

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 10/03/2024
Establishment BG's Gaming Cafe		License/Permit # 24 108		Time In 12:00 PM
Street Address 1510 Spring Bay Road Apt C		No. of Repeat Risk Factor/Intervention Violations 1		Time Out 1:35 PM
City/State Bay View Gardens, IL		Permit Holder BG's Gaming Cafe Inc		Risk Category II
		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			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)		X	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/A	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/A	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	In	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	In	Food in good condition, safe, and unadulterated			25	In	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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	X Utensils, equipment & linens: properly stored, dried, & handled			
32	Variance obtained for specialized processing methods				45	X Single-use/single-service articles: properly stored and used			
Food Temperature Control									
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	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used			X
36	X	Thermometers provided & accurate		X	48	Warewashing facilities: installed, maintained, & used; test strips			
Food Identification									
37	X	Food properly labeled; original container			49	Non-food contact surfaces clean			
Prevention of Food Contamination									
38	X	Insects, rodents, and animals not present			Physical Facilities				
39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure			
40	Personal cleanliness				51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned			
Employee Training									
57	X	All food employees have food handler training			54	Garbage & refuse properly disposed; facilities maintained			
58	Allergen training as required				55	Physical facilities installed, maintained, and clean			
					56	Adequate ventilation and lighting; designated areas used			

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Establishment #: 24 108

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/warmer pump unit	152	Sliced tomatoes/RIC prep	40		
Hamburger/flattop	158	Sliced cheese/RIC prep	41		
		Cut lettuce/RIC prep	40		
		Ham/RIC	41		
		Shredded cheese/RIC	41		
		Mushrooms/RIC	37		
		Housemade ranch dressing/RIC	41		
		Chicken salad/WIC	40		
		Sliced cheese/WIC	37		

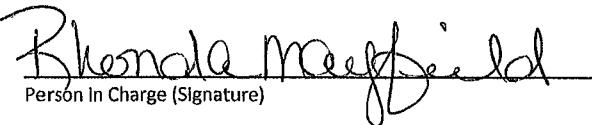
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that any food employees have current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current 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.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided and conspicuous in RIC (2-door, RCA). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by food employee during inspection.
37	3-302.12 (C) Observed in kitchen on shelves squeeze-style containers of liquid food substances without name identifying contents on containers. 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 in squeeze bottles were water, various sauces, and salted butter according to food employee. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed exterior back door to establishment (east) with air and light penetrating from bottom of door threshold. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors.

CFPM Verification (name, expiration date, ID#): Rhonda Mayfield

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


Person in Charge (Signature)

Oct 3, 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.
	Please correct this violation within 90 days or at least by next routine inspection.
44	4-904.11 (C) Observed in kitchen clean utensils (whisks, spatulas, and spoons) stored incorrectly with food-contact surfaces in 'up' position in crock and plastic container. Clean utensils shall be handled, displayed and dispensed so that food- and lip-contact surfaces is prevented. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in upstairs storage room boxes of hot/cold cups and hinged containers stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
47	4-204.12 (C) Observed at bar front flip door cover of ice machine (Manitowoc) missing, not attached, and allows for direct access into the food-contact area of the ice bin. Install covers to prevent contaminants and other foreign matter from falling into the food. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that one (1) food employee employed more than 30 days has current food handler certification. All food employees without CFPN certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. 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 note 2 repeat violations (item #2 & #47) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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 TCS food and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.
	The person-in-charge shall have CFPN certification and be on the premises during all hours of operation
	Please note if any changes are planned in the future for this establishment (equipment, remodel, menu, renovation, plumbing, ownership, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	If any events occur that cause damage to the establishment (flood, water, smoke, fire, power outage more than 4 hours, etc.), please contact the WCHD to ensure compliance and that required inspections occur prior to re-opening.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPN 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.
	The water well serving this facility is on the NCPWS program and water samples shall be routinely collected as required

Person in Charge (Signature)

Inspector (Signature)

Oct 3, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: _____