

# 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	8/13/2025
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	9:20 AM
Establishment Braker's Market		Phone (309) 431-4700		Email markd@brakersmarket.com			
Address 1183 Cruger Road		City/State Eureka, IL		ZIP Code 61530			
License/Permit # 25 027		Permit Holder Braker's Market 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		
<b>Supervision</b>									
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.			
<b>Employee Health</b>									
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
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/O	Proper reheating procedures for hot holding.			
<b>Good Hygienic Practices</b>									
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	N/O	Proper cooling time and temperature.			
7	IN	No discharge from eyes, nose, and mouth.		21	IN	Proper hot holding temperatures.			
<b>Preventing Contamination by Hands</b>									
8	IN	Hands clean and properly washed.		22	OUT	Proper cold holding temperatures.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		23	IN	Proper date marking and disposition.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		24	N/A	Time as a Public Health Control; procedures and records.			
<b>Approved Source</b>									
11	IN	Food obtained from an approved source.		25	N/A	Consumer advisory is provided for raw/undercooked food.			
12	N/O	Food received at the proper temperature.		26	N/A	Highly Susceptible Populations			
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food/Color Additives and Toxic Substances			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	IN	Food additives: approved and properly used.			
<b>GOOD RETAIL PRACTICES</b>									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Toxic substances are properly identified, stored and used.			
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
<b>Safe Food and Water</b>									
30		Pasteurized eggs are used where required.		44		Proper Use of Utensils (continued)			
31		Water and ice from an approved source.		45		Utensils, equipment, and linens: properly stored, dried, and handled.			
32		Variance obtained for specialized processing methods.		46		Single use/single service articles are properly stored and used.			
<b>Food Temperature Control</b>									
33		Proper cooling methods are used; adequate equipment for temperature control.		47		Gloves used properly.			
34		Plant food properly cooked for hot holding.		48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
35		Approved thawing methods used.		49		Warewashing facilities: installed, maintained, and used; test strips.			
36	X	Thermometers are provided and accurate.		50		Non-food contact surfaces are clean.			
<b>Food Identification</b>									
37	X	Food properly labeled; original container.		51		Utensils, Equipment, and Vending			
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, and animals not present.		52		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
39		Contamination is prevented during food preparation, storage, and display.		53		Single use/single service articles are properly stored and used.			
40		Personal cleanliness.		54		Toilet facilities: properly constructed, supplied, and cleaned.			
41		Wiping cloths: properly used and stored.		55		Garbage and refuse are properly disposed; facilities are maintained.			
42		Washing fruits, vegetables, and other plant food.		56		Physical facilities installed, maintained, and cleaned.			
<b>Proper Use of Utensils</b>									
43		In-use utensils: properly stored.		57		Adequate ventilation and lighting; designated areas used.			
<b>Food Handler and Allergen Awareness</b>									
58		Food handler training 410 ILCS 625/3.06.		58		Food handler training 410 ILCS 625/3.07 (rest. only).			
59		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) Mark Dottner Date: 8/13/2025

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

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Establishment: **Braker's Market**

Establishment #: **25 027**

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: **Quaternary ammonium**

PPM: **200**

Heat: **181**

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Egg/toaster oven	194	Cut spinach/RIC deli	40	Pasta salad/RIC deli	40
Egg/toaster oven	156	Cut lettuce/RIC deli	40	Ham salad/RIC deli	37
White chicken chili/soup urn	152	Guacamole/RIC deli	37	Veggie dip/RIC open	41
Sloppy Joe meat/crock pot	138	Sliced cheese/RIC deli	40	BBQ chicken/RIC open	47
Milk/RIC prep	39	Shredded chicken/RIC deli	37	BBQ chicken/RIC open	43
Eggs/RIC prep	35	Roast beef/RIC deli	40	Cheese ball/RIC open	44
Sausage/RIC prep	29	Turkey/RIC deli	40	Ham/WIC	35
Chicken salad dressing/WIC	36	Ham/RIC deli	40	Pasta salad/WIC	35

## NOTES

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

Facility is still 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.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

**CFPM Verification (name, expiration date, ID#):** Mark Dotterer

Mark Dotterer 21835619 - ServSafe Exp. 5/2027	Kelsey Kupferschmid 22073247 - NRFSP Exp. 5/2029	Amanda Bradle 22073250 - NRFSP Exp. 5/2029	Lanae Huber 22073248 - NRFSP Exp. 5/2029
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**HACCP Topic:** TCS food date marking/temperature/cooling down requirements, no bare hand contact with ready-to-eat food

**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.
22	3-501.16 (P) Observed in RIC (open, by front cashier) internal temperatures of prepackaged BBQ chicken measured 47° F & 43° F and prepackaged cheese ball measured 44° F using a food temperature measuring device with metal-stem. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection.
	BBQ chicken and cheese balls removed from sale by person-in-charge during inspection.
36	4-203.12 (Pf) Observed in RIC (open, by cashier) ambient air thermometer not accurate as indicated by temperature

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## OBSERVATIONS AND CORRECTIVE ACTIONS