

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		1	Date	7/22/2025																																																																																																																																																																																																														
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	3:30 PM																																																																																																																																																																																																														
Establishment Uncle Bob's Homemade Ice Cream		Phone (309) 405-2042		Email unclebob1980@hotmail.com																																																																																																																																																																																																																	
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Person in Charge (Signature)

Karen Sweeney

Date:

7/22/2025

Inspector (Signature)

Paul Wilkins

EL

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

Food Establishment Inspection Report

Page 2 of 3

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
10cbdd-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.

Food Establishment Inspection Report

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Establishment: Uncle Bob's Homemade Ice Cream Establishment #: 25 072