

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	1	Date	11/22/2023
Establishment The Outpost		License/Permit #	23 086	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1200 S. Main Street		Permit Holder Outpost Enterprises Inc		Risk Category II	
City/State Eureka, IL		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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
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			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
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	Out		X
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
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			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/A		
Proper reheating procedures for hot holding			
20	N/A		
Proper cooling time and temperature			
21	In		
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			
Consumer Advisory			
25	N/A		
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			

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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
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			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
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			
Physical Facilities			
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	X		
Physical facilities installed, maintained, and clean			
56	X		
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Page 2 of 3

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-jeeOddh-State Food Safety
Exp. 7/2028Kelli Dunne
17423151 - ServSafe
Exp. 2/2024Marci 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

Establishment: The Outpost

Establishment #: 23 086

[illegible]

Person In Charge (Signature)

Nov 22, 2023

Date _____

Paul Wilms wcho
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: