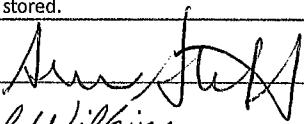
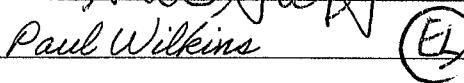


Food Establishment Inspection Report

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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	4/29/2025					
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:00 AM					
Establishment General Store Bayview		Phone (309) 822-0707		Email								
Address 1520 Spring Bay Road		City/State BayView Gardens, IL			ZIP Code 61611							
License/Permit # 25 059		Permit Holder Quiney Consolidated Inc		Purpose of Inspection Routine		Risk Category III						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item												
IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable												
Mark "X" in the appropriate box for COS and/or R												
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	N/A	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/A	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/A	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.					
Preventing Contamination by Hands								24	N/A	Time as a Public Health Control; procedures and records.		
8	IN	Hands clean and properly washed.			Consumer Advisory							
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.			Highly Susceptible Populations							
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.					
12	IN	Food received at the proper temperature.			27	N/A	Food/color additives and toxic substances					
13	IN	Food in good condition, safe, and unadulterated.			28	IN	Food additives: approved and properly used.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			29	N/A	Toxic substances are properly identified, stored and used.					
GOOD RETAIL PRACTICES								Conformance with Approved Procedures				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								Compliance with variance/specialized process/HACCP.				
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	#	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.			50		Physical Facilities					
Food Identification								Physical Facilities				
37		Food properly labeled; original container.			51		Hot and cold water available; adequate pressure.					
Prevention of Food Contamination								52		Plumbing installed; proper backflow devices.		
38		Insects, rodents, and animals not present.			53		Sewage and wastewater properly disposed.					
39		Contamination is prevented during food preparation, storage, and display.			54		Toilet facilities: properly constructed, supplied, and cleaned.					
40		Personal cleanliness.			55		Garbage and refuse are properly disposed; facilities are maintained.					
41		Wiping cloths: properly used and stored.			56		Physical facilities installed, maintained, and cleaned.					
42		Washing fruits, vegetables, and other plant food.			57		Adequate ventilation and lighting; designated areas used.					
Proper Use of Utensils								Food Handler and Allergen Awareness				
43	X	In-use utensils: properly stored.	X		58		Food handler training 410 ILCS 625/3.06.					
Person in Charge (Signature) 								Date: 4/29/2025				
Inspector (Signature)  (E)								Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date: _____				

Food Establishment Inspection Report

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Establishment: General Store Bayview

Establishment #: 25 059