Food Establishment Inspection Report

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

Establishment
Cake Connection

Street Address
598 Tazewood Road

City/State
Metamora, IL

No. of Risk Factor/Intervention Violations
0

Date
09/25/2019

No. of Repeat Risk Factor/Intervention Violations
0

Time In
12:55 PM

Permit Holder
Barbara Evans

Time Out
2:15 PM

Purpose of inspection
Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status | COS | R
--- | --- | ---
1 | In | Person in charge present, demonstrates knowledge, and performs duties
2 | In | Certified Food Protection Manager (CFPM)
3 | In | Management, food employees 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
6 | In | Proper eating, tasting, drinking, or tobacco use
7 | In | No discharge from eyes, nose, and mouth
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
11 | In | Food obtained from approved source
12 | N/A | Food received at proper temperature
13 | In | Food in good condition, safe, and unsulliedated
14 | N/A | Required records available; shellfish tags, parasite destruction

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 | Protection from Contamination | COS | R
--- | --- | --- | ---
15 | In | Food separated and protected
16 | In | Food-contact surfaces; cleaned and sanitized
17 | In | Proper disposition of returned, previously severed, reconditioned and unsafe food
18 | N/A | Proper cooking time and temperatures
19 | N/A | Proper reheating procedures for hot holding
20 | N/A | Proper cooling time and temperature
21 | N/A | 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 | N/A | Consumer advisory provided for raw/undercooked food
26 | N/A | Pasteurized foods used; prohibited foods not offered
27 | N/A | Food additives: approved and properly used
28 | In | 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.

Compliance Status | COS | R
--- | --- | ---
30 | In | Pasteurized eggs used where required
31 | In | Water and ice from approved source
32 | In | Variance obtained for specialized processing methods
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
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
42 | In | Food washing facilities: installed, maintained, & used; test strips
43 | In | Non-food contact surfaces clean
44 | In | Hot and cold water available; adequate pressure
45 | In | Plumbing installed; proper backflow devices
46 | In | Sewage and waste water properly disposed
47 | In | Toilet facilities: properly constructed, supplied, & cleaned
48 | In | Garbage & refuse properly disposed; facilities maintained
49 | In | Physical facilities installed, maintained, and clean
50 | In | Adequate ventilation and lighting; designated areas used
51 | In | All food employees have food handler training
52 | In | Allergen training as required

IC17-356
Establishment: Cake Connection

Establishment #: 19039

Water Supply: [ ] Public [x] Private

Waste Water System: [ ] Public [x] Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream cheese/RIC</td>
<td>39</td>
<td>RIC/kitchen</td>
<td>38</td>
</tr>
<tr>
<td>Butter/RIC</td>
<td>40</td>
<td>RIF/kitchen</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td></td>
<td>RIF/kitchen</td>
<td>0</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>36</td>
<td>4-204.112 (C) Observed in RIF (black) temperature measuring device not provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by female person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Barbara Evans

Barbara Evans
21441086 - NRFSF
Exp. 3/2023

HACCP Topic: TCS food cold-holding temperature requirements, Hepatitis A

Person in Charge (Signature): [Signature]

Date: Sep 25, 2019

Inspector (Signature): [Signature]

Follow-up: [ ] Yes [x] No (Check one)

Follow-up Date: ____________

[Signature]
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observations and Corrective Actions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Violations cited in this report must be corrected within the time frames below.</td>
</tr>
<tr>
<td></td>
<td>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</td>
</tr>
<tr>
<td></td>
<td>Please go to our website to view/print the WCHD Connection quarterly newsletter</td>
</tr>
<tr>
<td></td>
<td>Facility is still classified as a Category II food establishment</td>
</tr>
<tr>
<td></td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam offered @ WCHD: October 2019</td>
</tr>
<tr>
<td></td>
<td>Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. &quot;Food employee&quot; 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.</td>
</tr>
<tr>
<td></td>
<td>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 &amp; exits. no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
</tr>
<tr>
<td></td>
<td>Please collect a water sample at least once a year to ensure a potable/safe water supply</td>
</tr>
<tr>
<td></td>
<td>Restrooms are located within 300 feet of the kitchen facility</td>
</tr>
</tbody>
</table>

Person in Charge (Signature):

Inspector (Signature):

Date:

Follow-up: Yes ☑ No (Check one)

Follow-up Date: