

Good Manufacturing Practice (GMP) Inspection Report

Inspector Contact Information

Collin Stedman
 2125 S 1st ST
 Champaign, IL 61820
 (217) 278-5900
 collin.stedman@illinois.gov

Facility Name: FUNKS GROVE HERITAGE

FRUITS & GRAINS
Facility #: 11367
 5257 Old Route 66
 Shirley, Illinois 61772
 6302028177
FEIN:
Establishment Size:

Mailing Address

PO Box 32
 Mc Lean, IL 61754
 funksgrovehfg@gmail.com

| | | | |
|--------------------------------|---|-----------------------------------|---|
| Person Interviewed | Kathryn Funk | Person Interviewed Title: | Owner/Operator |
| Person Interviewed Date | 3/3/2021 | Person Interviewed Telephone | 630-202-8177 |
| Person Interviewed Email | funksgrovehfg@gmail.com | FDA Contract Number: | N/A |
| Sanitizer or Caustic Solution: | Cl | Refrigerator Storage Temperature: | 38 F |
| Frozen Storage Temperature: | -2 F | Sample Numbers if applicable: | No samples were acquired as part of this inspection |
| Related Firms/Sources: | Funks Grove Maple Sirup , Kirby Family Creamery | | |

IN = In Compliance. OUT = Out of Compliance. N/A = Not Applicable. C = Corrected On Site. R = Repeat Violation

Qualifications of individuals who manufacture, process, pack, or hold food

Applicability

| | |
|--|----|
| 01 Management ensuring qualifications | IN |
| 02 Agent in charge ensuring qualifications | IN |

Qualifications of individuals who manufacture, process, pack, or hold food

| | |
|---|----|
| 03 Requirements of Qualified Individual | IN |
| 04 Training | IN |

Additional qualifications of supervisory personnel

| | |
|------------------------|----|
| 05 Ensuring Compliance | IN |
|------------------------|----|

Records

| | |
|------------|----|
| 06 Records | IN |
|------------|----|

Personnel

Disease Control

| | |
|--|----|
| 07 Employees with illness, lesions, contamination source | IN |
|--|----|

Cleanliness

| | |
|--|----|
| 08 Suitable outer garments | IN |
| 09 Personal Cleanliness | IN |
| 10 Not washed/ Sanitized when appropriate | IN |
| 11 Unsecured jewelry / Removal/covering of Hand jewelry | IN |
| 12 Glove Condition | IN |
| 13 Failure to wear Hair restraints | IN |
| 14 Storage of personal items | IN |
| 15 Personal food/drink/tobacco | IN |
| 16 Precautions against contamination -- micro, foreign in substances | IN |

Plants and Grounds

Grounds

| | |
|---|-----------|
| 17 Harborage areas | IN |
| 18 Roads/yards/parking lots | IN |
| 19 Draining | IN |
| 20 Waste Disposal | IN |
| 21 Neighboring Property not under Operator Control | IN |

Plant Construction and Design

| | |
|--|----|
| 22 Sufficient Space | IN |
| 23 Contamination with microorganisms, chemicals, filth, etc. | IN |
| 24 Outdoor Bulk Vessels | IN |
| 25 Controlling Pests around Bulk Vessels | IN |
| 26 Use of protective coverings | IN |
| 27 Checking for pests and pest infestations | IN |
| 28 Skimming Fermentation Vessels | IN |
| 29 Floors, walls, ceilings, drips, condensate and spacing of equipment | IN |
| 30 Adequate/Safety Lighting | IN |
| 31 Adequate ventilation/operation of Fans and air blowing equipment | IN |

| | | |
|---|---|----|
| 32 | Screening | IN |
| Sanitary Operations | | |
| General Maintenance | | |
| 33 | Buildings/ Sanitary | IN |
| Substance used in cleaning and sanitizing:storage of toxic materials | | |
| 34 | Safe and Adequate for use | IN |
| 35 | Unacceptable toxic compounds | IN |
| 36 | Storage Requirements | IN |
| Pest control | | |
| 37 | Lack of effective pest exclusion | IN |
| Sanitation of food contact surfaces | | |
| 38 | Failure to clean-Food contact items | IN |
| 39 | Low moisture food requirements | IN |
| 40 | Before use and after interruption | IN |
| 41 | Single service articles | IN |
| 42 | Failure to clean- non-Food contact services | IN |
| Storage and Handling of Cleaned Portable equipment | | |
| 43 | Storage of cleaned portable equipment (S) | IN |
| Sanitary Facilities and Controls | | |
| Water Supply | | |
| 44 | Safe and Adequate water use | IN |
| Plumbing | | |
| 45 | Sufficient Quantities of Water | IN |
| 46 | Convey Sewage | IN |
| 47 | As a source of contamination | IN |
| 48 | Drainage | IN |
| 49 | Waste Water- Backflow and Cross-connection | IN |
| Sewage Disposal | | |
| 50 | Sewage Disposal | IN |
| Toilet Facilities | | |
| 51 | Toilet Facilities | IN |
| Hand washing facilities | | |
| 52 | Hand washing facilities | IN |
| Rubbish and offal disposal | | |
| 53 | Rubbish and offal disposal | IN |
| Equipment and Utensils | | |
| Design and Workmanship of Utensils and Equipment | | |
| 54 | Materials and Workmanship | IN |
| 55 | Precluding Contaminants | IN |
| 56 | Installation and Maintenance of Equipment | IN |
| 57 | Food contact- corrosion resistant | IN |
| 58 | Food Contact- surfaces withstanding use | IN |
| 59 | Food Contact- unlawful indirect additives | IN |
| Seams on food contact surfaces | | |
| 60 | Seams on food contact surfaces | IN |
| Design and construction of non-food contact surfaces | | |
| 61 | Non-food contact equipment in processing area | IN |
| Design and Construction of holding, conveying, and manufacturing systems | | |
| 62 | Holding, conveying, mfg systems-design and construction | IN |
| Temperature measuring devices | | |
| 63 | Lack of thermometer | IN |
| Instrument accuracy and adequacy | | |
| 64 | Q.C. instrument accuracy and adequacy | IN |
| Compressed air/gases | | |
| 65 | Compressed air/gases | IN |
| Processes and Controls | | |
| General | | |
| 66 | Adequate Sanitation Principles | IN |
| 67 | Quality Control | IN |
| 68 | Supervisory competence | IN |
| 69 | Reasonable Precautions | IN |
| 70 | Testing | IN |
| 71 | Reject and Rework | IN |
| Raw Materials and Ingredients | | |
| 72 | Handling of Raw Materials | IN |
| 73 | Pasteurization or other adequate treatment | IN |


| | | |
|--|---|-----|
| 74 | Aflatoxin and other natural toxins | IN |
| 75 | Safety assurance-pests/extraneous materials | IN |
| 76 | Holding in bulk or suitable containers | IN |
| 77 | Frozen and Thawed raw foods | IN |
| 78 | Receipt/ Storage- liquid and dry raw materials | IN |
| 79 | Food Allergens | IN |
| Manufacturing Operations | | |
| 80 | Maintenance of Equipment, utensils, and finished food packaging | IN |
| 81 | Manufacturing conditions | IN |
| 82 | Holding foods-refrigerate /freeze/ heat | IN |
| 83 | Preventive control measures | IN |
| 84 | Work-in-progress | IN |
| 85 | Contamination by raw materials, refuse, other ingredients | IN |
| 86 | Equipment, containers, utensils | IN |
| 87 | Metal/ extraneous materials | IN |
| 88 | Proper Disposal of adulterated product | IN |
| 89 | Mechanical manufacturing control | IN |
| 90 | Heat blanching concerns | IN |
| 91 | Batters, breading, gravies, sauces, etc. | IN |
| 92 | Filling, assembling, packing controls | IN |
| 93 | Water activity controls | IN |
| 94 | Proper pH controls | IN |
| 95 | Ice manufacturing | IN |
| Warehousing and Distribution | | |
| Storage/ Transportation | | |
| 96 | Storage/Transportation of finished good | IN |
| Holding and Distribution of Human Food By-products for use as Animal Food | | |
| Protection against Contamination | | |
| 97 | Containers and Equipment | IN |
| 98 | Protection from Contamination Sources | IN |
| 99 | Identification | IN |
| Labeling | | |
| 100 | Labeling | IN |
| Shipping Containers | | |
| 101 | Examination of Shipping Containers | IN |
| Defect Action Levels | | |
| Compliance | | |
| 102 | Defects not reduced to lowest level | IN |
| Blending adulterated food | | |
| 103 | Blending | IN |
| Records subject to the requirement of this subpart F | | |
| 104 | Records subject to subpart F | N/A |
| General requirements applying to records | | |
| 105 | Original records | N/A |
| 106 | Values and Observations | N/A |
| 107 | Accuracy | N/A |
| 108 | Date of Creation | N/A |
| 109 | Detail | N/A |
| 110 | Inclusion of proper information | N/A |
| 111 | Exemptions from Part 11 | N/A |
| Additional requirements applying to the food safety plan | | |
| 112 | Food Safety Plan requirements | N/A |
| Requirements for record retention | | |
| 113 | Timeline of Retention | N/A |
| 114 | General Adequacy Timeline for retention | N/A |
| 115 | Offsite storage | N/A |
| 116 | Facility closing | N/A |
| 117 | Availability | N/A |
| Use of existing records | | |
| 118 | Disclosure requirements | N/A |
| 119 | Duplication | N/A |
| Requirements for official review | | |
| 120 | Sets of Records | N/A |
| Special Requirements applicable to a written assurance | | |
| 121 | Requirements of all Written Assurances | N/A |

ILLINOIS DEPARTMENT OF PUBLIC HEALTH
Division of Food, Drugs and Dairies

| | |
|--|-----|
| 122 Requirements of Written Assurances Under 117.136(a)(2), (3), (4) | N/A |
|--|-----|

| Observations and Corrective Actions | | | | |
|---|-------------|-------------------|---------|-----------------|
| Violations cited in this report must be corrected within the inspector's specified timeframes | | | | |
| Priority Level | Item Number | Violation of Code | Comment | Correct By Date |

Inspection Published Comment:

| Visit Date | Person Interviewed | Person Interviewed Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|---|------------------------------|-----------|----------------|--|-----------|---------|----------|
| 03/03/2021 | Kathryn Funk (COVID-19 No Signature Required) | | 3/3/2021 | Collin Stedman |  | 3/8/2021 | 2:00 PM | 4:15 PM |