Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

Establishment
Huck's Convenience Store #188
License/Permit # 19 011

City/State/ZIP Code
Eureka, IL 61530

No. of Risk Factor/Intervention Violations 3
Date 02/13/2019
No. of Repeat Risk Factor/Intervention Violations 0
Time In 12:55 PM
Permit Holder Martin & Bayley Inc
Risk Category III
Time Out 3:00 PM
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

Compliance Status COS R
Supervision
1 In Person in charge present, demonstrates knowledge, and performs duties
2 Out 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 N/A Food in good condition, safe, and unadulterated
14 N/A Required records available; shellstock tags, parasite destruction

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

Safe Food and Water
30 In Parmesan cheese used where required
31 In Water and ice from approved source
32 In Variances obtained for specialized processing methods

Food Temperature Control
33 Proper cooling methods used; adequate equipment for temperature control
34 In Plant food properly cooked for hot holding
35 Approved thawing methods used
36 X Thermometers provided and accurate

Food Identification
37 X Food properly labeled; original container

Prevention of Food Contamination
38 In Insects, rodents, and animals not present
39 In Contamination prevented during food preparation, storage and display
40 In Personal cleanliness
41 In Wiping clothes; properly used and stored
42 In Washing fruits and vegetables

Protection from Contamination
15 In Food separated and protected
16 In Food-contact surfaces; cleaned and sanitized
17 In Food properly labeled; original container

Time/Temperature Control for Safety
18 In Proper cooking time and temperatures
19 N/A Proper reheating procedures for hot holding
20 N/A Proper cooking time and temperature
21 Out Proper hot holding temperature
22 In Proper cold holding temperature
23 In Proper data marking and disposition
24 N/O 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 N/A Food additives: properly identified, stored, and used

Conformance with Approved Procedures
29 N/A Compliance with variance/specialized process/NACCP

Proper Use of Utensils
43 In In-use utensils: properly stored
44 In Utensils, equipment & linens: properly stored, dried, & handled
45 In Single-use/single-service articles: properly stored and used
46 In Gloves used properly

Utensils, Equipment and Vending
47 In Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 In Warewashing facilities: installed, maintained, & used; test strips
49 In Non-food contact surfaces clean

Physical Facilities
50 In Hot and cold water available; adequate pressure
51 In Plumbing installed: proper backflow devices
52 In Sewage and waste water properly disposed
53 In Toilet facilities: properly constructed, supplied, & cleaned
54 In Garbage & refuse properly disposed; facilities maintained
55 In Physical facilities installed, maintained, and clean
56 In Adequate ventilation and lighting: designated areas used

Employee Training
57 In All food employees have food handler training
58 In Allergic training as required

IUCI 17-356
# Food Establishment Inspection Report

**Establishment:** Huck's Convenience Store #188  
**Establishment #:** 19 011

**Water Supply:** ☑ Public ☐ Private  
**Waste Water System:** ☑ Public ☐ Private

**Sanitizer Type:** Chlorine/Quaternary ammonium  
**PPM:** 200  
**Heat:** N/A

## TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage/roller hot-holding unit</td>
<td>113</td>
<td>Crispy chicken salad/RIC</td>
<td>40</td>
<td>Cut lettuce/WIC</td>
<td>40</td>
</tr>
<tr>
<td>Hot dog/roller hot-holding unit</td>
<td>135</td>
<td>Chef salad/RIC</td>
<td>40</td>
<td>Hot dogs/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Roller bite/roller hot-holding unit</td>
<td>132</td>
<td>Turkey wrap/RIC</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Italian sausage/roller hot-holding unit</td>
<td>109</td>
<td>Dell sandwich/RIC</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacon cheeseburger/roller-hot-holding unit</td>
<td>136</td>
<td>Bacon/RIC-WIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef &amp; cheese empanada/hot-hold unit</td>
<td>160</td>
<td>Hot dogs/RIC-WIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Burrito/hot-holding unit</td>
<td>150</td>
<td>Creme/dispensing unit</td>
<td>31</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ham/RIC-WIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Peeled hard-boiled eggs/RIC-WIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

2. 2-102.12 (C) Observed documentation that only one (1) food employee has CFPM certification. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation when TCS food is being prepared and served. Please correct this violation within 90 days or at least by next routine inspection.

21. 3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of sausage at 113°F, roller bit at 132°F, and Italian sausage at 109°F on roller hot-holding unit. TCS food items had been on roller hot-holding unit less than four (4) hours, according to female person-in-charge, and discarded by person-in-charge during inspection. New TCS food items placed onto roller unit for cooking and thermostat adjusted by person-in-charge during inspection.

28. 7-201.11 (P) Observed in storage closet by restrooms cleaning supplies (foaming hand & body wash and surface cleaner) stored on upper shelf above liquor bottles. Cleaning supplies moved to floor by person-in-charge during inspection.

36. 4-203.12 (Pf) Observed in upper level of hot-holding unit (Hatco) metal-stem thermometer used for ambient air temperature not accurate to ± 3°F in the intended range of use. Metal-stem thermometer had temperature range of 25°F - 125°F. Metal-stem thermometer replaced with accurate metal-stem thermometer by person-in-charge during inspection.

36. 4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIF #2 (upright, kitchen). Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tammy Bown

| Tammy Bown | 213.21947 - NRSF | Exp. 3/2022 |

HACCP Topic: TCS food hot-holding temperature requirements, employee health policy requirements

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*Signature*  
**Person in Charge (Signature):** Janie Bown  
**Date:** Feb 13, 2019

*Signature*  
**Inspector (Signature):** [Signature Image]  
**Follow-up:** ☐ Yes ☑ No (Check one)  
**Follow-up Date:**

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**OCR:** ICD17-356 [Code]
## OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>37</td>
<td>3-302.12 (C) Observed in kitchen food prep area below griddle squeeze container of yellow liquid food substance and shake-style container of dry powder food substance without name identifying contents on containers. Squeeze container was liquid butter alternative and shake-style container was seasoning, according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

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

Facility is still classified as a Category II food establishment

Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSME certification and be on the premises during all hours of operation.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), 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 at WCHD: March 5 & 7, 2019

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSME 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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

If using time as a public health control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request.

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**Person in Charge (Signature):**

**Date:** Feb 13, 2019

**Follow-up:** ☑ Yes  ☒ No (Check one)

**Follow-up Date:**