

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 2	Date 7/7/2025
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:00 AM
Establishment Brake Time #631		Phone (309) 467-2622	Email
Address 1908 S. Main Street		City/State Eureka, IL	ZIP Code 61530
License/Permit # 25 069		Permit Holder Eureka C Store LLC	Purpose of Inspection Routine
			Risk Category III

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	OUT	Person in charge present, demonstrates knowledge, and performs duties.	X	15	IN	Food is separated and protected.	
2	N/A	Certified Food Protection Manager (CFPM).		16	N/A	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.		Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.		18	N/A	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		19	N/A	Proper reheating procedures for hot holding.	
Good Hygienic Practices				20	N/A	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		21	N/A	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		22	N/O	Proper cold holding temperatures.	
Preventing Contamination by Hands				23	N/A	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		24	N/A	Time as a Public Health Control; procedures and records.	
9	N/A	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.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	OUT	Toxic substances are properly identified, stored and used.	X

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		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45	X	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				
Proper Use of Utensils					57	X	Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.			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)

Amber J. P.

Date: 7/7/2025

Inspector (Signature)

Paul Wilkins



Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Brake Time #631

Establishment #: 25 069

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 150-400

Heat: N/A

TEMPERATURE OBSERVATIONS

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

Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety.

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.

CFPM Verification (name, expiration date, ID#): Ann Leix

HACCP Topic: TCS food temperature requirements, proper storage requirements, 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.
1	<p>2-102.11 (Pf) Observed person-in-charge did not have CFPMP certification and priority violation (#28) observed during this inspection. Based on the risks inherent to the food operation, during inspections, and upon request the person-in-charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this Code. The person-in-charge shall demonstrate this knowledge by: (A) complying with this Code by having no violations of priority items during the current inspection; (B) being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.</p>

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