

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 0	Date 09/23/2022
		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:30 AM
Establishment Blttner's Eureka Locker	License/Permit # 22 114	Permit Holder Eureka Locker Inc	Time Out 11:45 AM
Street Address 110 4-H Park Road		Risk Category I	
City/State Eureka, IL		Purpose of Inspection Routine Inspection	
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	Description	COS	R
Supervision			
1	In Person in charge present, demonstrates knowledge, and performs duties		
2	In Certified Food Protection Manager (CFPM)		
Employee Health			
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		
Good Hygienic Practices			
6	In Proper eating, tasting, drinking, or tobacco use		
7	In No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	In Hands clean and properly washed		
9	In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In Adequate handwashing sinks properly supplied and accessible		
Approved Source			
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		
Protection from Contamination			
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		
Time/Temperature Control for Safety			
18	In Proper cooking time and temperatures		
19	In Proper reheating procedures for hot holding		
20	N/O Proper cooling time and temperature		
21	In 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		
Consumer Advisory			
25	N/A Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	N/A Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	N/A Food additives: approved and properly used		
28	In Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
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	Description	COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
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		
Proper Use of Utensils			
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		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
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	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Bittner's Eureka Locker

Establishment #: 22 114

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100


Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Ribeye steak-cooking/grill	80		Cured bacon/RIC	37			
Hamburger-cooking/grill	167		Pork smoked chops/RIC	37			
Bratwurst-cooking/grill	158		Block cheese/RIC	37			
Pork chop-cooking/grill	145		BBQ beef snack stick/RIC	35			
Ribeye steak-cooking/grill	158		Raw ground beef/RIC	35			
Brisket/roaster	164						

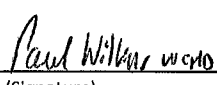

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

CFPM Verification (name, expiration date, ID#): Colton Andrews			
Colton Andrews g35af-i95k2fc - State Food Safety Exp. 2/2025	Lori Warfel j9cae-iiibh05 - State Food Safety Exp. 5/2026	Vada Kellerhals 21719906 - NRFSP Exp. 1/2026	

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


 Person in Charge (Signature)

Sep 23, 2022
 Date

 
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Bittner's Eureka Locker

Establishment #: 22 114

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	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 I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.) off-site, a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ 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.
	This establishment only prepares/cooks TCS food items to the public on Thursdays and Fridays from May-September
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.



 Person in Charge (Signature)

Sep 23, 2022

 Date

Paul Wilkins WCHD

 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____