

- 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.: 17 111 M  
Telephone: 467-3679  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Huck's Convenience Store #188

Owner/Agent: Martin & Bayley Inc

Address: 205 W. Center Street

City: Eureka

ZIP Code: 61530

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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked				
* 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
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	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	<b>FLOORS, WALLS AND CEILINGS</b>			
5	X	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	X	1	Single-service articles, storage, dispensing	37		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	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	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	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12	X C	5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41	X C	5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X C	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	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO ___

Temperature: Temp/PPM Chemical: Chlorine/Quaternary ammonium

Hot Foods Tornado 145° F

Cold Foods Crème 36° F

Manager Certification No. of: \_\_\_\_\_

Sausage/egg/cheese biscuit 136° F Sausage/egg/cheese biscuit 39° F

Full-Time Employee: Tammy Bown Exp. Date 10/21

Sausage patty 138° F

Landshire sandwiches 41° F

Hot dog 139° F

WIF, WIC, RIC - OK

Received by/Title Tammy Bown (Signature of Owner or Representative)

Sanitation Score: 82 (100 minus demerits)

Date: 9 May 2017

Time In: 9:50 a.m. Time Out: 11:45 a.m.

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By Paul Wilcox (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 111 M

The following remarks supplement the inspection report of: Huck's Convenience Store #188

(Establishment Name)

Date: 9 May 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed on top of popcorn unit shake-style container of orange food substance without name identifying contents on container. Orange food substance was popcorn seasoning, according to female food manager.	NRI
2			Observed in food prep area squeeze bottles of yellow food substance without name identifying contents on containers. Yellow food substance was liquid butter alternative, according to male food employee and bulk food container.	NRI
5			Observed in hot-holding unit (upper shelf) temperature measuring device with metal-stem accurate to $\pm 3^{\circ}$ F not provided and conspicuous.	NRI
12			Observed male food employee preparing cold sandwiches without gloves. Male food employee informed to wear gloves when preparing food.	C
14			Observed temperature measuring devices with metal-stem provided at establishment not accurate to $\pm 2^{\circ}$ F as indicated by ice-point calibration method. Metal-stem thermometers calibrated during inspection using ice-point calibration method.	C
22			Observed in ice machine metal ice deflecting flap soiled w/ accumulated debris and pink substance.	NRI
23			Observed in kitchen food prep area RIC (Haier) freezer compartment with accumulated condensation ice.	NRI
25			Observed in storage area by 3-compartment sink box of napkins and plastic bag of black trays stored directly on floor.	NRI
41			Observed in store aisle Clorox bleach, Dawn dish soap, and Tide detergent (toxic items) stored on upper shelf above Ice Mountain water containers (food items) stored on bottom shelf. Clorox, Dawn, and Tide moved to bottom shelf by female food employee during inspection.	C
45			Observed no documentation that at least one full-time employee with current IL FSSM certification is employed at establishment. This facility is classified as a Category II, Medium Risk food service establishment, and at least one full-time employee with current IL FSSM certification must be employed at establishment. This establishment has <b>90 DAYS (August 9, 2017)</b> to provide documentation that at least one full-time employee with current IL FSSM certification is employed at establishment.	90 DAYS
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood Sammy Bowen  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 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.	
		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 temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sinks, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quat: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Keep bagged ice RIF unit (exterior) locked at all times except when in use for food security & safety	
			- 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.	

Sanitarian/Environmental Health Inspector Paul Wilkerson

These remarks have been explained to me and are understood Jammy Bawn  
(Signature of Owner or Representative)

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