

# 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 <b>1</b>	Date <b>03/04/2022</b>
Establishment Huck's Convenience Store #188		License/Permit # 22 069	Time In <b>9:10 AM</b>
Street Address 205 W. Center Street		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time Out <b>10:55 AM</b>
City/State Eureka, IL		Permit Holder Martin & Bayley Inc	Risk Category II
ZIP Code 61530		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	In			15	In						
Person in charge present, demonstrates knowledge, and performs duties				<b>Protection from Contamination</b>							
2	Out			16	In						
Certified Food Protection Manager (CFPM)				Food separated and protected							
<b>Employee Health</b>											
3	In			17	In						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized							
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food							
Proper use of restriction and exclusion				<b>Time/Temperature Control for Safety</b>							
5	In			18	In						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
<b>Good Hygienic Practices</b>											
6	In			19	N/A						
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding							
7	In			20	N/A						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
<b>Preventing Contamination by Hands</b>											
8	In			21	In						
Hands clean and properly washed				Proper hot holding temperatures							
9	In			22	In						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	In			23	In						
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition							
<b>Approved Source</b>											
11	In			24	N/O						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	N/O			<b>Consumer Advisory</b>							
Food received at proper temperature				25	N/A						
13	In			Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				<b>Highly Susceptible Populations</b>							
14	N/A			26	N/A						
Required records available: shellstock tags, parasite destruction				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	In						
				Toxic substances properly identified, stored, and used							
<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				<b>Proper Use of Utensils</b>							
Pasteurized eggs used where required				43							
31				In-use utensils: properly stored							
Water and ice from approved source				44							
32				Utensils, equipment & linens: properly stored, dried, & handled							
Variance obtained for specialized processing methods				45	X						
<b>Food Temperature Control</b>											
33				Single-use/single-service articles: properly stored and used							
Proper cooling methods used; adequate equipment for temperature control				46							
34				Gloves used properly							
Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>							
35				47	X		X				
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
36				Warewashing facilities: installed, maintained, & used; test strips							
Thermometers provided & accurate				48							
<b>Food Identification</b>											
37	X		X	Non-food contact surfaces clean							
Food properly labeled; original container				<b>Physical Facilities</b>							
<b>Prevention of Food Contamination</b>											
38				50							
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure							
39				51							
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices							
40				52							
Personal cleanliness				Sewage and waste water properly disposed							
41				53							
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, & cleaned							
42				54							
Washing fruits and vegetables				Garbage & refuse properly disposed; facilities maintained							
<b>Employee Training</b>											
57				Physical facilities installed, maintained, and clean							
				55							
				Adequate ventilation and lighting; designated areas used							
				<b>Employee Training</b>							
58				All food employees have food handler training							
				58							
				Allergen training as required							

# Food Establishment Inspection Report

Establishment: Huck's Convenience Store #188

Establishment #: 22 069

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Tornado/oven	167		Sub sandwich/RIC	37	Hot dogs/WIC
Southwest tornado/oven	197		Chef salad/RIC	39	Milk/WIC
Roller bite/oven	179		Chicken wrap/RIC	39	Sliced cheese/RIC deli prep
Cheesy breadstick/oven	185		Cold brew coffee/coffee unit	37	Salami/RIC deli prep
Pepperoni wedge/hot-holding	149		French vanilla creamer/creme	38	
Chicken puff/hot-holding	155		Half 'n' half creamer/creme unit	38	
Burrito/hot-holding unit	150		Sliced cheese/WIC	39	
Sausage-egg-cheese biscuit/hot	142		Peeled hard-boiled eggs/WIC	34	
Tornado/hot-holding unit	149		Egg salad/WIC	36	

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in food prep area squeeze bottle of yellow liquid food substance and two (2) shake-style containers of dry food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Yellow liquid food substance was butter alternative and dry food substances were garlic salt-pepper & cinnamon-sugar according to person-in-charge and labeled by person-in-charge during inspection.
45	4-903.11 (C) Observed in storage area three (3) boxes of cups and lids stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in food prep area piece of cardboard re-used for oven leg support on slotted shelf. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Piece of cardboard removed and discarded by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Tammy Bown

Tammy Bown 21321947 – NRFSP Exp. 3/2/2022	Kristin Lunsford L2SC-3-004804 - Learn 2 Serve Exp. 9/2025	
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HACCP Topic: TCS food cooking/hot-holding temperature requirements, no bare hand contact with ready-to-eat food, employee health

Tammy Bown \_\_\_\_\_ Date: Mar 4, 2022  
 Person in Charge (Signature) Date

Paul Wilkins \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

