Food Establishment Inspection Report

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

Establishment
Peoria Skeet & Trap Club

License/Permit # 19172

Street Address
1470 Spring Bay Road

City/State
East Peoria, IL

ZIP Code
61521

Date
03/28/2019

No. of Risk Factor/Intervention Violations
1

Time In
1:45 PM

No. of Repeat Risk Factor/Intervention Violations
0

Time Out
3:00 PM

Permit Holder
Peoria Skeet & Trap Club Inc

Risk Category
II

Purpose of Inspection
Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>CO5</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mark &quot;X&quot; in appropriate box for COS and/or R</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>Certified Food Protection Manager (CFPPM)</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>Proper use of restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrhea events</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>No discharge from eyes, nose, or mouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hands clean and properly washed</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>Adequate handwashing sinks properly supplied and accessible</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food in good condition, safe, and undiluted</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Required records available: shelfstock tags, parasite 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.

Compliance Status
COS R
Protection from Contamination
15 In Food separated and protected
16 In Food contact surfaces; cleaned and sanitized
17 In Proper disposition of returned, previously served, reconditioned and unsafe food

Time/temperature control for Safety
18 N/D Proper cooking time and temperatures
19 N/D Proper reheating procedures for hot holding
20 N/D Proper cooking time and temperature
21 N/D Proper hot holding temperatures
22 In Proper cold holding temperatures
23 In Proper date marking and disposition
24 N/A Time as a Public Health Control; procedures & records
25 Consumer Advisory
Consumer advisory provided for raw/undercooked food
26 N/A Highly Susceptible Populations
27 N/A Pasteurized foods Used; pre-harmed foods not offered
28 N/A Food additives: approved and properly used
29 N/A Toxic substances properly identified, stored, and used
30 N/A Conformance with approved procedures
31 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.

Compliance Status
COS R
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 Proper cooling methods used; adequate equipment for temperature control
34 Properly cooked food 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

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 Allergen training as required

PREVENTION OF FOOD CONTAMINATION

Insects, rodents, and animals not present
Contamination prevented during food preparation, storage and display
Personal cleanliness
Wiping cloths; properly used and stored
Washing fruits and vegetables
**TEMPERATURE OBSERVATIONS**

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot dogs/RC</td>
<td>39</td>
</tr>
<tr>
<td>RIC/kitchen food prep</td>
<td>34</td>
</tr>
<tr>
<td>RIf/kitchen food prep</td>
<td>0</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>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 sinks used by food employees in men’s restroom. Hand washing sign provided and posted during inspection.</td>
</tr>
</tbody>
</table>

**CFPM Verification (name, expiration date, ID#):** Kasey Byrd

Earl Sheets  
14952908 - ServSafe  
Exp. 4/2022

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

---

Person In Charge (Signature): Kasey Byrd  
Date: Aug 8, 2019

Inspector (Signature):  
Follow-up: ☒ No (Check one)  
Follow-up Date:
## 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.

Please note that as of January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification during all hours of TCS food operation.

Please note that if establishment, contractor, vendor, or group fundraiser is cooking/preparing/serving food outside of kitchen facility, (concessions, grill, barbeque, steak-fry, cook-out, catered event, etc.), a temporary food/drink permit must be applied for and 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.

This facility is on the NCPWS program and must routinely collect water samples as required.

This establishment is not serving TCS food items to the public at this time. This facility is serving coffee, bagged chips, pre-packaged candy, and canned drinks for customers. Establishment has outside vendors serve food and drink when scheduled events occur.

---

**Person in Charge (Signature):** [Signature]

**Date:** Aug 8, 2019

**Inspector (Signature):** [Signature]

**Follow-up:** ☒ Yes  ☐ No  (Check one)  **Follow-up Date:** [Date]