# Food Establishment Inspection Report

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

**Establishment**
The Alley
133 W. Front Street
City/State
El Paso, IL

**License/Permit #**
19 146
ZIP Code
61738

**Permit Holder**
The Alley 133 Inc

**Purpose of Inspection**
Routine Inspection

**Date**
06/24/2019

**Time In**
1:50 PM

**Time Out**
3:35 PM

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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

In 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

Markers:
- COS = corrected on-site during inspection
- R = repeat violation

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Out</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Certified Food Protection Manager (CFPM)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Employee Health</td>
<td></td>
<td></td>
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<tr>
<td>3 Out</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
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<tr>
<td>6 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Proper eating, drinking, or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hands clean and properly washed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Adequate handwashing sinks properly supplied and accessible</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12 N/O</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13 In</td>
<td></td>
<td></td>
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<tr>
<td>Food in good condition, safe, and unadulterated</td>
<td></td>
<td></td>
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<tr>
<td>14 N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Required records available: shelfstock tags, paraest destruction</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## 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.

### Protection from Contamination
- 15 In
  - Food separated and protected
- 16 In
  - Food-contact surfaces; cleaned and sanitized
- 17 In
  - Proper disposal of returned, previously served, reconditioned and unsafe food

### Time/Temperature Control for Safety
- 18 N/O
  - Proper cooking time and temperatures
- 19 N/A
  - Proper reheating procedures for hot holding
- 20 N/A
  - Proper cooling time and temperature
- 21 N/O
  - Proper hot holding temperatures
- 22 In
  - Proper cold holding temperatures
- 23 In
  - Proper date marking and expiration
- 24 N/A
  - Time as a Public Health Control; procedures & records

### Consumer Advisory
- 25 N/A
  - Consumer advisory provided for raw/uncooked food
- 26 N/A
  - Pasteurized foods used; prohibited foods not offered

### Highly Susceptible Populations
- 27 N/A
  - Food additives; approved and properly used
- 28 N/A
  - Toxic substances properly identified, stored, and used

### Food/Color Additives and Toxic Substances
- 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.

#### Safe Food and Water
- 30 In
  - Pasteurized eggs used where required
- 31 In
  - Water and ice from approved source
- 32 In
  - Variance obtained for specialized processing methods

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

#### Food Identification
- 37 In
  - Food properly labeled; original container
- 38 In
  - In-use utensils; properly stored
- 39 In
  - Utensils, equipment & linens; properly stored, dried, & handled
- 40 In
  - Single-use/single-service articles; properly stored and used
- 41 In
  - Gloves used properly

#### Food Preparation & Sanitation
- 42 In
  - Food properly cooked for hot holding
- 43 In
  - Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- 44 In
  - Warewashing facilities: installed, maintained, & used; test strips
- 45 In
  - Non-food contact surfaces clean

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

### Employee Training
- 53 In
  - All food employees have food handler training
- 54 In
  - Allergen training as required
Food Establishment Inspection Report

Establishment: The Alley
Establishment #: 19 146
Water Supply: ☑ Public ☐ Private
Waste Water System: ☑ Public ☐ Private
Sanitizer Type: Quaternary ammonium
PPM: 200
Heat: N/A

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Queso/Gehl's cheese unit</td>
<td>142</td>
</tr>
<tr>
<td>Jalapeno cheese/Gehl's cheese</td>
<td>144</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Shredded cheese/RIC</td>
<td>41</td>
</tr>
</tbody>
</table>

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number | Violations cited in this report must be corrected within the time frames below.
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2 | 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.

3 | 2-102.11 (PF) Observed female person-in-charge could not locate information used to demonstrate compliance for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-8) discussed with female person-in-charge during inspection.

37 | 3-302.12 (C) Observed in RIC squeeze containers (3) of liquid food substance without name identifying contents on containers. Liquid food substances were various sauces according to female person-in-charge and labeled by female person-in-charge during inspection.

45 | 4-904.11 (C) Observed in food prep area plastic forks stored in clear plastic cup with handles of forks in direct contact with food-contact surface of other forks. Single-service articles that are not pre-wrapped shall be handled, displayed, and dispensed so that contamination of food-and lip-contact surfaces is prevented. Plastic forks discarded by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Makayla Harrison
Makayla Harrison
21557945 - NRFSP
Exp. 3/2024

HACCP Topic: TCS food temperature requirements, employee health policy requirements, fire-related event requirements, Hepatitis A

Person in charge (Signature) | Date | Follow-up: ☐ Yes ☑ No (Check one) | Follow-up Date: 
--- | --- | --- | ---

Inspector (Signature)
**OBSERVATIONS AND CORRECTIVE ACTIONS**

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

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 (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 offered @ WCHD: October 2019

Effective January 1, 2017, 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.

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.

Current establishment operating hours: Monday-Thursday, 2:00 pm - 12:00 am; Friday-Saturday, 2:00 pm - 1:30 am

Please note this establishment had a fire in the HVAC air conditioning unit on Wednesday, June 19, 2019. Discussion occurred with the female person-in-charge and male owner on required notification of WCHD after such an event. Owner will send list of discarded food, utensils, single-service items, etc., to our department by Wednesday, July 3, 2019. No structural damage was observed during this inspection. The owner cleaned and sanitized food-contact and non food-contact surfaces prior to re-opening to the public on Friday, June 21, 2019, around 6:00 pm.