

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	08/16/2022
Establishment Brickhouse Coffee Bar		License/Permit #	22 189		
Street Address 540 N. Chestnut Street		Permit Holder	Erin Jochums		
City/State Minonk, IL		ZIP Code	61760		
		No. of Repeat Risk Factor/Intervention Violations	0		
		Risk Category	II		
		Purpose of Inspection	Routine Inspection		
			Time In 12:10 PM		
			Time Out 1:45 PM		

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

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

Food Establishment Inspection Report

Establishment: Brickhouse Coffee Bar

Establishment #: 22 189

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
			Cold brew coffee/RIC	40	
			Milk/RIC	37	
			Buttermilk/RIC	37	

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 two (2) food employees have current CFPM certification but were not on the premises during the entirety of this inspection. 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	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale bakery items not properly labeled. Food packaged in a food establishment shall be labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection.
44	4-904.11 (C) Observed in drink prep area plastic forks and plastic knives stored with handles of forks & knives in direct contact food-contact surfaces of forks & knives. Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-and lip-contact surfaces is prevented. Forks & knives removed and placed back into plastic container with handles separated from food-contact surfaces by person-in-charge during inspection.
45	4-903.11 (C) Observed in drink prep area bag of hinged lid containers 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. Hinged lid containers placed onto shelf by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Erin Jochums			
Amy Bosman 21709480 - ServSafe Exp. 2/2027	Nevada Park 22405932 - ServSafe Exp. 7/2027		

HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food

Erin Jochums Aug 16, 2022
 Person in Charge (Signature) Date

Paul W. Wain Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

