Food Establishment Inspection Report

Establishment: Jenkins Country Comforts & Farm Market
License/Permit #: 19173
Address: 1861 State Route 26
City/State: Metamora, IL
ZIP Code: 61548

Foodborne Illness Risk Factors and Public Health Interventions

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
--- | ---
16 | In | Food separated and protected
16 | In | Food-contact surfaces: cleaned and sanitized
17 | In | Proper disposition of returned, previously served, reconditioned and unsaleable food
18 | N/O | Proper cooking time and temperatures
19 | N/O | Proper reheating procedures for hot holding
20 | N/O | Proper cooling time and temperature
21 | N/O | Proper hot holding temperatures
22 | In | Proper cold holding temperatures
23 | In | Proper data marking and disposition
24 | N/A | Time as a Public Health Control: procedures & records

Consumer Advisory...

Compliance Status  | Safe Food and Water
--- | ---
30 | In | Pasteurized milk used where required
31 | In | Water and ice from approved source
32 | In | Warewashing facilities: installed, maintained, & used; test strips
33 | In | Non-food-contact surfaces clean

Food Temperature Control

Compliance Status  | 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

Compliance Status  | Prevention of Food Contamination
--- | ---
37 | In | Food properly labeled in original container
38 | In | In-use utensils: properly stored
39 | In | Utensils, equipment & linens: properly stored, cleaned, & handled
40 | In | Single-use/single-service articles: properly stored and used
41 | In | Gloves used properly

Physical Facilities

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

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.

COS R
30 | In | Pasteurized eggs used where required
31 | In | Water and ice from approved source
32 | In | Warewashing facilities: installed, maintained, & used; test strips
33 | In | Non-food-contact surfaces clean

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Employee Training

Compliance Status  | Employee Training
--- | ---
57 | In | All food employees have food handler training
58 | In | Allergen training as required

Date: 10/07/2019
Time In: 1:00 PM
Time Out: 2:20 PM

No. of Risk Factor/Intervention Violations: 0
No. of Repeat Risk Factor/Intervention Violations: 0
Permit Holder: Country Comforts LLC
Purpose of Inspection: Routine Inspection
### Food Establishment Inspection Report

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Water Supply: ☐ Public  ☒ Private  
Waste Water System: ☐ Public  ☒ Private

Sanitizer Type: Chlorine  
PPM: 100  
Heat: N/A

<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>Butter/RIC</td>
<td>36</td>
<td>RIC/storage area</td>
<td>32</td>
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<td>RIF/storage area</td>
<td>-1</td>
<td>RIF/storage area</td>
<td>-10</td>
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</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

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

No violations observed at time of inspection.

CFPM Verification (name, expiration date, ID#): Patricia Jenkins
Patricia Jenkins  
21201729 - NRFSP  
Exp 3/2021

David Jenkins  
21201728 - NRFSP  
Exp 3/2021

HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements, allergen labeling requirements

Oct 7, 2019  
Date

Inspector (Signature)  
Follow-up: ☐ Yes  ☒ No  (Check one)  
Follow-up Date:  

[Signature]
**Food Establishment Inspection Report**

**Establishment:** Jenkins Country Comforts & Farm Market  
**Establishment #:** 19 173

**OBSERVATIONS AND CORRECTIVE ACTIONS**

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

Please note this retail food service establishment is permitted to prepare and serve baked goods (pre-packaged food items, processed fruit, pies, cookies, brownies, breads, and cakes) and take-n-bake casseroles. Any other food items prepared in this establishment may require inspection from another agency or wholesale licensing.

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 I, High Risk establishment. Facility is currently cooling down TCS food.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

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.

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

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM 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 must be 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.

Please collect a water sample at least once a year to ensure a potable water supply.

Per 3-602.11 - Label all pre-packaged in advance of retail sale food items with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens.

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**Person in Charge (Signature):**  
**Date:** Oct 7, 2019

**Inspector (Signature):**

Follow-up: ☑ Yes □ No  (Check one)  
Follow-up Date: 

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**WCHD:**

1017-356