

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 7/22/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 3:30 PM
				Time Out 4:55 PM
Establishment Uncle Bob's Homemade Ice Cream		Phone (309) 405-2042		Email unclebob1980@hotmail.com
Address 409 E. Center Street		City/State Eureka, IL		ZIP Code 61530
License/Permit # 25 072	Permit Holder Uncle Bob's Homemade Ice Cream Inc		Purpose of Inspection Routine	Risk Category II

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.			Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.			18	IN	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	OUT	Proper hot holding temperatures.	X
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands					23	IN	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	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.			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	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	#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R	
Safe Food and Water					Proper Use of Utensils (continued)					Utensils, Equipment, and Vending					
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.			48		Warewashing facilities: installed, maintained, and used; test strips.			
32		Variance obtained for specialized processing methods.			46		Gloves used properly.			49		Non-food contact surfaces are clean.			
Food Temperature Control					Physical Facilities					Food Handler and Allergen Awareness					
33		Proper cooling methods are used; adequate equipment for temperature control.			50		Hot and cold water available; adequate pressure.			57		Food handler training 410 ILCS 625/ 3.06.			
34		Plant food properly cooked for hot holding.			51		Plumbing installed; proper backflow devices.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
35		Approved thawing methods used.			52		Sewage and wastewater properly disposed.			59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			
36		Thermometers are provided and accurate.			53		Toilet facilities: properly constructed, supplied, and cleaned.								
Food Identification					54		Garbage and refuse are properly disposed; facilities are maintained.								
37		Food properly labeled; original container.			55		Physical facilities installed, maintained, and cleaned.								
Prevention of Food Contamination					56		Adequate ventilation and lighting; designated areas used.								
38		Insects, rodents, and animals not present.													
39		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		In-use utensils: properly stored.													

Person in Charge (Signature) *Karen Sullivan*

Date: 7/22/2025

Inspector (Signature) *Paul Wilkins*



Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment: Uncle Bob's Homemade Ice Cream

Establishment #: 25 072

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/hot-holding	115	Vanilla ice milk/WIC	33		
Hot dogs/hot-holding	111	Pulled pork/RIC	26		
		Chili sauce/RIC	30		
		Sliced tomatoes/RIC prep	35		
		Shredded cheese/RIC prep	38		
		Hot dogs/RIC prep	38		
		Waffle cone batter mix-cool/prep	63		

NOTES

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

Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat more than two (2)

TCS food items with approved procedures, this facility will be re-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 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#): Kaitlyn Sweeney

Kaitlyn Sweeney
10cbbd-j29e8jd - StateFoodSafety
Exp. 12/2026

Mariah Rocke
14e02g-j8979kd - StateFoodSafety
Exp. 9/2027

Faith Smith
26424055 - ServSafe
Exp. 10/2029

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.
21	3-501.16 (P) Observed in hot-holding unit internal temperature of hot dogs measured 115° F and 111° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of hot dogs measured 111° F. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with food employees and person-in-charge during inspection. Hot dogs in hot-holding unit for about 1 hour, according to person-in-charge, and rapidly reheated in microwave by food employee during inspection. Recheck = 165° F - OK.

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[illegible]