

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 08/01/2024
Establishment Front Street Creamery		No. of Repeat Risk Factor/Intervention Violations 0		Time In 2:55 PM
Street Address 21 E. Front Street		Permit Holder Matt & Karl Kaps		Time Out 4:15 PM
City/State El Paso, 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
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		

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

Compliance Status			COS	R	COS	R
Safe Food and Water					Proper Use of Utensils	
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	
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 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36	X	Thermometers provided & accurate			48 Warewashing facilities: installed, maintained, & used; test strips	
37	X	Food properly labeled; original container			49 Non-food contact surfaces clean	
Food Identification					Physical Facilities	
38	Insects, rodents, and animals not present				50 Hot and cold water available; adequate pressure	
39	Contamination prevented during food preparation, storage and display				51 Plumbing installed; proper backflow devices	
40	Personal cleanliness				52 Sewage and waste water properly disposed	
41	Wiping cloths: properly used and stored				53 Toilet facilities: properly constructed, supplied, & cleaned	
42	Washing fruits and vegetables				54 Garbage & refuse properly disposed; facilities maintained	
Prevention of Food Contamination					55 Physical facilities installed, maintained, and clean	
56	Adequate ventilation and lighting; designated areas used				56 Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training	
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: Front Street Creamery

Establishment #: 24 115

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in storage area temperature measuring device not provided and conspicuous in RIF (chest, ice cream, Kenmore). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-602.11 (C) Observed on wall display shelf prepackaged in advance of retail sale jolly rancher candies, Smarties lollipops, and Tootsie pops not properly labeled. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. (B) Label information shall include: (1) the common name of the food, or absent name, an adequately descriptive identity statement; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (C) Bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer: (1) the manufacturer's or processor's label that was provided with the food; or (2) a card, sign, or other method of notification that includes the information specified under Subparagraphs (B)(1), (2), (5) and (6) of this section. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kari Kaps

Kari Kaps L2SC-3-023401 - Learn 2 Serve Exp. 7/2027	Annabelle Younse 25751791 - ServSafe Exp. 6/2029		
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, approved food sources


Person in Charge (Signature)

Aug 1, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Front Street Creamery

Establishment #: 24 115

Kai Kaps
Person in Charge (Signature)

Aug 1, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)