

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	1	Date	07/15/2024
Establishment Huck's Food & Fuel #188		License/Permit #	24 158	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 205 W. Center Street		Permit Holder	Martin & Bayley Inc	Risk Category	II
City/State Eureka, IL		ZIP Code	61530	Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
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	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	N/O	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
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	
Conformance with Approved Procedures			
29	N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

<p>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</p>			
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Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39		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
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
Physical Facilities			
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	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

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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	Peeled 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.

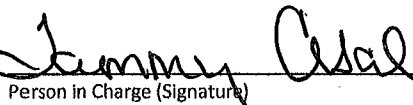
CFPM Verification (name, expiration date, ID#): Tammy Asal

Tammy Asal
21940097 - NRFSP
Exp. 4/2028

Amber Jarrett
22442003 - ServSafe
Exp. 7/2027

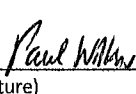

Amanda Steele
22087035 - NRFSP
Exp. 7/2029

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: _____

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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.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our social media/website to view/print food safety information
	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.
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	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.
	WCHD provides free food safety in-services to establishments & their staff
	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.
	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.
	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.
	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.
	Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety
	Make sure exterior storage shed (paper products, equipment, etc.) is kept locked at all times except when in use for food safety


Person In Charge (Signature)

Jul 15, 2024

Date

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____


Inspector (Signature)