

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations <b>1</b>	Date 07/12/2023
Establishment Broke Girls Pizzas & Cream		License/Permit # 23 159	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Street Address 1606 N. Tremont Street		Permit Holder Broke Girls Inc	Risk Category I
City/State Spring Bay, IL		ZIP Code 61611	Purpose of Inspection Opening Inspection
Time In 3:00 PM		Time Out 4:30 PM	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  <b>IN</b>=in compliance    <b>OUT</b>=not in compliance    <b>N/O</b>=not observed    <b>N/A</b>=not applicable          Mark "X" in appropriate box for COS and/or R  <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p>	<p><b>Risk factors</b> 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.</p>
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Compliance Status			COS	R
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
3	In	Management, food employee 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		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	In	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
15	Out	Food separated and protected	X	
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
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 date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	In	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP		

## GOOD RETAIL PRACTICES

<p>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    <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p>				
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Compliance Status			COS	R
<b>Safe Food and Water</b>				
30	X	Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
<b>Food Identification</b>				
37	X	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	X	Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43	X	In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and clean		
56	X	Adequate ventilation and lighting; designated areas used		X
<b>Employee Training</b>				
57		All food employees have food handler training		
58		Allergen training as required		

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Page 2 of 3

Establishment: Broke Girls Pizzas &amp; Cream

Establishment #: 23 159

Water Supply: ☐ Public ☒ PrivateWaste 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	Canadian bacon/RIC pizza prep	41
		Chocolate ice milk/soft serve unit	37	Shredded cheese/RIC pizza prep	41
		Watermelon ice milk/soft serve	40	Shredded cheese/RIC	41
		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. 2/2024Sarah Brazeal  
21678291 - NRFSP  
Exp. 3/2025Nelson Doty  
21557948 - NRFSP  
Exp. 3/2024

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:

# Food Establishment Inspection Report

**Establishment:** Broke Girls Pizzas & Cream

Establishment #: 23 159

[illegible]

Person in Charge (Signature)

Jul 12, 2023

Date \_\_\_\_\_

Inspector (Signature) Paul Wilkey was

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_