

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	6/25/2025
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:50 AM
Establishment Sheets Creek Saloon		Phone (309) 822-5090		Email			
Address 100 Sheets Creek Way		City/State Spring Bay, IL		ZIP Code 61611			
License/Permit # 25 032		Permit Holder Sheets Creek Saloon LLC		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

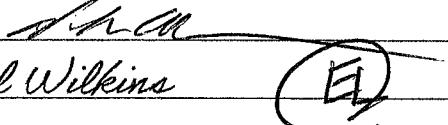
IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable

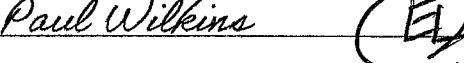
COS: corrected on-site during inspection R: repeat violation

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	IN	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/O	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	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		27	N/A	Highly Susceptible Populations	
12	N/O	Food received at the proper temperature.		28	IN	Pasteurized foods are used; prohibited foods are not offered.	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Food/Color Additives and Toxic Substances	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		30	N/A	Food additives: approved and properly used.	
GOOD RETAIL PRACTICES				31	N/A	Toxic substances are properly identified, stored and used.	
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				32	N/A	Conformance with Approved Procedures	
Mark "X" in the box if the numbered item is not in compliance				33	N/A	Compliance with variance/specialized process/HACCP.	

#	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		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	X	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.		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	X	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			
43	X	In-use utensils: properly stored.		59		Food handler training 410 ILCS 625/3.06.			
						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)  Date: 6/25/2025

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

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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 loerger 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
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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

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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 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