

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	6/25/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:50 AM
Establishment		Phone		Email	
Sheets Creek Saloon		(309) 822-5090			
Address		City/State		ZIP Code	
100 Sheets Creek Way		Spring Bay, IL		61611	
License/Permit #	Permit Holder		Purpose of Inspection	Risk Category	
25 032	Sheets Creek Saloon LLC		Routine	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
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	IN	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	IN	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	IN	Proper cooking time and temperatures.		
19	IN	Proper reheating procedures for hot holding.		
20	N/O	Proper cooling time and temperature.		
21	IN	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	COS	R
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.		
Food Identification				
37	X	Food properly labeled; original container.		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present.		
39	X	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	X	In-use utensils: properly stored.		X

#	X	Compliance Status	COS	R
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		Non-food contact surfaces are clean.		
Physical Facilities				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
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.		
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) *[Signature]* Date: 6/25/2025
 Inspector (Signature) *Paul Wilkins* *[Signature]* Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Page 2 of 3

Establishment: Sheets Creek Saloon

Establishment #: 25 032

Water Supply: ☐ Public ☒ Private

Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beer cheese/steam unit	161	Pasta salad/RIC	39	Milk/WIC	36
Lobster bisque soup/steam unit	167	Cole slaw/RIC	39	Sliced cheese/WIC	36
Chili cheese sauce/flattop	170	Blue cheese crumbles/RIC prep	37	Ranch dressing/WIC	37
Beer cheese/flattop	185	Peeled hard boiled eggs/RIC prep	36	Ground beef/RIC cook	36
Au gratin potatoes/flattop	176	Cut lettuce/RIC prep	39	Pasta/RIC cook	39
Cheeseburger/flattop	188	Diced tomatoes/RIC prep	34	Key lime pipe/RIC prep	39
Ham & beans/flattop	165	Peas/RIC prep	36		
		Pasta/WIC	38		

NOTES

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

Facility is classified as a Category I food establishment. Facility is currently cooling down/reheating TCS food.

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.

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

CFPM Verification (name, expiration date, ID#): Nikolaus Grafelman

Jamie Ioerger
26463397 - ServSafe
Exp. 11/2029

Nikolaus Grafelman
26463396- ServSafe
Exp. 11/2029

Jennifer Sheets
26463179 - ServSafe
Exp. 11/2029

Scott Sheets
1581365 - Always Food Safe
Exp. 8/2027

HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

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 in prep area temperature measuring device not provided and conspicuous in RIF (upright, Frigidaire). Cold-holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen on counter across from fryers stainless steel containers of dry food substances

Food Establishment Inspection Report

Page 3 of 3

Establishment: **Sheets Creek Saloon**

Establishment #: **25 032**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	without name identifying contents on containers and along cook line two (2) squeeze containers of liquid food substances
	without name identifying contents on containers. Working containers holding food or food ingredients that are
	removed from their original packages for use in the food establishment shall be identified with the
	common name of the food. Dry food substances were Panko bread crumbs & flour and liquid food substances were water and
	butter alternative according to food employee. Please correct this violation within 90 days or at least by next routine inspection.
39	3-305.11 (C) Observed in prep area box of foil-wrapped potatoes stored directly on floor. Food shall be protected
	from contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination;
	3) at least 6 inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in prep area clear plastic pitcher handle stored in direct contact with flour in white plastic
	container and in RIC (prep) small black portion cup without handles stored in direct contact with blue cheese
	crumbles. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and
	sanitized surface. Plastic pitcher and portion cup removed from food by food employee during inspection.
55	6-201.11 (C) Observed in prep area gap in wall around wastewater drain pipe connection. Walls and
	wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable.
	Please correct this violation within 90 days or at least by next routine inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their
	assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms
	that a major food allergen could cause in a sensitive a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major
	food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside
	and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;
	no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.
	Observed outdoor serving bar and outdoor stage area