

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	1	Date	5/30/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:30 AM
Establishment Bittner's Eureka Locker		Phone (309) 467-2731	Email	eurekalocker@gmail.com	
Address 110 4-H Park Road		City/State	Eureka, IL	ZIP Code 61530	
License/Permit # 25 125		Permit Holder	Eureka Locker Inc	Purpose of Inspection	Routine
					Risk Category I

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

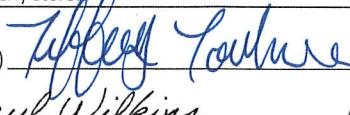
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in the appropriate box for COS and/or R	
IN: in compliance	OUT: not in compliance	N/O: not observed	N/A: not applicable	COS: corrected on-site during inspection	R: repeat violation
Risk factors are important practices 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	IN	Time/Temperature Control for Safety	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper reheating procedures for hot holding.	
Good Hygienic Practices				21	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands				24	N/A	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		25	N/A	Time as a Public Health Control; procedures and records.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer Advisory			
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		26	IN	Consumer advisory is provided for raw/undercooked food.	
Approved Source				27	N/A	Highly Susceptible Populations	
11	IN	Food obtained from an approved source.		28	IN	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		29	N/A	Food/Color Additives and Toxic Substances	
13	IN	Food in good condition, safe, and unadulterated.		30	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		31	N/A	Toxic substances are properly identified, stored and used.	

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	
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.			Physical Facilities			
Food Identification				50	Hot and cold water available; adequate pressure.		
37	Food properly labeled; original container.			51	Plumbing installed; proper backflow devices.		
Prevention of Food Contamination				52	Sewage and wastewater properly disposed.		
38	Insects, rodents, and animals not present.			53	Toilet facilities: properly constructed, supplied, and cleaned.		
39	Contamination is prevented during food preparation, storage, and display.			54	Garbage and refuse are properly disposed; facilities are maintained.		
40	Personal cleanliness.			55	Physical facilities installed, maintained, and cleaned.		
41	Wiping cloths: properly used and stored.			56	Adequate ventilation and lighting; designated areas used.		
42	Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness			
43	In-use utensils: properly stored.			57	Food handler training 410 ILCS 625/ 3.06.		
Proper Use of Utensils				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: 5/30/2025

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

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Establishment: Bittner's Eureka Locker

Establishment #: 25 125

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
Sautéed onions/crock pot	168	Pork chops/RIC	38		
Ribeye steak/roaster	158	Bacon/RIC	39		
Bratwurst/roaster	180	Smoked sausage/RIC	40		
Bacon cheese hamburger/roaster	180	Block cheese/RIC	41		
Chicken/roaster	147	Ribeye steak-cooling/RIC	43		
Beef brisket/roaster	138				
Pork chop/grill	170				

NOTES

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

Facility is still classified as a Category I 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.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Tiffany Tomlinson

Tiffany Tomlinson L2SC-3-031770 - Learn 2 Serve Exp. 5/2028	Lori Warfel J9cae-iibh05 - State Food Safety Exp. 5/2026	Vada Kellerhals 21719906 - NRFSP Exp. 1/2026	
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HACCP Topic: TCS food date marking & 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.
10	5-205.11 (Pf) Observed in retail area hand sink blocked with cooking pan, lid, and spatula. A handwashing sink shall be maintained so that it is acceptable at all times for employee use. Cooking pan, lid, and spatula removed from hand sink during inspection.
39	3-305.11 (C) Observed behind RIC (display, bacon, pork chops) black plastic crate of beef sticks stored directly on floor. Food shall be protected from contamination by storing the food: 1) in a clean, dry location; where it is not exposed to splash, dust, or other contamination; 3) at least 15 cm (6 inches) above the floor.

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