

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 2		Date 08/15/2024
Establishment Biscuits and Gravy		No. of Repeat Risk Factor/Intervention Violations 1		Time In 8:55 AM
Street Address 920 N. Niles Street/State Route 89		Permit Holder Tommy Moraga		Time Out 10:30 AM
City/State Metamora, IL		Risk Category I		
		Purpose of Inspection Routine Inspection		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Good Hygienic Practices					Time/Temperature Control for Safety				
6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures		
7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding		
Preventing Contamination by Hands					20	N/O	Proper cooling time and temperature		
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	Out	Proper date marking and disposition		X
Approved Source					24	N/A	Time as a Public Health Control; procedures & records		
11	In	Food obtained from approved source			Consumer Advisory				
12	N/O	Food received at proper temperature			25	In	Consumer advisory provided for raw/undercooked food		
13	In	Food in good condition, safe, and unadulterated			Highly Susceptible Populations				
14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
30	Pasteurized eggs used where required				43	In-use utensils: properly stored			
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
Food Temperature Control					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate				49	Non-food contact surfaces clean			
Food Identification					Physical Facilities				
37	Food properly labeled; original container		X		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					57	All food employees have food handler training			
					58	Allergen training as required			

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Establishment: Biscuits and Gravy

Establishment #: 24 176

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/steam unit	168	Diced tomatoes-cooling/RIC cook	43	Milk/RIC wait	41
Scrambled eggs/flattop	171	Shredded cheese/RIC cook line	40		
		Sliced cheese/RIC cook line	40		
		Pancake batter/RIC cook line	41		
		Milk/RIC cook line	41		
		Diced sweet potatoes/WIC	39		
		Sliced ham/WIC	38		
		Corned beef/WIC	40		
		Gravy/WIC	39		

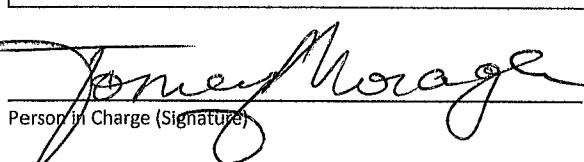
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current ANSI-approved CFPM certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
23	3-501.17 (Pf) Observed in WIC corned beef in clear plastic bags without preparation date or use-by date. TCS food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or below for a maximum of 7 days. Reviewed HACCP concept with person-in-charge during inspection. Corned beef was removed from freezer and thawed yesterday according to the person-in-charge. Corned beef marked with date of preparation and date of thawing by the person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen on shelf dry flaky food substance in clear plastic container without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of food. Dry flaky food substance was fried onions according to the person-in-charge and labeled by the person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Tommy Moraga

Shirley Moraga
17583865 - ServSafe
Exp. 8/2024

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


Person in Charge (Signature) Aug 15, 2024


Date Follow-up: Yes No (Check one)

Inspector (Signature)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Aug 15, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)