

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
[www.woodfordhealth.org](http://www.woodfordhealth.org)

Permit No.: 18 019 M  
Telephone: 309-405-2042  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Uncle Bob's Homemade Ice Cream – Retail Owner/Agent: Uncle Bob's Homemade Ice Cream Inc/Ben Bally

Address: 409 E. Center Street

City: Eureka

ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked					
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2	X C	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted					
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>				
5	X C	1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>				
8		2	Food protection during storage, preparation, display, service and transportation					<b>WATER</b>	38		1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>				
10	X C	1	Food (ice) dispensing utensils properly stored					<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>				
*11		5	Personnel with infections restricted					<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used	
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>				
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	X C	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u>    </u>	
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification – food employees YES <u>X</u> NO <u>    </u>	

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods Chili sauce 154° F

Cold Foods Chili sauce 40° F

Manager Certification No. of: 21441106 – NRFSP

Hot dog 164° F

Milk 39° F / Ice cream -1° F

Full-Time Employee: Ben Bally

Exp. Date 3/23

Hot dogs 38° F

RIF, RIC, WIC, WIF– OK

Received by/Title     

(Signature of Owner or Representative)

Sanitation Score: 95 (100 minus demerits)

Date: 12 April 2018

Time In: 1:50 p.m. Time Out: 3:25 p.m.

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By Paul Wilkins, M.D. (FL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 019 M

The following remarks supplement the inspection report of: Uncle Bob's Homemade Ice Cream – Retail  
(Establishment Name)

Date: 12 April 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed at food prep counter shake-style container of dry green/black food substance without name identifying contents on container. Food substance was celery salt, according to male food manager, and labeled by male food manager during inspection.	C
5			Observed temperature measuring device accurate to ± 3° F not provided and conspicuous in RIF (2-flip door, back prep room). Thermometer provided by male food manager during inspection.	C
10			Observed ice cream scoops stored in dipper well in standing water and not in a running water dipper well. Water turned on for dipper well during inspection.	C
10			Observed at beverage dispensing unit plastic ice scoop with handle stored in direct contact with ice. Ice scoop with handle removed from direct contact with ice during inspection.	C
32			Observed paper towels not provided at hand sink in back prep room by 3-compartment sink. Paper towels provided by male food manager during inspection.	C
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment	
			If any changes (menu, equipment, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, concession trailer/truck/pushcart, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 11 & 13, 2018).	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.	
			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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Williams WCHD

These remarks have been explained to me and are understood [Signature]  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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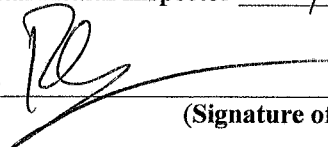
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Item	Code	Section	Inspection Remarks	Correct by
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom; effective hair restraints must be worn to keep hair from contacting exposed food, clean equipment, utensils, linens, unwrapped single-service, single-use articles, etc.	
			- Quaternary ammonium: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion -- 30 seconds 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled & properly stored)	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Make sure ice cream and food pre-packaged in advance of retail sale is properly labeled with: 1) The common and/or usual name of the product; 2) A list of ingredients in the order of their predominance by weight including any artificial colors, artificial flavors, or preservatives used; 3) net quantity of contents; 4) name and place of business, address and zip code of the manufacturer, processor, packer, preparer or distributor; 5) name of the food source for each major food allergen contained in the food.	

Sanitarian/Environmental Health Inspector Paul Wilkins Wood

These remarks have been explained to me and are understood

  
(Signature of Owner or Representative)

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