

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 4/22/2025
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 2:55 PM
Establishment Bowling Alley		Phone (309) 467-3231	Time Out 4:15 PM
Address 1464 US Highway 24		City/State Eureka, IL	ZIP Code 61530
License/Permit # 25 162		Permit Holder Mary Hall	Purpose of Inspection Routine
			Risk Category II

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.		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.	
Good Hygienic Practices				21	N/O	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	N/O	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	N/O	Proper date marking and disposition.	
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Highly Susceptible Populations			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
Approved Source				27	N/A	Food/Color Additives and Toxic Substances	
11	IN	Food obtained from an approved source.		28	IN	Toxic substances are properly identified, stored and used.	
12	N/O	Food received at the proper temperature.		29	N/A	Conformance with Approved Procedures	
13	IN	Food in good condition, safe, and unadulterated.		Compliance with variance/specialized process/HACCP.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.					

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

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	X	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.			50		Physical Facilities		
Food Identification					51		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			52		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					53		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			54		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			55	X	Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			56	X	Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			57		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			58		Food Handler and Allergen Awareness		
Proper Use of Utensils					59		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.			59		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) Alley Saal Date: 4/22/2025

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

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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

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 CFPN 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		
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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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