

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 0		Date 5/21/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 2:40 PM
				Time Out 3:45 PM
Establishment BG's Auto Gas		Phone (309) 822-0890		Email
Address 1510 Spring Bay Road Suite A		City/State BayView Gardens, IL		ZIP Code 61611
License/Permit # 25 061		Permit Holder KMND 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				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
Supervision					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			
2	IN	Certified Food Protection Manager (CFPM).			
Employee Health					
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			
4	IN	Proper use of restriction and exclusion.			
5	IN	Procedures for responding to vomiting and diarrheal events.			
Good Hygienic Practices					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			
7	IN	No discharge from eyes, nose, and mouth.			
Preventing Contamination by Hands					
8	IN	Hands clean and properly washed.			
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			
Approved Source					
11	IN	Food obtained from an approved source.			
12	N/O	Food received at the proper temperature.			
13	IN	Food in good condition, safe, and unadulterated.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			
#	Compliance Status			COS	R
Protection from Contamination					
15	N/O	Food is separated and protected.			
16	IN	Food-contact surfaces; cleaned and sanitized.			
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
Time/Temperature Control for Safety					
18	N/A	Proper cooking time and temperatures.			
19	N/A	Proper reheating procedures for hot holding.			
20	N/A	Proper cooling time and temperature.			
21	N/A	Proper hot holding temperatures.			
22	IN	Proper cold holding temperatures.			
23	IN	Proper date marking and disposition.			
24	N/A	Time as a Public Health Control; procedures and records.			
Consumer Advisory					
25	N/A	Consumer advisory is provided for raw/undercooked food.			
Highly Susceptible Populations					
26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
Food/Color Additives and Toxic Substances					
27	N/A	Food additives: approved and properly used.			
28	IN	Toxic substances are properly identified, stored and used.			
Conformance with Approved Procedures					
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.					
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			
Safe Food and Water					
30		Pasteurized eggs are used where required.			
31		Water and ice from an approved source.			
32		Variance obtained for specialized processing methods.			
Food Temperature Control					
33		Proper cooling methods are used; adequate equipment for temperature control.			
34		Plant food properly cooked for hot holding.			
35		Approved thawing methods used.			
36	X	Thermometers are provided and accurate.		X	
Food Identification					
37		Food properly labeled; original container.			
Prevention of Food Contamination					
38		Insects, rodents, and animals not present.			
39		Contamination is prevented during food preparation, storage, and display.			
40		Personal cleanliness.			
41		Wiping cloths: properly used and stored.			
42		Washing fruits, vegetables, and other plant food.			
Proper Use of Utensils					
43		In-use utensils: properly stored.			
#	X	Compliance Status			
Proper Use of Utensils (continued)					
44		Utensils, equipment, and linens: properly stored, dried, and handled.			
45		Single use/single service articles are properly stored and used.			
46		Gloves used properly.			
Utensils, Equipment, and Vending					
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
48		Warewashing facilities: installed, maintained, and used; test strips.			
49	X	Non-food contact surfaces are clean.			
Physical Facilities					
50		Hot and cold water available; adequate pressure.			
51	X	Plumbing installed; proper backflow devices.		X	
52		Sewage and wastewater properly disposed.			
53		Toilet facilities: properly constructed, supplied, and cleaned.			
54		Garbage and refuse are properly disposed; facilities are maintained.			
55	X	Physical facilities installed, maintained, and cleaned.			X
56		Adequate ventilation and lighting; designated areas used.			
Food Handler and Allergen Awareness					
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) Michael Deane Date: 5/21/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: BG's Auto Gas

Establishment #: 25 061

Water Supply: ☐ Public ☒ Private

Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Deli sandwiches/RIC	41		
		Cheese cubes/RIC	41		
		Cream/cream dispensing unit	36		
		Lunchables/RIC	41		
		Milk/RIC	39		

NOTES

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

Facility is still classified as a Category III food establishment

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.

Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety

This facility is on the NCPWS program and must routinely collect water samples as required

CFPM Verification (name, expiration date, ID#): Nicole Derais

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HACCP Topic: TCS food temperature 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.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIC (Lunchables). Cold-holding equipment used for TCS food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
49	4-602.13 (C) Observed in RIC (Lunchables) upper left of rear wall soiled with condensation ice and accumulated debris. Clean all non food-contact surfaces frequently to prevent soil accumulation.
	Please correct this violation within 90 days or at least by next routine inspection.

Food Establishment Inspection Report

Page 3 of 3

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