

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1		Date 07/12/2023
Establishment Broke Girls Pizzas & Cream		License/Permit # 23 159		Time In 3:00 PM
Street Address 1606 N. Tremont Street		Permit Holder Broke Girls Inc		Time Out 4:30 PM
City/State Spring Bay, IL		Purpose of Inspection Opening Inspection		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated 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
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

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	Compliance Status	COS	R	
Supervision								
1	IN	Person in charge present, demonstrates knowledge, and performs duties			15	OUT	Food separated and protected	X
2	IN	Certified Food Protection Manager (CFPM)			16	IN	Food-contact surfaces; cleaned and sanitized	
Employee Health								
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	IN	Proper use of restriction and exclusion			Time/Temperature Control for Safety			
5	IN	Procedures for responding to vomiting and diarrheal events			18	N/O	Proper cooking time and temperatures	
Good Hygienic Practices								
6	IN	Proper eating, tasting, drinking, or tobacco use			19	N/O	Proper reheating procedures for hot holding	
7	IN	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature	
Preventing Contamination by Hands								
8	IN	Hands clean and properly washed			21	N/O	Proper hot holding temperatures	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	IN	Proper cold holding temperatures	
10	IN	Adequate handwashing sinks properly supplied and accessible			23	IN	Proper date marking and disposition	
Approved Source								
11	IN	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature			Consumer Advisory			
13	IN	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
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				
Compliance Status			COS	R	Compliance Status	COS	R	
Safe Food and Water								
30	Pasteurized eggs used where required				43	In-use utensils: properly stored		
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variances obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used		
Food Temperature Control								
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly		
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification								
37	X	Food properly labeled; original container			49	Non-food contact surfaces clean		
Prevention of Food Contamination								
38	X	Insects, rodents, and animals not present			Physical Facilities			
39	X	Contamination prevented during food preparation, storage and display			50	Hot and cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices			
41	Wiping cloths: properly used and stored			52	Sewage and waste water properly disposed			
42	Washing fruits and vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned			
Employee Training								
56	X	Adequate ventilation and lighting; designated areas used			54	Garbage & refuse properly disposed; facilities maintained		
57	All food employees have food handler training			55	Physical facilities installed, maintained, and clean			
58	Allergen training as required			56	Adequate ventilation and lighting; designated areas used			

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Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Vanilla ice milk/soft serve unit	36		
		Chocolate ice milk/soft serve unit	37		
		Watermelon ice milk/soft serve	40		
		Cotton candy ice milk/soft serve	40		
		Pepperoni/RIC pizza prep	41		
		Hamburger crumbles/RIC pizza	41		
		Taco meat/RIC pizza prep	41		
		Sausage/RIC pizza prep	41		
		Diced chicken/RIC pizza prep	41		

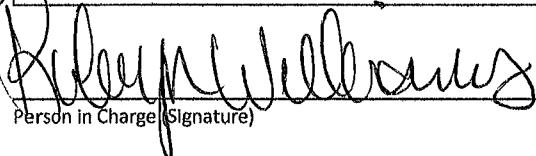
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	
15	3-302.11 (P) Observed in RIC two (2) cartons of raw eggs stored on upper slotted shelf above ready-to-eat foods. Store raw foods below ready-to-eat foods to prevent cross-contamination. Raw eggs removed to bottom shelf by person-in-charge during inspection.	
37	3-302.12 (C) Observed in food prep area one (1) glass shake-style container of dry white food substance without name identifying contents on containers. Identify food storage containers with common name of the food. Dry white food substance was pretzel salt according to food employee. Please correct this violation within 90 days or at least by next routine inspection.	
38	6-202.15 (C) Observed back screen door to establishment damaged and not maintained in good repair. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.	
39	3-305.11 (C) Observed in storage closet box of Joy ice cream cones stored directly on floor. Food shall be protected from contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.	
43	3-304.12 (C) Observed in ice cream prep area scoops with handles stored in direct contact with peanuts and candy sprinkles. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Please correct this violation within 90 days or at least by next routine inspection.	

CFPM Verification (name, expiration date, ID#): Robyn Williams

Robyn Williams 21553931 - NRFSP Exp. 2/2024	Sarah Brazeal 21678291 - NRFSP Exp. 3/2025	Nelson Doty 21557948 - NRFSP Exp. 3/2024	
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Jul 12, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Jul 12, 2023

Date

1920-1921

Follow-up: Yes No (Check one)

Follow-up Date: