

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 16 083 M
Telephone: 360-2211
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Uncle Bob's Homemade Ice Cream – Retail **Owner/Agent:** Uncle Bob's Homemade Ice Cream Inc/Ben Bally

Address: 409 E. Center Street

City: Eureka

ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				FOOD				GARBAGE AND REFUSE DISPOSAL			
* 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				FOOD PROTECTION				INSECT, RODENT ANIMAL CONTROL			
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	20		4	Sanitization rinse: clean, temperature, concentration	* 35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted	FLOORS, WALLS AND CEILINGS			
5	X	1	Thermometers provided and conspicuous	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	23	X	1	Non-food contact surfaces of equipment and utensils clean	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing	38		1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored	27		5	Water source, safe: hot and cold under pressure	39		1	Rooms and equipment - vented as required
PERSONNEL				PERSONNEL				DRESSING ROOMS			
* 11		5	Personnel with infections restricted	* 28		4	Sewage and waste water disposal	DRESSING ROOMS			
* 12		5	Hands washed and clean, good hygienic practices	PLUMBING				40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	29		1	Installed, Maintained	OTHER OPERATIONS			
FOOD EQUIPMENT AND UTENSILS				FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	* 30		5	Cross-connection, back-siphonage, backflow	* 41		5	Toxic items properly stored, labeled and used
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	TOILET AND HAND-WASHING FACILITIES				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	* 31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
17		1	Accurate thermometers, chemical test kits provided, gauge cock	32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
								* 45			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification – food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine

Hot Foods Chili 138° F

Cold Foods Hot dogs 40° F

Manager Certification No. of: 01429810

Pulled BBQ pork 136° F

Milk 39° F / Ice cream 3° F

Full-Time Employee: Ben Bally Exp. Date 6/18

Hot dogs 166° F

Sliced tomatoes 41° F

RIF, RIC, WIC, WIF– OK

Received by/Title

(Signature of Owner or Representative)

Sanitation Score: 95 (100 minus demerits)

Date: 27 July 2016

Time In: 1:15 p.m. Time Out: 2:15 p.m.

Page 1 of 3

By Paul Wilbur Ward (Signature)
(Sanitarian/Environmental Health Inspector)



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 083 M

The following remarks supplement the inspection report of: Uncle Bob's Homemade Ice Cream – Retail

(Establishment Name)

Date: 27 July 2016

Item	Code	Section	Inspection Remarks	Correct by
5			Observed thermometers accurate to $\pm 3^{\circ}$ F not provided and conspicuous in RIC (GE, RIC/RIF, back storage room), RIF (GE, RIC/RIF, back storage room), and RIF (flip doors, kitchen).	NRI
15			Observed waste receptacles in men's restroom and women's restroom without covers or lids provided.	NRI
23			Observed accumulated condensation ice in WIF by door (left side) and accumulated condensation ice in RIF compartment of RIC (mini-fridge, Black & Decker).	NRI
32			Observed waste receptacle not in close proximity to hand sink in kitchen by 3-compartment sink at time of inspection. Waste receptacle provided by male owner during inspection.	C
32			Observed paper towels not provided at hand sink in kitchen by 3-compartment sink at time of inspection. Paper towels provided by male owner during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment	
			If any changes (menu, equipment, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, concession trailer/truck/pushcart, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM 8-hour class offered @ WCHD: October 4 & 6, 2016	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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.	

Sanitarian/Environmental Health Inspector Paul Wilber WCHD

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



Public Health
Prevent. Promote. Protect.

**Woodford County
Health Department**

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 083 M

The following remarks supplement the inspection report of: Uncle Bob's Homemade Ice Cream – Retail
(Establishment Name)

Date: 27 July 2016

Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled & properly stored)	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Make sure ice cream pre-packaged in advance of retail sale is properly labeled with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used	

Sanitarian/Environmental Health Inspector Paul Wilkoy WEND

These remarks have been explained to me and are understood ✓ [Signature]
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection