

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 Dec 29, 2022
Establishment Siblings and Company - New Baden		License/Permit # 027-2985-2024	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 8021 State Rt. 160		Permit Holder Anne Rutz	Time In 11:30 AM
City/State New Baden		Risk Category I	Time Out
		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	COS	R	Description
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	NO		Proper eating, tasting, drinking, or tobacco use
7	NO		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	NO		Hands clean and properly washed
9	NO		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
Protection from Contamination			
15	NO		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	NO		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	COS	R	Description
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
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			Garbage & refuse properly disposed; facilities maintained
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
kitchen fridge milk	37		
freezer air temp	3		
chest freezer air temp	1		
kitchen fridge OJ	38		

SANITIZING OBSERVATIONS			
Location and Item Description	PPM	Sanitizer Type	Temp
spray 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:
Receiving and storing food Latex Glove Ban

 Dec 29, 2022
 Person in Charge (Signature) Date

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

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Establishment #: 027-2985-2024

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

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

General Comments:

- Checklist completed for initial electronic inspection using Health Space GOVTECH:
- ? Establishment information in HS GOVTECH database verified and complete.
- ? Certified Food Protection Manager Certificates recorded.
- ? Food Handler and Allergen Awareness Training Certificates reviewed.
- ? Employee Health and Hygiene Documents reviewed.
- ? Discussed Education Campaign documents with food service employees and/or manager(s).
- ? Inspection Report emailed to food establishment manager and/or owner.


Person in Charge (Signature)

Dec 29, 2022
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____