

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 08/21/2024 |
| Establishment Braker's Market | | License/Permit # 24 081 | | Time In 9:05 AM |
| Street Address 1183 Cruger Road | | Permit Holder Braker's Market LLC | | Time Out 11:40 AM |
| City/State Eureka, IL | | Purpose of Inspection Routine Inspection | | Risk Category I |

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 | | |
| Good Hygienic Practices | | | | | | | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | | | 19 | N/O | Proper reheating procedures for hot holding | | |
| 7 | In | No discharge from eyes, nose, and mouth | | | 20 | In | Proper cooling time and temperature | | |
| Preventing Contamination by Hands | | | | | | | | | |
| 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 | In | Proper date marking and disposition | | |
| Approved Source | | | | | | | | | |
| 11 | Out | Food obtained from approved source | | | 24 | N/A | Time as a Public Health Control; procedures & records | | |
| 12 | N/O | Food received at proper temperature | | | Consumer Advisory | | | | |
| 13 | Out | Food in good condition, safe, and unadulterated | X | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | Highly Susceptible Populations | | | | |
| Food/Color Additives and Toxic Substances | | | | | | | | | |
| 26 | N/A | Pasteurized foods used; prohibited foods not offered | | | 27 | N/A | Food additives: approved and properly used | | |
| Conformance with Approved Procedures | | | | | | | | | |
| 28 | In | Toxic substances properly identified, stored, and used | | | 29 | In | Compliance with variance/specialized process/HACCP | | |

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 | | | | Utensils, Equipment and Vending | | | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 34 | Plant food properly cooked for hot holding | | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 35 | Approved thawing methods used | | | | 49 | Non-food contact surfaces clean | | | |
| 36 | Thermometers provided & accurate | | | | Physical Facilities | | | | |
| Food Identification | | | | | | | | | |
| 50 | Hot and cold water available; adequate pressure | | | | 50 | Food properly labeled; original container | | X | |
| 51 | Plumbing installed; proper backflow devices | | | | 51 | Insects, rodents, and animals not present | | | |
| 52 | Sewage and waste water properly disposed | | | | 52 | Contamination prevented during food preparation, storage and display | | | |
| 53 | Toilet facilities: properly constructed, supplied, & cleaned | | | | 53 | Personal cleanliness | | | |
| 54 | Garbage & refuse properly disposed; facilities maintained | | | | 54 | Wiping cloths: properly used and stored | | | |
| 55 | Physical facilities installed, maintained, and clean | | | | 55 | Washing fruits and vegetables | | | |
| 56 | Adequate ventilation and lighting; designated areas used | | | | Employee Training | | | | |
| Prevention of Food Contamination | | | | | | | | | |
| 57 | All food employees have food handler training | | | | 57 | All food employees have food handler training | | | |
| 58 | Allergen training as required | | | | 58 | Allergen training as required | | | |

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Establishment: Braker's Market

Establishment #: 24 081

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 181

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------------|------|---------------------------|------|-----------------------------|------|
| Breakfast egg sandwich/oven | 168 | Cut lettuce/RIC deli | 39 | Oat milk/RIC drink prep | 40 |
| Taco meat/crock pot | 138 | Guacamole/RIC deli | 39 | Ham salad/RIC deli | 36 |
| Cheeseburger soup/soup urn | 181 | Sliced cheese/RIC deli | 38 | Pasta salad/WIC | 36 |
| | | Shredded chicken/RIC deli | 36 | Turkey/WIC | 38 |
| | | Roast beef/RIC deli | 37 | Block cheese/WIC | 37 |
| | | Ham/RIC deli | 39 | Turkey/RIC open | 37 |
| | | Turkey/RIC deli | 36 | Pulled pork/RIC open | 39 |
| Pulled pork/RIC open | 39 | Eggs/RIC deli | 38 | Chef salad-cooling/RIC open | 50 |
| Smoked sausage/RIC-WIC | 38 | Milk/RIC drink prep | 39 | Ham/WIC | 38 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 11 | 3-201.11 (C) Observed in RIF/WIF (Aisle 10) prepackaged Angus beef steak burgers without safe food handling instructions on packaging. Meat and poultry that is not a ready-to-eat food and is in a packaged form when it is offered for sale or otherwise offered for consumption, shall be labeled to include safe handling instructions as specified in law, including 9 CFR 317.2(l) and 9 CFR 381.125(b). Please correct this violation within 90 days or at least by next routine inspection. |
| 13 | 3-202.15 (Pf) Observed in food prep room three (3) dented cans of Campbell's cream of mushrooms on can rack shelf and in storage room dented can of Gordon Choice olives on shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented cans removed from shelving by person-in-charge during inspection. |
| 37 | 3-302.12 (C) Observed in deli food prep area several squeeze containers of liquid food substances 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 shall be identified with the common name of the food. Liquid food substances were various dressings and sauces according to person-in-charge and labeled by food employee during inspection. |

CFPM Verification (name, expiration date, ID#): Mark Dotterer

| | | | |
|-----------------------------------------------------|-------------------------------------------------------------------|---------------------------------------------------|--------------------------------------------------------------------|
| Mark Dotterer 21835619 - ServSafe Exp. 5/2027 | Jessica Rocke g37k5-i968437 - State Food Safety Exp. 2/2025 | Linda Knobloch 21719907 - NRFSP Exp. 1/2026 | Rebecca Braker g8546-i9i8i48 - State Food Safety Exp. 3/2025 |
|-----------------------------------------------------|-------------------------------------------------------------------|---------------------------------------------------|--------------------------------------------------------------------|

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

Mark Dotterer

Person in Charge (Signature)

Aug 21, 2024

Date

Paul Miller

Inspector (Signature)

ED

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment #: 24 081

Mark Dotterer

Person in Charge (Signature)

Aug 21, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: