

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	4/2/2025			
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:15 AM			
Establishment The Bakery Bar		Phone	Email							
Address 110 N. Davenport Street		City/State Metamora, IL	ZIP Code 61548							
License/Permit # 25 046		Permit Holder The Bakery Bar LLC	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	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.			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	Food additives: approved and properly used.			
12	N/O	Food received at the proper temperature.			29	N/A	Toxic substances are properly identified, stored and used.			
13	IN	Food in good condition, safe, and unadulterated.			Conformance with Approved Procedures					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			30	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.										
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 during inspection		R: Repeat violation		
#	X	Compliance Status		COS	R	Compliance Status			COS	R
		Safe Food and Water				Proper Use of Utensils (continued)				
30	X	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					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	Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.				56	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.				60	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
					61	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).				

Person in Charge (Signature) Erma Dubois

Date: 4/2/2025

Inspector (Signature) Paul Wilkins

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

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Establishment: The Bakery Bar

Establishment #: 25 046

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
		Milk/RIC	39		
		Butter/RIC	40		
		Half 'n' half/RIC	40		
		Heavy whipping cream/RIC	40		

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#): Emma DuBois

Emma DuBois
19882599 - ServSafe
Exp. 10/2025

Connie DuBois
3414656 - Always Food Safe
Exp. 3/2029

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.
	No violations observed at time of inspection.

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