

# Food Establishment Inspection Report

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|  |                                |  |  |
|--|--------------------------------|--|--|
| Local Health Department and Address Woodford County Health Department<br>1831 S. Main Street<br>Eureka, IL 61530 |                                | Number of Risk Factor/ Intervention Violations<br>0        | Date<br>4/22/2025                            |
|  |                                | Number of Repeat Risk Factor/ Intervention Violations<br>0 | Time In<br>2:55 PM                           |
|  |                                |  | Time Out<br>4:15 PM                          |
| Establishment <b>Bowling Alley</b>   |                                | Phone <b>(309) 467-3231</b>                                | Email <b>thebowlingalleyeureka@gmail.com</b> |
| Address <b>1464 US Highway 24</b>  |                                | City/State <b>Eureka, IL</b>                               | ZIP Code <b>61530</b>                        |
| License/Permit # <b>25 162</b>   | Permit Holder <b>Mary Hall</b> | Purpose of Inspection <b>Routine</b>                       | Risk Category <b>II</b>                      |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

|  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|
| <b>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item</b>  |  |  |  | <b>Mark "X" in the appropriate box for COS and/or R</b>                    |  |  |  |
| <b>IN:</b> in compliance <b>OUT:</b> not in compliance <b>N/O:</b> not observed <b>N/A:</b> not applicable   |  |  |  | <b>COS:</b> corrected on-site during inspection <b>R:</b> repeat violation |  |  |  |
| Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.<br>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. |     |   | <b>Time/Temperature Control for Safety</b>       |                   |  |     |   |
| 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/A               | Proper reheating procedures for hot holding.                                       |     |   |
| <b>Good Hygienic Practices</b>           |                   |  |     |   | 20   | N/A               | 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   | N/O               | Proper cold holding temperatures.  |     |   |
| <b>Preventing Contamination by Hands</b> |                   |  |     |   | 23   | N/O               | 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.     |     |   | <b>Consumer Advisory</b>                         |                   |  |     |   |
| 10                                       | IN                | Adequate handwashing sinks are properly supplied and accessible.                                 |     |   | 25   | N/A               | Consumer advisory is provided for raw/undercooked food.                            |     |   |
| <b>Approved Source</b>                   |                   |  |     |   | <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>Conformance with Approved Procedures</b>      |                   |  |     |   |
|  |                   |  |     |   | 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. |  |   |                            |
| <b>Mark "X" in the box if the numbered item is not in compliance</b>  |  | <b>Mark "X" in the appropriate box for COS and/or R</b> |                            |
|   |  | <b>COS:</b> Corrected on-site during inspection         | <b>R:</b> Repeat violation |

| #                                       | 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   | X | 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>                 |   |   |     |   |
| <b>Food Identification</b>              |   |  |     |   | 50   |   | Hot and cold water available; adequate pressure.  |     |   |
| 37                                      |   | Food properly labeled; original container.                                   |     |   | 51   |   | Plumbing installed; proper backflow devices.  |     |   |
| <b>Prevention of Food Contamination</b> |   |  |     |   | 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   | X | Physical facilities installed, maintained, and cleaned.                                 |     |   |
| 41                                      |   | Wiping cloths: properly used and stored.                                     |     |   | 56   | X | Adequate ventilation and lighting; designated areas used.                               |     |   |
| 42                                      |   | Washing fruits, vegetables, and other plant food.                            |     |   | <b>Food Handler and Allergen Awareness</b> |   |   |     |   |
| <b>Proper Use of Utensils</b>           |   |  |     |   | 57   |   | Food handler training <b>410 ILCS 625/ 3.06.</b>  |     |   |
| 43                                      |   | In-use utensils: properly stored.  |     |   | 58   |   | Allergen awareness training for CFPM <b>410 ILCS 625/3.07 (rest. only).</b>             |     |   |
|   |   |  |     |   | 59   |   | Allergen awareness notice <b>410 ILCS 625/3.08 (rest. only).</b>                        |     |   |

Person In Charge (Signature) *Alley Sauer* Date: **4/22/2025**  
 Inspector (Signature) *Paul Wilkins* *EA* Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Bowling Alley

Establishment #: 25 162

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 |
|---------------|------|---------------|------|---------------|------|
|               |      |               |      |               |      |
|               |      |               |      |               |      |
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|               |      |               |      |               |      |

## 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.

Bowling alley lanes not in use at this time - area used for storage

CFPM Verification (name, expiration date, ID#): Abigail Sams

Abigail Sams  
24993316 - ServSafe  
Exp. 12/2028

Elizabeth Blunier  
24480175 - ServSafe  
Exp. 9/2028

**HACCP Topic:** TCS food temperature & date marking requirements, 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.   |
|-------------|---|
| 45          | 4-903.11 (C) Observed in middle storage room open box of Jcup 16 oz cups 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.                                     |
| 55          | 6-201.11 (C) Observed in men's restroom wall tiles below urinals missing and not attached. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Wall tiles had been repaired since last inspection, according to person-in-charge and tile grout on wall. Please correct this violation within 90 days or at least by next routine inspection. |

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[illegible]