

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	3	Date	5/7/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	12:20 PM
Establishment Topsy's Bar & Grill	Phone (309) 527-4338	Email			
Address 23 W. Front Street		City/State El Paso, IL	ZIP Code 61738		
License/Permit # 25 068		Permit Holder Gander Incorporated	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	OUT	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	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper cooling time and temperature.	
Good Hygienic Practices				21	IN	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	OUT	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.		26	N/A	Highly Susceptible Populations	
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		27	N/A	Pasteurized foods are used; prohibited foods are not offered.	
Approved Source				28	IN	Food/Color Additives and Toxic Substances	
11	IN	Food obtained from an approved source.		29	N/A	Food additives: approved and properly used.	
12	N/O	Food received at the proper temperature.		30	IN	Toxic substances are properly identified, stored and used.	
13	IN	Food in good condition, safe, and unadulterated.		31	N/A	Conformance with Approved Procedures	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		32	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

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	X	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	X	Food properly labeled; original container.		X	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.					Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
							Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Jen Petrzeka Date: 5/7/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Topsy's Bar & Grill

Establishment #: 25 068

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
Chicken tenders/fryer	180	Macaroni salad/RIC	41	Buttermilk/WIC	37
Patty melt/flattop	175	Diced tomatoes/RIC	40		
		Shredded cheese/RIC	40		
		Cut lettuce/RIC	40		
		Cole slaw/WIC	39		
		Shredded cheese/WIC	40		
		Diced tomatoes/WIC	39		
		Ham/WIC	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 I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation. According to the person-in-charge and work schedule, TCS food is only prepared/served when the person-in-charge is on the premises. 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.

CFPM Verification (name, expiration date, ID#): Jean Petzelka

Jean Petzelka L2SC-3-024767 - Learn 2 Serve Exp. 9/2027	Eunha Chung 24302233 - ServSafe Exp. 7/2028		
---	---	--	--

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	6-301.14 (C) Observed in men's restroom and women's restroom a handwashing sign or poster that notifies food employees to wash their hands not provided at handwashing sinks used by food employees. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Handwashing signs provided and posted during inspection.
15	3-302.11 (P) Observed in WIC gray plastic tub of raw chicken stored above gray plastic tub of cabbage heads. Store raw food below ready-to-eat food to prevent cross-contamination. Gray plastic

Food Establishment Inspection Report

Page 3 of 3

Establishment: Topsy's Bar & Grill

Establishment #: 25 068