

# 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	1	Date	03/03/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment The Outpost	License/Permit # 22 081	Permit Holder Outpost Enterprises Inc	Risk Category II		
Street Address 1200 S. Main Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

## 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>					<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</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/A	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Consumer advisory provided for raw/undercooked food		
7	In	No discharge from eyes, nose, and mouth			<b>Highly Susceptible Populations</b>				
<b>Preventing Contamination by Hands</b>					<b>Food/Color Additives and Toxic Substances</b>				
8	In	Hands clean and properly washed			21	N/O	Pasteurized foods used; prohibited foods not offered		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Food additives: approved and properly used		
10	Out	Adequate handwashing sinks properly supplied and accessible	X		23	In	Toxic substances properly identified, stored, and used		
<b>Approved Source</b>					<b>Conformance with Approved Procedures</b>				
11	In	Food obtained from approved source			24	N/A	Compliance with variance/specialized process/HACCP		
12	N/O	Food received at proper temperature			<b>GOOD RETAIL PRACTICES</b>				
13	In	Food in good condition, safe, and unadulterated			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				
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Safe Food and Water</b>				

Compliance Status			COS	R	Compliance Status			COS	R
<b>Food Temperature Control</b>					<b>Proper Use of Utensils</b>				
33		Proper cooling methods used; adequate equipment for temperature control			43		In-use utensils: properly stored		
34		Plant food properly cooked for hot holding			44		Utensils, equipment & linens: properly stored, dried, & handled		
35		Approved thawing methods used			45	X	Single-use/single-service articles: properly stored and used		
36	X	Thermometers provided & accurate		X	46		Gloves used properly		
<b>Food Identification</b>					<b>Utensils, Equipment and Vending</b>				
37	X	Food properly labeled; original container		X	47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
38		Insects, rodents, and animals not present			48		Warewashing facilities: installed, maintained, & used; test strips		
39	X	Contamination prevented during food preparation, storage and display			49		Non-food contact surfaces clean		
40		Personal cleanliness			<b>Employee Training</b>				
41		Wiping cloths: properly used and stored			50		Hot and cold water available; adequate pressure		
42		Washing fruits and vegetables			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	X	Adequate ventilation and lighting; designated areas used		
					<b>Employee Training</b>				
					57		All food employees have food handler training		
					58		Allergen training as required		

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Establishment: The Outpost

Establishment #: 22 081

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine      PPM: 50/100      Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese-cooking/stove	52	Sliced cheese/RIC	40	Baked potato/WIC	39
Tenderloin/fryer	200	French dip meat/RIC	41	Sliced cheese/WIC	38
Tenderloin/fryer	210	Chili/RIC	41		
		Hot dogs/RIC	39		
		Sliced tomatoes/RIC	37		
		Sausage/RIC	38		
		Pepperoni/RIC	40		
		Shredded cheese/RIC	40		
		Cut lettuce/WIC	38		

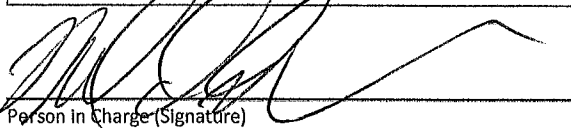
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in restrooms. Hand washing signs provided and posted during inspection.
10	6-301.11 (Pf) Observed hand soap not provided at the hand washing sink. Hand soap provided by person-in-charge during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided and conspicuous in RIC (Superior, meat, cheese). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen along food cook line dry white food substance in clear plastic container without name identifying contents on container. Identify food storage containers with common name of the food. Food substance was flour according to person-in-charge and labeled by person-in-charge during inspection.
39	3-305.14 (C) Observed in kitchen in RIF chicken wings in stainless steel container stored uncovered. During preparation, unpackaged food shall be protected from contamination. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in kitchen unfolded cardboard pizza boxes stored directly on floor next to RIF. 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.

CFPM Verification (name, expiration date, ID#): Michael Schrementi

Michael Schrementi 21487682 - NRFSP Exp. 7/2023	Kara Carter 21441085 - NRFSP Exp. 3/2023	Kelli Dunne 17423151 - ServSafe Exp. 2/2024	Marci Miller g855i-i9i8kgf - State Food Safety Exp. 3/2025
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HACCP Topic: TCS food cooking temperature requirements, TCS food date marking requirements, employee health policy requirements

  
 Person in Charge (Signature) \_\_\_\_\_ Date: Mar 3, 2022

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

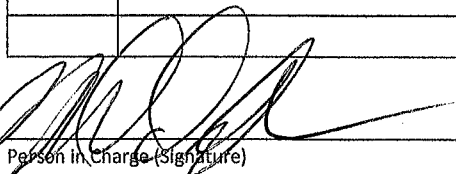
Follow-up Date: \_\_\_\_\_

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<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-501.12 (C) Observed in kitchen ANSUL fire suppression pipes above pizza oven and clean pans soiled with accumulated dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in kitchen along food cook line personal employee item (7/8 full water bottle) stored on upper shelf above food prep table. Areas designated for employees to eat and drink shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Water bottle removed to lower shelf by person-in-charge during inspection.
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 II food establishment. If facility chooses to cool down and/or reheat TCS food, 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	
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 & approved by WCHD.	
Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.	
WCHD provides free food safety in-services to establishments & their staff	
Next certified food protection manager 8-hour class & exam at WCHD: Fall 2022	
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.	
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 & exits; no vaping or e-cigarette use in food & 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.	
Observed renovated exterior building facade and restrooms.	

  
 Person in Charge (Signature)

Mar 3, 2022  
 Date

Paul Walker WCHD  
 Inspector (Signature)

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