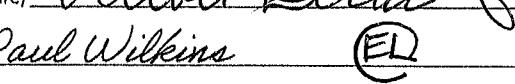


# Food Establishment Inspection Report

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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	5/21/2025		
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	2:40 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			
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>									
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	N/O	Food is separated and protected.		
2	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.		
Employee Health									
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
Good Hygienic Practices									
18	IN	Proper eating, tasting, drinking, or tobacco product use.			18	N/A	Proper cooking time and temperatures.		
19	IN	No discharge from eyes, nose, and mouth.			19	N/A	Proper reheating procedures for hot holding.		
Preventing Contamination by Hands									
20	IN	Hands clean and properly washed.			20	N/A	Proper cooling time and temperature.		
21	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			21	N/A	Proper hot holding temperatures.		
22	IN	Adequate handwashing sinks are properly supplied and accessible.			22	IN	Proper cold holding temperatures.		
Approved Source									
23	IN	Food obtained from an approved source.			23	IN	Proper date marking and disposition.		
24	N/O	Food received at the proper temperature.			24	N/A	Time as a Public Health Control; procedures and records.		
25	IN	Food in good condition, safe, and unadulterated.			Consumer Advisory				
26	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Highly Susceptible Populations				
Food/Color Additives and Toxic Substances									
27	N/A	Food additives: approved and properly used.			27	N/A	Food additives: approved and properly used.		
28	IN	Toxic substances are properly identified, stored and used.			28	IN	Toxic substances are properly identified, stored and used.		
Conformance with Approved Procedures									
29	N/A	Compliance with variance/specialized process/HACCP.			29	N/A	Compliance with variance/specialized process/HACCP.		
<b>GOOD RETAIL PRACTICES</b>									
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		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									
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	X	Thermometers are provided and accurate.		X		Utensils, Equipment, and Vending			
Food Identification									
37		Food properly labeled; original container.				50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present.				51	Plumbing installed; proper backflow devices.		X
39		Contamination is prevented during food preparation, storage, and display.				52	Sewage and wastewater properly disposed.		
40		Personal cleanliness.				53	Toilet facilities: properly constructed, supplied, and cleaned.		
41		Wiping cloths: properly used and stored.				54	Garbage and refuse are properly disposed; facilities are maintained.		
42		Washing fruits, vegetables, and other plant food.				55	Physical facilities installed, maintained, and cleaned.		X
Proper Use of Utensils									
43		In-use utensils: properly stored.				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)  Date: 5/21/2025

Inspector (Signature)  Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

EL

# Food Establishment Inspection Report

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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

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 surfaces frequently to prevent soil accumulation.
	Please correct this violation within 90 days or at least by next routine inspection.

# Food Establishment Inspection Report

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Establishment: BG's Auto Gas

Establishment #: 25 061