

# 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 11/22/2023
Establishment The Outpost		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:05 PM
Street Address 1200 S. Main Street		Permit Holder Outpost Enterprises Inc	Time Out 1:35 PM
City/State Eureka, IL		Risk Category II	
ZIP Code 61530		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
<b>Supervision</b>				<b>Protection from Contamination</b>		
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
<b>Employee Health</b>				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		<b>Time/Temperature Control for Safety</b>		
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events		19	N/A	Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>				20	N/A	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures
<b>Preventing Contamination by Hands</b>				23	In	Proper date marking and disposition
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<b>Consumer Advisory</b>		
10	Out	Adequate handwashing sinks properly supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>		
11	In	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature		<b>Food/Color Additives and Toxic Substances</b>		
13	In	Food in good condition, safe, and unadulterated		27	N/A	Food additives: approved and properly used
14	N/A	Required records available; shellstock tags, parasite destruction		28	In	Toxic substances properly identified, stored, and used

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

# Food Establishment Inspection Report

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Establishment: The Outpost

Establishment #: 23 086

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
Bacon-veggies/hot-holding pan	168	Sliced cheese/RIC cook line	40	Sour cream/RIC	40
Chicken tenders/fryer	193	Hot dogs/RIC cook line	40	Turkey/WIC	36
Cheese sauce/stove	168	Italian beef/RIC cook line	41	Italian beef/WIC	38
		Nacho cheese/RIC cook line	41	Milk/WIC	39
		Sliced tomatoes/RIC cook line	41	Mexican street corn dip/WIC	37
		Sausage/RIC	39		
		Pepperoni/RIC	40		
		Shredded cheese/RIC	40		
		Ham/RIC	40		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in restrooms. Hand washing signs provided and posted during inspection.
10	6-301.11 (Pf) Observed hand soap not provided at hand washing sink in kitchen. Hand soap provided by person-in-charge during inspection.
45	4-903.11 (C) Observed in middle storage room by WIC (food) and slotted wall shelving unfolded cardboard pizza boxes stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in liquor store retail area by WIC (beer) door two (2) ceiling tiles with water stain damage and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.12 (C) Observed in women's restroom electrical wires exposed above mirror on wall. Utility service lines and pipes may not be unnecessarily exposed. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen along cook line ceiling tiles by HVAC supply vents soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Michael Schrementi

Michael Schrementi  
19438g-jee0ddh-State Food Safety  
Exp. 7/2028

Kelli Dunne  
17423151 - ServSafe  
Exp. 2/2024

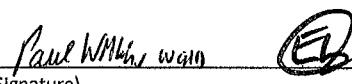
Marci Miller  
g855i-i9i8kgf - State Food Safety  
Exp. 3/2025

HACCP Topic: TCS food cooking temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

  
Person in Charge (Signature)

Nov 22, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

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## Establishment: The Outpost

Establishment #: 23 086

<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	Violations cited in this report must be corrected within the time frames below.
56	<p>6-202.12 (C) Observed in kitchen along cook line HVAC supply vents soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.</p> <p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.</p> <p>The person-in-charge shall have CFPN certification and be on the premises during all hours of operation</p> <p>Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for &amp; approved by WCHD.</p> <p>Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.</p> <p>WCHD provides free food safety in-services to establishments &amp; their staff</p> <p>Food handler certification is required for all food employees without CFPN certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.</p> <p>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 posted at entrances &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</p> <p><i>mm/m</i></p>

Person In Charge (Signature)

Nov 22, 2023

Date

Follow-up:  Yes  No (Check one)

Follow-up Date: