

- 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

Permit No.: 18 108 M  
Telephone: 309-527-5560  
 Original Inspection  
 Follow-up Inspection  
 Other

**RETAIL FOOD SANITARY INSPECTION REPORT**

Name of Establishment: Travel Centers of America #630 – BP Minit Mart Owner/Agent: TA Operating LLC

Address: 680 W. Main Street City: El Paso ZIP Code: 61738

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   |      |   |     | <b>GARBAGE AND REFUSE DISPOSAL</b>   |
| • 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    |        | 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   |      |   |     | <b>INSECT, RODENT ANIMAL CONTROL</b>   |
| • 3  | X<br>C | 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   | X      | 1   | Non-food contact surfaces of equipment and utensils clean  |      |   |     | <b>FLOORS, WALLS AND CEILINGS</b>  |
| 5    |        | 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   | X | 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   |        | 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  | X<br>C | 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>  | 42   |   | 1   | Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel |
| 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   |        | 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<br>YES <u>X</u> NO _____  |
| 17   |        | 1   | Accurate thermometers, chemical test kits provided, gauge cock  |      |        |     |  |      |   |     | Food handler certification – food employees<br>YES <u>X</u> NO _____   |

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm Hot Foods \*Corn dog 125° F Cold Foods Hot dog 39° F  
 Manager Certification No. of: 21446517 – NRFSP \*Corn dog 128° F Tamales 40° F  
 Full-Time Employee: Sandra Pinkham Exp. Date 3/23 Country fried chicken 148° F Half n' Half 39° F  
RIC/WIC, RIC, RIF – OK

Received by/Title   
 (Signature of Owner or Representative)

Sanitation Score: 88 (100 minus demerits) Date: 2 May 2018  
 Time In: 2:30 p.m. Time Out: 3:55 p.m. Page 1 of 3 By Paul Wilkins WCHD (EL)  
 (Sanitarian/Environmental Health Inspector)



**Woodford County  
Health Department**

**Public Health**  
Prevent. Promote. Protect.

1831 S. Main Street  
Eureka, Illinois 61530  
Phone: 309/467-3064  
Fax: 309/467-5104  
www.woodfordhealth.org

**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 108 M

The following remarks supplement the inspection report of: Travel Centers of America #630 – BP Minit Mart  
(Establishment Name)

Date: 2 May 2018

| Item | Code | Section | Inspection Remarks   | Correct by |
|------|------|---------|--|------------|
| 3    |      |         | Observed with temperature measuring device with metal-stem internal temperature of corn dogs in hot-holding unit by cashier at 125° F and 128° F. Using metal-stem thermometer provided at establishment, internal temperature of corn dogs indicated 127° F and 130° F. Corn dogs had been in hot-holding unit less than 4 hours, according to female food manager, and discarded by female food manager during inspection. | C          |
| 23   |      |         | Observed in WIC (beer) and in WIC (beverages, center) accumulated dust and debris on condenser unit grill covers.  | NRI        |
| 30   |      |         | Observed in storage area by employee entrance to WIC hose attached to mop sink faucet without backflow prevention device/vacuum breaker on mop sink faucet. Mop sink faucet had solid pipe with solid cap where backflow prevention device/vacuum breaker had been attached. Hose disconnected from mop sink faucet by female manager during inspection.   | C          |
| 37   |      |         | Observed exterior door (southwest) to establishment not maintained in good repair.   | NRI        |
|      |      |         | Please correct any violations noted above ASAP, but at least by NRI  |            |
|      |      |         | Please go to our website to view/print the Fall/Winter 2017 newsletter.  |            |
|      |      |         | Facility is still classified as a Category II, Medium Risk establishment.  |            |
|      |      |         | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.  |            |
|      |      |         | WCHD provides free food safety in-services to establishments & their staff   |            |
|      |      |         | 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 class information or to register for 8-hour class & exam (June 11 & 13, 2018).   |            |
|      |      |         | Effective January 1, 2017, 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.   |            |
|      |      |         | 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 & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.   |            |

Sanitarian/Environmental Health Inspector Paul Wilton Wood

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection

