

# 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	3/25/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:05 AM
Establishment The Mudd Puddle Coffee & Ice Cream	Phone	Email			
Address 112 S. Jefferson Street		City/State Washburn, IL	ZIP Code 61570		
License/Permit # 25 140		Permit Holder The Mudd Puddle Coffee & Ice Cream 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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.	
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	N/O	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.	
<b>Good Hygienic Practices</b>				21	N/O	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper date marking and disposition.	
<b>Preventing Contamination by Hands</b>				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		<b>Consumer Advisory</b>			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		<b>Highly Susceptible Populations</b>			
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.		<b>Food/Color Additives and Toxic Substances</b>			
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.	
<b>Approved Source</b>				29	N/A	Conformance with Approved Procedures	
Good Retail Practices				Compliance with variance/specialized process/HACCP.			

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils (continued)</b>				
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.		
<b>Food Temperature Control</b>					<b>Utensils, Equipment, and Vending</b>				
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.			<b>Physical Facilities</b>				
37		Food properly labeled; original container.			50		Hot and cold water available; adequate pressure.		
<b>Food Identification</b>					51		Plumbing installed; proper backflow devices.		
38		Insects, rodents, and animals not present.			52		Sewage and wastewater properly disposed.		
39		Contamination is prevented during food preparation, storage, and display.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
40		Personal cleanliness.			54		Garbage and refuse are properly disposed; facilities are maintained.		
41		Wiping cloths: properly used and stored.			55		Physical facilities installed, maintained, and cleaned.		
42		Washing fruits, vegetables, and other plant food.			56		Adequate ventilation and lighting; designated areas used.		
<b>Proper Use of Utensils</b>					<b>Food Handler and Allergen Awareness</b>				
43	✓	In-use utensils: properly stored.	✓		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) Shayl Roman Date: 3/25/2025

Inspector (Signature) Paul Wilkins E Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

## Food Establishment Inspection Report

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**Establishment:** The Mudd Puddle Coffee & Ice Cream

Establishment #: 25 140

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Vanilla ice milk/RIC	33		
		Chocolate ice milk/RIC	36		
		Milk/RIC	41		
		Oat milk/RIC	41		
		Almond milk/RIC	41		
		Chocolate ice milk/RIC	41		
		Vanilla ice milk/RIC	41		

## NOTES

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

Facility is still classified as a Category II 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#):** Sheryl Thomas

Sheryl Thomas 24238201 - ServSafe Exp. 7/2028	Bobbie VanMeter 25684473 - ServSafe Exp. 5/2029	Tessa Feazel 24528149 - ServSafe Exp. 9/2028	Sheila Durst 24238214 - ServSafe Exp. 7/2028
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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.
43	3-304.12 (C) Observed in drink prep area handles of scoops stored in direct contact with dry drink mixes.
	Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface.
	Scoops removed from drink mixes by person-in-charge during inspection.
	Observed temperature log sheets for monitoring ambient air temperatures of refrigeration/freezer
	units and sanitizer concentrations.

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