

Food Establishment Inspection Report

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|------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------------|---------------|---------|------------|
| 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 | 08/25/2022 |
| Establishment Woolly Bugger | | License/Permit # | 0 | Time In | 12:00 PM |
| Street Address 1583 Tremont Street | | Permit Holder | Risk Category | | |
| City/State Spring Bay, IL | | Woolly Bugger LLC | I | | |
| ZIP Code 61611 | | 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 |
|------------------------------------------|-----|-----------------------------------------------------------------------------------------------|-----|---|--------------------------------------------------|-----|----------------------------------------------------------------------------------|-----|---|
| Supervision | | | | | Protection from Contamination | | | | |
| 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 | | |
| Employee Health | | | | | Time/Temperature Control for Safety | | | | |
| 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 | | |
| Good Hygienic Practices | | | | | Consumer Advisory | | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | | | 20 | In | Proper cooling time and temperature | | |
| 7 | In | No discharge from eyes, nose, and mouth | | | 21 | In | Proper hot holding temperatures | | |
| Preventing Contamination by Hands | | | | | Highly Susceptible Populations | | | | |
| 8 | In | Hands clean and properly washed | | | 22 | In | Proper cold holding temperatures | | |
| 9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | 23 | Out | Proper date marking and disposition | | X |
| 10 | In | Adequate handwashing sinks properly supplied and accessible | | | 24 | N/A | Time as a Public Health Control; procedures & records | | |
| Approved Source | | | | | Food/Color Additives and Toxic Substances | | | | |
| 11 | In | Food obtained from approved source | | | 25 | In | Consumer advisory provided for raw/undercooked food | | |
| 12 | N/O | Food received at proper temperature | | | Conformance with Approved Procedures | | | | |
| 13 | In | Food in good condition, safe, and unadulterated | | | 26 | N/A | Pasteurized foods used; prohibited foods not offered | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | 27 | N/A | Food additives: approved and properly used | | |
| GOOD RETAIL PRACTICES | | | | | 28 | In | Toxic substances properly identified, stored, and used | | |

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

Food Establishment Inspection Report

Establishment: Woolly Bugger

Establishment #: 22 152

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: 187

| TEMPERATURE OBSERVATIONS | | | | | |
|----------------------------|------|--|----------------------------|------|----------------------------------|
| Item/Location | Temp | | Item/Location | Temp | |
| Vegetable soup/hot-holding | 158 | | Cut lettuce/RIC prep | 38 | Breakfast burrito/RIC store |
| Pulled pork/hot-holding | 165 | | Sliced tomatoes/RIC prep | 41 | Fruit & yogurt parfait/RIC store |
| Chicken/griddle | 183 | | Ranch dressing-cooling/RIC | 51 | Garden salad/RIC store |
| Pork tenderloin/fryer | 178 | | Trout/RIC prep | 40 | |
| Hamburger/griddle | 176 | | Sliced cheese/RIC | 41 | |
| | | | Milk/RIC bar | 39 | |
| | | | Shredded cheese/WIC | 37 | |
| | | | Ham/WIC | 41 | |
| | | | Par-grilled chicken/WIC | 35 | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 23 | 3-501.18 (P) Observed in basement WIC gravy with preparation date of 8/16 on shelf, which exceeds the 7-day requirement for TCS foods. TCS foods may be held at a temperature of 41° F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). TCS food shall be discarded if it exceeds the temperature and time combination specified in 3-501.17, except time that the TCS food is frozen. Reviewed HACCP concept with person-in-charge and food employee. Gravy discarded by person-in-charge during inspection. |
| 39 | 3-304.13 (C) Observed in kitchen white terry-cloth towels stored in direct contact with sliced bread in clear plastic container. Linens, such as cloth napkins, may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer. Cloth towel removed from bread container by person-in-charge during inspection. |
| 47 | 4-501.12 (C) Observed in kitchen white plastic cutting board on RIC (prep) with crevices and knife grooves in surface and not maintained in good repair, which prevents proper cleaning and sanitizing to prevent pathogenic microorganism transmission. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection. |
| 54 | 5-501.16 (C) Observed in kitchen, in basement food prep area, and at bar waste receptacle not provided at handwashing sinks. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of |

| | | | |
|------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|---------------------------------------------------------------------|--|
| CFPM Verification (name, expiration date, ID#): Jenifer Rickelman | | | |
| Jenifer Rickelman L2SC-3-015759 - Learn 2 Serve Exp. 12/2026 | Noriel Padilla 21569324 - NRFSP Exp. 4/2024 | Alexis Whitman hg386-ie7b3ge - State Food Safety Exp. 10/2025 | |
| HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy | | | |

Jenifer Rickelman Aug 25, 2022
 Person In Charge (Signature) Date

Paul Wilkins **(E)** Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

