

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
 Prevent. Promote. Protect.
 Woodford County
 Health Department

1831 S. Main Street
 Eureka, IL 61530
 (309) 467-3064
 www.woodfordhealth.org

Permit No.: 17 108 L
 Telephone: 822-0707
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: General Store Bayview

Owner/Agent: Quiney Consolidated Inc

Address: 1520 Spring Bay Road

City: East Peoria

ZIP Code: 61611

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING				
8		2	Food protection during storage, preparation, display, service and transportation				WATER	38		1	Lighting provided as required - Fixtures shielded	
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION				
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required	
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS				
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean	
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used	
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated							*45	N/A	Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock							Food handler certification - food employees YES <u>X</u> NO <u> </u>		

Temperature: Temp/PPM Chemical: Chlorine

Hot Foods None Observed

Cold Foods Cheese 41° F

Manager Certification No. of: 01709363

Hot dogs 41° F

Full-Time Employee: Samantha Harding Exp. Date 4/21

Bacon 41° F

RF, RIC, WIC, WIF - OK

Received by/Title

(Signature of Owner or Representative)

Sanitation Score: 97 (100 minus demerits)

Date: 10 March 2017

Time In: 12:05 p.m. Time Out: 1:15 p.m.

By Paul Wilby WIC (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 108 L

The following remarks supplement the inspection report of: General Store Bayview

(Establishment Name)

Date: 10 March 2017

Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F (use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures)	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm in tub, immersion for 1 minute 100-200 ppm also for swabbing, moist-wipe cloth, spray bottle (keep bottles labeled & properly stored)	
			- Store raw food on bottom shelves, below ready-to-eat food/drink, to prevent cross-contamination	
			- Store chemicals, toxic items, cleaning supplies, personal care items, etc., on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination	
			- Inspect cans of food & food products for dents and other imperfections upon delivery, prior to placing in storage, and before placing onto display shelf	
			- Ensure outer opening doors to facility are self-closing and tight-fitting to prevent intrusion of insects & rodents and keep all exterior doors closed except when in use	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	
			- Make sure all food obtained for sale to the public is properly dated, labeled, & obtained from APPROVED SOURCES	

Sanitarian/Environmental Health Inspector

Paul Wilkins waco

MAKamp

(Signature of Owner or Representative)

These remarks have been explained to me and are understood *

NRI = Next Routine Inspection
C = Corrected During Inspection