

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 0	Date 08/15/2023
Establishment The Cannery		No. of Repeat Risk Factor/Intervention Violations 0	Time In 3:45 PM
License/Permit # 23 164		Permit Holder Walnut Grove Properties LLC Series	Time Out 5:10 PM
Street Address 201 N. Major Street		Risk Category II	
City/State Eureka, IL		Purpose of Inspection Routine 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	In	Food separated and protected																																																																																																																														
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			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			26	N/A	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
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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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R																																																																																																										
30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored	X																																																																																																									
31	Water and ice from approved source				44		Utensils, equipment & linens: properly stored, dried, & handled																																																																																																										
32	Varlance obtained for speciallized 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	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X	36	Thermometers provided & accurate				48		Warewashing facilities: installed, maintained, & used; test strips		Food Identification								49		Non-food contact surfaces clean		37	X	Food properly labeled; original container	X	Physical Facilities			Prevention of Food Contamination								50		Hot and cold water available; adequate pressure		38	Insects, rodents, and animals not present				51		Plumbing installed; proper backflow devices		39	Contamination prevented during food preparation, storage and display				52		Sewage and waste water properly disposed		40	Personal cleanliness				53		Toilet facilities: properly constructed, supplied, & cleaned		41	Wiping cloths: properly used and stored				54		Garbage & refuse properly disposed; facilities maintained		42	Washing fruits and vegetables				55		Physical facilities installed, maintained, and clean		Employee Training								56		Adequate ventilation and lighting; designated areas used		57		All food employees have food handler training		58		Allergen training as required	
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Establishment: The Cannery

Establishment #: 23 164

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Amy Knapp

Amy Knapp 21678284 - NRFSP Exp. 3/2025	Miles Danner 17446132 - ServSafe Exp. 2/2024		
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HACCP Topic: TCS food temperature requirements, sanitization requirements, no bare hand contact with ready-to-eat food

Person In Charge (Signature)

Aug 15, 2023

Date

Person In Charge (Signature)

Patricia
Inspector (Signature)

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Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: The Cannery

Establishment #: 23 164

Aug 15, 2023

Date

Paul Willis *W*

Follow-up: Yes No (Check one)

Follow-up Date: