

# 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
Establishment Braker's Market			Phone (309) 431-4700	Time Out 11:55 AM
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	
<b>Supervision</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		
2	IN	Certified Food Protection Manager (CFPM).		
<b>Employee Health</b>				
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.		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, or tobacco product use.		
7	IN	No discharge from eyes, nose, and mouth.		
<b>Preventing Contamination by Hands</b>				
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 are properly supplied and accessible.		
<b>Approved Source</b>				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		
<b>GOOD RETAIL PRACTICES</b>				
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		COS: Corrected on-site during inspection
				R: Repeat violation
#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
<b>Food Temperature Control</b>				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
<b>Food Identification</b>				
37	✓	Food properly labeled; original container.		✓
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, and animals not present.		
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored.		
<b>Proper Use of Utensils (continued)</b>				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are properly stored and used.		
46		Gloves used properly.		
<b>Utensils, Equipment, and Vending</b>				
47	✓	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48		Warewashing facilities: installed, maintained, and used; test strips.		
49		Non-food contact surfaces are clean.		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55	✓	Physical facilities installed, maintained, and cleaned.		
56		Adequate ventilation and lighting; designated areas used.		
<b>Food Handler and Allergen Awareness</b>				
57		Food handler training 410 ILCS 625/3.06.		
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 Dotters

Date: 3/31/2025

Inspector (Signature) Paul Wilkins

(EJ)

Follow-up:  YES  NO (Check one) Follow-up Date:

# Food Establishment Inspection Report

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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
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**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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