

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	2	Date	08/16/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	3:10 PM
Establishment	License/Permit #	Permit Holder		Risk Category	
The Dugout	18 082	Celas Kitchen Corporation		II	
Street Address		Purpose of Inspection			
1980 S. Main Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	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		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
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			18	N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	Out		X	19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	Out		X
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Consumer Advisory			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Highly Susceptible Populations			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Food/Color Additives and Toxic Substances			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Conformance with Approved Procedures			
13	In			27	In		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				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				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				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		X
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	X Non-food contact surfaces clean		X
Food Identification				Physical Facilities			
37	X Food properly labeled; original container		X	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	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
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: The Dugout

Establishment #: 18 082

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/Gehl's dispenser	110	Corn dog/RIC	38		
		Hot dog/RIC	38		
		Cut lettuce/RIC	40		
		Sliced tomatoes/RIC	39		
		Milk/RIC	36		
		Sliced cheese/RIC	40		
		Ice cream mix/RIC	32		
		Vanilla ice cream mix/soft serve	38		
		Chocolate ice milk mix/soft serve	36		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment does not have procedures for employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of nacho cheese in Gehl's dispenser/warming unit at 110° F. Using food temperature measuring device with metal-stem provided at establishment, internal temperature of nacho cheese indicated 110° F. Gehl's dispenser/warming unit plugged in and kept on at all times, according to female owner. Nacho cheese discarded by female owner during inspection. Reviewed hot holding requirements and discussed HACCP concept with person in charge (owner) and food employee.
37	3-601.11 (C) Observed in Pepsi RIC clear plastic container containing orange food substance without name identifying contents on container and dated 8-14. Orange food substance was pumpkin pie filling, according to female owner, and labeled by female owner during inspection.
47	4-101.15 (P) Observed in Pepsi RIC opened metal container of GFS pineapple topping used to store pineapple topping. Metal container and contents discarded by female owner during inspection.
49	4-602.13 (C) Observed accumulated dust and debris on spray nozzle flex pipe at 3-compartment sink. Spray nozzle flex pipe cleaned by female owner during inspection.

CFPM Verification (name, expiration date, ID#): Marcela Santana

Marcela Santana 20964267 - NRFSP Exp. 4/2019			
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HACCP Topic: TCS food hot-holding temperatures

M. Santana
 Person in Charge (Signature)

Aug 16, 2018
 Date

Paul Walker, wcu (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

