

Food Establishment Inspection Report

Local Health Department Name and Address Clinton County Health Department 991 Franklin St. Carlyle, IL 62231		No. of Risk Factor/Intervention Violations 0		Date May 22, 2024	
		No. of Repeat Risk Factor/Intervention Violations 0		Time In	
Establishment Siblings and Company - New Baden		License/Permit # 027-2985-2024		Permit Holder Anne Rutz	
Street Address 8021 State Rt. 160		Risk Category I		Time Out 11:28 AM	
City/State New Baden		ZIP Code 62265		Purpose of Inspection Routine	

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		Description	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	NO	Hands clean and properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	IN	Food in good condition, safe, and unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

Compliance Status		Description	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	NO	Proper cooking time and temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	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	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	NA	Food additives: approved and properly used		
28	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29	NA	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		Description	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		Description	COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		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	X	Garbage & refuse properly disposed; facilities maintained		X
55		Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

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Establishment #: 027-2985-2024

Water Supply: Public Private Waste Water System: Public Private


TEMPERATURE OBSERVATIONS			
Location and Item Description	Temp	Location and Item Description	Temp
stove top	spaghetti	152	
oven	french fries	137	
freezer air temps	5, -12, -6		
kitchen fridge	milk	34	
kitchen fridge	green beans	39	
overstock fridge	orange juice	38	

SANITIZING OBSERVATIONS			
Location and Item Description	PPM	Sanitizer Type	Temp
sanitizer bottle	100	chlorine	

CFPM VERIFICATION - Name	Certification	ID#	Expiration Date
			03/09/2024
			03/09/2024
Jane Heil	L2SC-3-013953		10/06/2026

HACCP TOPIC:
Glove use, handwashing


May 22, 2024
 Person in Charge (Signature) Date


Follow-up: YES NO (Check one) Follow-up Date: _____
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

General Comments:

Education Campaign, Phase I - 24'

Item # 54

Code Reference: 5-501.113 (C) - Receptacles and waste handling units for refuse, recyclables, and returnables shall be covered with tight-fitting lids or doors if kept outside.

Observation: Dumpster lid was left open.

Correction Time Frame: (Corrected on site during inspection)



Person in Charge (Signature)

May 22, 2024

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____