

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0	Date 08/09/2024
Establishment Bittner's Eureka Locker		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
		Permit Holder Eureka Locker Inc	Time Out 11:45 AM
Street Address 110 4-H Park Road		Risk Category I	
City/State Eureka, IL		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

Compliance Status			COS	R	Compliance Status	COS	R		
Supervision									
1	In	Person in charge present, demonstrates knowledge, and performs duties			Protection from Contamination				
2	In	Certified Food Protection Manager (CFPM)			15	In	Food separated and protected		
Employee Health									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			16	In	Food-contact surfaces; cleaned and sanitized		
4	In	Proper use of restriction and exclusion			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
5	In	Procedures for responding to vomiting and diarrheal events			Time/Temperature Control for Safety				
Good Hygienic Practices									
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	In	Proper reheating procedures for hot holding		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures		
Approved Source									
11	In	Food obtained from approved source			23	In	Proper date marking and disposition		
12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records		
13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				
14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food		
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				COS	R
30	Pasteurized eggs used where required				Proper Use of Utensils				
31	Water and ice from approved source				43	In-use utensils: properly stored			
32	Variances obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled			
Food Temperature Control									
33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used			
34	Plant food properly cooked for hot holding				46	Gloves used properly			
35	Approved thawing methods used				Utensils, Equipment and Vending				
36	Thermometers provided & accurate				47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Food Identification									
37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips			
Prevention of Food Contamination									
38	Insects, rodents, and animals not present				49	X Non-food contact surfaces clean			
39	X Contamination prevented during food preparation, storage and display				Physical Facilities				
40	Personal cleanliness				50	Hot and cold water available; adequate pressure			
41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			
42	Washing fruits and vegetables				52	Sewage and waste water properly disposed			
Employee Training									
57	All food employees have food handler training				53	Toilet facilities: properly constructed, supplied, & cleaned			
58	Allergen training as required				54	Garbage & refuse properly disposed; facilities maintained			
Physical Facilities									
55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used			
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Establishment: Bittner's Eureka Locker

Establishment #: 24 121

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Brats/grill	166	Bacon/RIC	41	Pork chops/RIC	41
Sautéed onions/crock pot	168	Pork chops/RIC	40		
Beef brisket-cooking/roaster	84	Beef brisket/RIC	41		
Pork chops/roaster	137	Pulled pork/RIC	41		
Ribeye steak/roaster	136	Block cheese/RIC	41		
Bacon-cheese hamburger/roaster	161	Potato salad/RIC	41		
		Beef franks/RIC	41		
		Pork chops-cooling/RIC	44		
		Ribeye steak-cooling/RIC	45		

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Lori Warfel

Lori Warfel j9cae-iiibh05 - State Food Safety Exp. 5/2026	Tiffany Tomlinson L2SC-3-031770 - Learn 2 Serve Exp. 5/2028	Vada Kellerhals 21719906 - NRFSP Exp. 1/2026	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

1062

Aug 9, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

