# Food Establishment Inspection Report

**Local Health Department Name and Address**

Woodford County Health Department  
1831 S. Main Street, Eureka, IL 61530

**Establishment**

The Dugout  
1980 S. Main Street

**City/State**

Eureka, IL

---

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
<th>Compliance Status</th>
<th>Food Temperature Control</th>
<th>Food Identification</th>
<th>Prevention of Food Contamination</th>
<th>Safe Food and Water</th>
<th>Food Temperature Control</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>Proper Use of Utensils</td>
</tr>
<tr>
<td>Out</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>Proper Use of Utensils</td>
</tr>
<tr>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper Use of Utensils</td>
</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper Use of Utensils</td>
</tr>
</tbody>
</table>

**Risks** 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.

**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 cooking 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

**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 'K' in appropriate box for COS and/or R  
COS= corrected on-site during inspection  
R=repeat violation

---

**GOOD RETAIL PRACTICES**

**Proper Use of Utensils**

43. In-use utensils: properly stored  
44. Utensils, equipment & lines: 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 baffleflow 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

---

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
<th>Compliance Status</th>
<th>Food Temperature Control</th>
<th>Food Identification</th>
<th>Prevention of Food Contamination</th>
<th>Safe Food and Water</th>
<th>Food Temperature Control</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>Proper Use of Utensils</td>
</tr>
<tr>
<td>Out</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>In</td>
<td>Proper Use of Utensils</td>
</tr>
<tr>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper Use of Utensils</td>
</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper Use of Utensils</td>
</tr>
</tbody>
</table>

**Risks** 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.

**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 cooking 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

**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 'K' in appropriate box for COS and/or R  
COS= corrected on-site during inspection  
R=repeat violation

---

**GOOD RETAIL PRACTICES**

**Proper Use of Utensils**

43. In-use utensils: properly stored  
44. Utensils, equipment & lines: 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 baffleflow 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
**TEMPERATURE OBSERVATIONS**

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nacho cheese/Gehl's dispenser</td>
<td>136</td>
</tr>
<tr>
<td>Hamburger/microwave</td>
<td>157</td>
</tr>
<tr>
<td>Tenderloin/fryer</td>
<td>192</td>
</tr>
<tr>
<td>Chicken tender/fryer</td>
<td>169</td>
</tr>
<tr>
<td>Milk/RIC</td>
<td>36</td>
</tr>
<tr>
<td>Chocolate ice milk mix/soft serve</td>
<td>35</td>
</tr>
<tr>
<td>Vanilla ice cream mix/soft serve</td>
<td>36</td>
</tr>
<tr>
<td>Corn dogs/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Cut lettuce/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Sliced tomatoes/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Hot dogs/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>40</td>
</tr>
</tbody>
</table>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>2-102.12 (C) Observed documentation that only one (1) food employee, the female person-in-charge, has current certified food protection manager certification. This facility is classified as a Category II food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. 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. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>10</td>
<td>6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees by drive-thru window. Hand washing sign provided and posted during inspection.</td>
</tr>
<tr>
<td>43</td>
<td>3-304.12 (C) Observed in two (2) plastic containers of ice cream toppings handle of scoops in direct contact with food. Scoops removed from toppings and placed back into toppings with handle extended &quot;up&quot; above top of food by male food employee during inspection.</td>
</tr>
<tr>
<td>47</td>
<td>4-101.19 (C) Observed on right-side of cabinet slide-out wood drawer below counter damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>49</td>
<td>4-602.13 (C) Observed in RIF (Good Humor, chest) interior cabinet soiled with accumulated condensation ice. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.11 (C) Observed above food prep table several holes in ceiling. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Marcela Santana
Marcela Santana
21545358 - NRFSP
Exp. 2/2024

HACCP Topic: TCS food temperature requirements, Hepatitis A
**Food Establishment Inspection Report**

Establishment: The Dugout  
Establishment #: 19 087

### 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>56</td>
<td>6-202.12 (C) Observed by drive-thru wall-mounted HVAC air conditioning unit supply vent grill cover soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>57</td>
<td>750.230 (C) Observed documentation that only one (1) food employee without current CFPM or IL FSSMC certification has current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. 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 FSSMC 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 (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.

Please note that if any changes (ownership, menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

WCHD provides free food safety in-services to establishments & their staff

Next certified food protection manager 8-hour class & exam offered @ WCHD: June 2019

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free II 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.

Current operating hours of facility: Mon – Sat 4:00 pm – 9:00 pm; Sunday 3:00 pm - 8:00 pm

---

**Person In Charge (Signature):**  
**Date:** Jun 20, 2019

**Inspector (Signature):**  

**Follow-up:**  
☐ Yes  
☒ No  
(Choose one)

**Follow-up Date:**