

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 0		Date 3/31/2025	
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 9:15 AM	
				Time Out 11:55 AM	
Establishment Braker's Market		Phone (309) 431-4700		Email	
Address 1183 Cruger Road		City/State Eureka, IL		ZIP Code 61530	
License/Permit # 25 027		Permit Holder Braker's Market LLC		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	IN	Proper cooking time and temperatures.		
5	IN	Procedures for responding to vomiting and diarrheal events.			19	IN	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	IN	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	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory				
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	IN	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) Mark Dottore Date: 3/31/2025

Inspector (Signature) Paul Wilkins Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment: Braker's Market

Establishment #: 25 027

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
Pulled pork/crock pot	168	Beef franks/RIC-WIC	39	Roast beef/RIC deli	35
Chicken & dumpling soup/soup urn	157	Pork scrapple/RIC-WIC	37	Broccoli salad/cold-holding	36
Chicken & noodle soup/soup urn	153	Ham/RIC open	37	Ham salad/RIC deli	35
		Buffalo chicken dip/RIC open	37	Broccoli salad/RIC deli	37
		Chicken salad/RIC open	34	Pasta salad/RIC deli	36
		Raspberry cream pie in cup/RIC open	37	Egg patties/RIC	31
		Chicken noodle soup/RIC open	35	Chicken salad/WIC	36
		Sliced tomatoes/RIC deli	37	Ham/WIC	38

NOTES

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

Facility is still classified as a Category I food establishment

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

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

Mark Dotterer
21835619 - ServSafe
Exp. 5/2027

Kelsey Kupferschmid
22073247 - NRFSP
Exp. 5/2029

Amanda Bradle
22073250 - NRFSP
Exp. 5/2029

Linda Knobloch
21719907 - NRFSP
Exp. 1/2026

HACCP Topic: TCS food temperatures, sanitizer concentration/temperatures, no bare hand contact with ready-to-eat food, employee health

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.
37	3-302.12 (C) Observed in deli food prep area small portion cups of food substances without name identifying contents on container and in baking prep area large container of liquid food substance 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. Food substances in deli food prep area were various a la carte items and liquid food substance in baking prep area was salad oil according to person-in-charge and labeled by food employee during inspection.

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