

McLean County Health Department 200 W. Front St. Rm. 304 Bloomington, IL 61701		No. of Risk Factor/Intervention Violations: 0	Date: 12/16/2022
(309) 888-5482		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 1:35 PM
Establishment: PUMPKIN BLOSSOM CAFE	License/Permit #: 30100	Est#: 30100	Permit Holder: RADAR FAMILY FARMS, LLC
Street Address: 1238 ROPP ROAD		Purpose of Inspection Regular/Routine	Risk Category: Category I - High
City: NORMAL	State: IL	Zip Code: 61761	Time Out: 2:05 PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select the 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 in the 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
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.	N/O		
Proper eating, tasting, drinking, or tobacco use			
7.	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
9.	N/O		
Hands clean and properly washed			
9.	N/O		
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.	N/O		
Food received at proper temperature			
13.	In		
Food in good condition, safe, and unadulterated			
14.	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		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.	N/O		
Proper cooking time and temperatures			
19.	N/O		
Proper reheating procedures for hot holding			
20.	N/O		
Proper cooling time and temperature			
21.	N/O		
Proper hot holding temperatures			
22.	In		
Proper cold holding temperatures			
23.	N/O		
Proper date marking and disposition			
24.	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25.	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26.	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27.	N/A		
Food additives: approved and properly used			
28.	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29.	N/A		
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 in box if numbered item is not in compliance Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Safe Food and Water			
30.	N/A		
Pasteurized eggs used where required			
31.			
Water and ice from approved source			
32.	N/A		
Variance obtained for specialized processing methods			
Food Temperature Control			
33.	N/O		
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		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.			
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			

MC17.556 (03)

Donna Verda
12/16/2022

Person in Charge (Signature) Date
Donna Verda

Samantha Odenthal

Inspector (Signature)
Samantha Odenthal

Follow-up: Yes No (Check one)

Follow-up Date: _____

Establishment Name: PUMPKIN BLOSSOM CAFE

Establishment #: 30100

Water Supply: Private Well

Waste Water System: PRIVATE

TEMPERATURE AND SANITIZER OBSERVATIONS

Item/Location	Temp°F/ppm	Item/Location	Temp°F/ppm	Item/Location	Temp°F/ppm
chlorine ppm / 3-compartment sink	50	air / tall 2-door refrigerator	39	baked goods / tall 2-door freezer	0
apple ciders / harvest brew fridge #1	37	chlorine ppm / sanitizer bucket	100	chlorine ppm / espresso sanitizer tray	100
whipped cream / harvest brew fridge #2	30	air / reach-in freezer	0		

CFPM Verification (name, expiration date, ID#):

Donna Verda MGR. Exp. Date: 07/21/2026 I.D. 20811787	MGR. Exp. Date: I.D.	MGR. Exp. Date: I.D.	MGR. Exp. Date: I.D.
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HACCP Topic:

Handwashing

GENERAL COMMENTS

Most of café has shut down for the season, only doughnuts and coffee bar area still operating. Main food operations will resume in June for next year's season.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the timeframes below	Corrected By
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