Identification																																																																																																																																																																																																																																																																																																																																																																																													
49	X	Non-food contact surfaces clean			Physical Facilities																																																																																																																																																																																																																																																																																																																																																																																								
37	X	Food properly labeled; original container	X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure			38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																																																																									
Prevention of Food Contamination																																																																																																																																																																																																																																																																																																																																																																																													
50	Hot and cold water available; adequate pressure																																																																																																																																																																																																																																																																																																																																																																																												
38	Insects, rodents, and animals not present					51	Plumbing installed; proper backflow devices			39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																																																																																										
51	Plumbing installed; proper backflow devices																																																																																																																																																																																																																																																																																																																																																																																												
39	Contamination prevented during food preparation, storage and display					52	Sewage and waste water properly disposed			40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																																																																																																				
52	Sewage and waste water properly disposed																																																																																																																																																																																																																																																																																																																																																																																												
40	Personal cleanliness					53	Toilet facilities: properly constructed, supplied, & cleaned			41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																																																																																																														
53	Toilet facilities: properly constructed, supplied, & cleaned																																																																																																																																																																																																																																																																																																																																																																																												
41	Wiping cloths: properly used and stored					54	Garbage & refuse properly disposed; facilities maintained			42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																																																																																																																								
54	Garbage & refuse properly disposed; facilities maintained																																																																																																																																																																																																																																																																																																																																																																																												
42	Washing fruits and vegetables					55	Physical facilities installed, maintained, and clean			Employee Training								56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required																																																																																																																																																																																																																																																																																																																																																																		
55	Physical facilities installed, maintained, and clean																																																																																																																																																																																																																																																																																																																																																																																												
Employee Training																																																																																																																																																																																																																																																																																																																																																																																													
56	Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																																																																																																																																																																																												
57	All food employees have food handler training																																																																																																																																																																																																																																																																																																																																																																																												
58	Allergen training as required																																																																																																																																																																																																																																																																																																																																																																																												

Food Establishment Inspection Report

Page 2 of 3

Establishment: Huck's Food & Fuel #188

Establishment #: 24 158

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mini tacos/hot-holding	150	Ham/RIC	40	Boneless wings/open RIC	45
Cheeseburger/hot-holding	138	Turkey/RIC	41	Boneless wings/open RIC	47
Crispy chicken/hot-holding	150	Sliced cheese/RIC	40	Sub sandwich/open RIC	41
Tornado/hot-holding	150	Cheese stick/open RIC	51	Pealed hard-boiled eggs/open RIC	39
Rollerbite/hot-holding	150	Chicken patty/open RIC	46	Ham/WIC	40
Corn dog/hot-holding	142	Chicken breast bites/open RIC	51	Sliced cheese/WIC	38
Ham & cheese/oven	135	Hamburger/open RIC	45	Milk/WIC	40
Turkey & cheese/oven	135	Chef salad/open RIC	41	Iced coffee/iced coffee unit	37
		Boneless wings/open RIC	42	Cream/cream dispensing unit	35

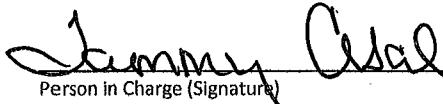
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in open RIC (window) internal temperatures of cheese sticks measured 51° F, chicken patty measured 46° F, chicken breast bites measured 51° F, and hamburger measured 45° F using a food temperature measuring device with metal-stem. Using infrared thermometer provided at establishment, food package temperatures measured above 41° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. Ambient (air) temperature thermometer indicated 54° F. All TCS foods in open RIC (window) removed from sale by person-in-charge during inspection.
22	3-501.16 (P) Observed in open RIC (end cap) internal temperatures of boneless wings measured 42° F, 45° F, and 47° F using a food temperature measuring device with metal-stem. Using infrared thermometer provided at establishment, boneless wings measured above 41° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. Ambient (air) temperature thermometer indicated 37° F. Boneless wings had been cooked and cooled prior to placing into open RIC according to person-in-charge. Boneless wings removed from sale by person-in-charge during inspection.
37	3-302.12 (C) Observed in food prep area squeeze bottle of yellow liquid food substance and one (1) shake-style container of dry food substance without name identifying contents on containers. Identify food storage containers with common name of the food. Yellow liquid food substance was butter alternative and dry food substance was garlic-salt-pepper according to person-in-charge and labeled by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Tammy Asal

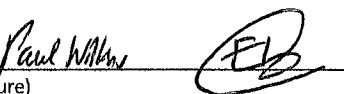
Tammy Asal 21940097 - NRFSP Exp. 4/2028	Amber Jarrett 22442003 - ServSafe Exp. 7/2027	Amanda Steele 22087035 - NRFSP Exp. 7/2029	
---	---	--	--

HACCP Topic: TCS food cooking/cold-holding temperature requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

Jul 15, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Huck's Food & Fuel #188

Establishment #: 24 158

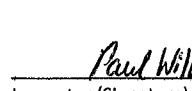
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-101.19 (C) Observed right edge of donut counter shelf damaged and rough surface exposed. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in food prep area piece of soiled cardboard re-used under label printer unit on slotted shelf above food prep table. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in open RIC (window) front interior cooling fan grill cover soiled with accumulated debris & dust and in food prep area RIF compartment of RIC (Haier) soiled with accumulated debris and condensation ice. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
	<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please go to our social media/website to view/print food safety information</p> <p>Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat TCS food, then this facility will be re-classified as a Category I food establishment.</p> <p>The person-in-charge shall have CFPM certification and be on the premises during all hours of operation</p> <p>Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, expansion, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.</p> <p>WCHD provides free food safety in-services to establishments & their staff</p> <p>If any events occur that cause damage to the establishment or food (flood, water, fire, smoke, lightning strike, power outage, etc.), please contact WCHD to ensure compliance and that required inspections occur prior to re-opening.</p> <p>Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.</p> <p>Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.</p> <p>3-501.19 -- Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.</p> <p>Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety</p> <p>Make sure exterior storage shed (paper products, equipment, etc.) is kept locked at all times except when in use for food safety</p>


Person in Charge (Signature)

Jul 15, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____