

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 2		Date 1/15/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 11:05 AM
				Time Out 12:40 PM
Establishment The Outpost		Phone (309) 467-4032		Email
Address 1200 S. Main Street		City/State Eureka, IL		ZIP Code 61530
License/Permit # 25 095		Permit Holder Outpost Enterprises Inc		Purpose of Inspection Routine
				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				Mark "X" in the appropriate box for COS and/or R				
IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable				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 is separated and protected.	
2	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.	
Employee Health					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.			18	N/O	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/O	Proper reheating procedures for hot holding.	
Good Hygienic Practices					20	N/O	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	N/O	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands					23	IN	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.			24	N/A	Time as a Public Health Control; procedures and records.	
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory			
10	OUT	Adequate handwashing sinks are properly supplied and accessible.	✓		25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source					Highly Susceptible Populations			
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.			Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.			27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN	Toxic substances are properly identified, stored and used.	
					Conformance with Approved Procedures			
					29	N/A	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 the box if the numbered item is not in compliance		Mark "X" in the appropriate box for COS and/or R		COS: Corrected on-site during inspection		R: Repeat violation			
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils (continued)				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Variance obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control					Utensils, Equipment, and Vending				
33		Proper cooling methods are 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, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37	✓	Food properly labeled; original container.	✓		51		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness				
Proper Use of Utensils					57		Food handler training 410 ILCS 625/ 3.06.		
43		In-use utensils: properly stored			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature)

Date: 1/15/2025

Inspector (Signature)

Paul Wilkins

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment: The Outpost

Establishment #: 25 095

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 25/100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Sausage crumbles/RIC	38	Brisket/WIC	40
		Diced tomatoes/RIC	41	Pasta salad/WIC	39
		Pepperoni/RIC	40	Sliced cheese/WIC	38
		Shredded cheese/RIC	39	Potato salad/WIC	39
		Sliced tomatoes/RIC prep	39		
		Italian beef/RIC prep	39		
		French dip beef/RIC prep	39		
		Shredded cheese/WIC	38		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is classified as a Category I food establishment. Establishment is cooling down/reheating TCS food.

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM 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 and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Michael Schrementi

Michael Schrementi
19438g-jee0ddh-State Food Safety
Exp. 7/2028

Marci Miller
g855i-i9i8kgf - State Food Safety
Exp. 3/2025

Lindsey Hinshaw
1ffh1b-k1hjke0 - State Food Safety
Exp. 8/2029

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

Illinois Requirements: ☐ Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
☐ Appropriate **default beverage** for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.11 (Pf) Observed in kitchen hand soap container empty at hand sink. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Hand soap container refilled with hand soap by food employee during inspection.
10	6-301.14 (C) Observed in restrooms hand washing signs not posted. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Handwashing signs provided and posted by person-in-charge during inspection.

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[illegible]