

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	2	Date	08/02/2021
Establishment Ricky's Gas & Mart		License/Permit #	0	Time In	12:30 PM
Street Address 409 Jubilee Lane		Permit Holder	Risk Category		
City/State Germantown Hills, IL		Saisanshri LLC	III		
ZIP Code 61548		Purpose of Inspection Routine Inspection			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**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	Out		Person in charge present, demonstrates knowledge, and performs duties	X	
2	In		Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>					
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In		Proper use of restriction and exclusion		
5	In		Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>					
6	In		Proper eating, tasting, drinking, or tobacco use		
7	In		No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>					
8	In		Hands clean and properly washed		
9	N/A		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In		Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>					
11	In		Food obtained from approved source		
12	N/O		Food received at proper temperature		
13	In		Food in good condition, safe, and unadulterated		
14	N/A		Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>					
15	In		Food separated and protected		
16	In		Food-contact surfaces; cleaned and sanitized		
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>					
18	N/A		Proper cooking time and temperatures		
19	N/A		Proper reheating procedures for hot holding		
20	N/A		Proper cooling time and temperature		
21	N/A		Proper hot holding temperatures		
22	In		Proper cold holding temperatures		
23	In		Proper date marking and disposition		
24	N/A		Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>					
25	N/A		Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>					
26	In		Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>					
27	N/A		Food additives: approved and properly used		
28	Out		Toxic substances properly identified, stored, and used	X	
<b>Conformance with Approved Procedures</b>					
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 box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
<b>Safe Food and Water</b>					
30			Pasteurized eggs used where required		
31			Water and ice from approved source		
32			Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>					
33			Proper cooling methods used; adequate equipment for temperature control		
34			Plant food properly cooked for hot holding		
35			Approved thawing methods used		
36	X		Thermometers provided & accurate		
<b>Food Identification</b>					
37			Food properly labeled; original container		
<b>Prevention of Food Contamination</b>					
38			Insects, rodents, and animals not present		
39			Contamination prevented during food preparation, storage and display		
40			Personal cleanliness		
41			Wiping cloths: properly used and stored		
42			Washing fruits and vegetables		
<b>Proper Use of Utensils</b>					
43			In-use utensils: properly stored		
44			Utensils, equipment & linens: properly stored, dried, & handled		
45			Single-use/single-service articles: properly stored and used		
46			Gloves used properly		
<b>Utensils, Equipment and Vending</b>					
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48			Warewashing facilities: installed, maintained, & used; test strips		
49	X		Non-food contact surfaces clean		
<b>Physical Facilities</b>					
50			Hot and cold water available; adequate pressure		
51			Plumbing installed; proper backflow devices		
52			Sewage and waste water properly disposed		
53			Toilet facilities: properly constructed, supplied, & cleaned		
54			Garbage & refuse properly disposed; facilities maintained		
55	X		Physical facilities installed, maintained, and clean		
56			Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>					
57	X		All food employees have food handler training		
58			Allergen training as required		

# Food Establishment Inspection Report

Establishment: Ricky's Gas & Mart

Establishment #: 21 142

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
			Ham/RIC	35			
			Block cheese/RIC	38			
			Butter/RIC	38			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of proper procedures to safely store toxic materials and priority violation (#28) noted during inspection. Discussed proper toxic materials storage safety for food establishment with person-in-charge during inspection.
28	7-201.11 (P) Observed on end cap of shelving unit multiple quarts of motor oil stored above Monster energy drink cans and on end cap multiple air freshener spray cans stored above plastic dinnerware & plastic cups. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens, or single-service articles. Person-in-charge moved toxic materials to separated storage shelf during inspection.
36	4-204.112 (C) Observed in RIF (pizza, basement, White-Westinghouse) temperature measuring device not provided. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC (soda, water) condenser fan grill covers soiled with accumulated dust and debris. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in cabinet below beverage dispensing unit large open space in wall on right side by pipes and square hole in wall behind RIC (beer, wine) by WIC (beer) doors. 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.

CFPM Verification (name, expiration date, ID#): Tracie Williamson

--	--	--	--

HACCP Topic: TCS food temperature & storage requirements, toxic material storage, employee health policy requirements, wearing masks

Tracie Williamson  
Person in Charge (Signature)

Aug 2, 2021  
Date

Paul Williams (EL)  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Ricky's Gas & Mart

Establishment #: 21 142

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
57	<p>750.230 (C) Observed no documentation that food employees without CFPM certification have food handler certification. All food handlers without CFPM certification shall receive or obtain training in basic food handling principles within 30 days after employment. Please correct this violation within 90 days or at least by next routine inspection.</p> <p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection            Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information            Facility is still classified as a Category III food establishment</p> <p>Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for &amp; approved by WCHD.            Please note if any changes are planned in the future for this establishment (equipment, menu, location, ownership, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.</p> <p>WCHD provides free food safety in-services to establishments &amp; their staff            Next certified food protection manager 8-hour class &amp; exam offered @ WCHD: Spring 2022</p> <p>Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.</p> <p>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 &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.            Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.            Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection</p>

*Trace Williams*  
 Person in Charge (Signature)

Aug 2, 2021  
 Date

*Paul Walker*  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_