FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Cameo Vineyards 400 N Mill Rd Greenup, IL 62428 Inspection Number Date Time In/Out Inspection Type Client Type Inspector CD3C1 8/7/25 2:38 PM Routine Winerv D.Clark 3:06 PM Permit Number Risk Variance Estab.Type

Greenap, II. 02 120	057 3	Winerv		
Foodborne	Ilness Risk Factors a	ind Public Health Interventions		
IN = in compliance OUT= out of compliance N/O = not	observed N/A = not applicable	COS = corrected on-site during inspection Repeat Violations Highlighted in Yello	W	
Supervisior	IN OUT NA NO COS	Protection from Contamination (Cont'd)	IN OUT NA NO COS	
1. PIC present, demonstrates knowledge, and performs dulies	✓	15. Food separated and protected	✓	
2. Certified Food Protection Manager		16. Food-contact surfaces; cleaned & sanifized	\checkmark	
Employee Health	IN OUT NA NO COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		
Management, food employee and conditional employee knowledge, responsibilities and reporting	✓	Time/Temperature Control for Safety IN OUT NA NO		
		18. Proper cooking time & temperatures	111 001 NA NO COS	
4. Proper use of restriction and exclusion		19. Proper reheating procedures for hot holding		
5. Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices	IN OUT NA NO COS	20. Proper cooling time and temperatue	✓	
6. Proper eating, tasting, drinking, or tobacco use	✓	21. Proper hot holding temperatures	✓	
7. No discharge from eyes, nose, and mouth	✓	22. Proper cold holding temperatures		
Preventing Contamination by Hands	IN OUT NA NO COS	23. Proper date marking and disposition	✓	
8. Hands clean & properly washed	✓	24. Time as a Public Health Control; procedures & records		
No bare hand contact with RTE food or a pre-approæd alternative procedure properly allowed	✓	Consumer Advisory	IN OUT NA NO COS	
10. Adequate handwashing sinks supplied and accessible	✓	25. Consumer advisory provided for raw/undercooked food		
Approved Source	IN OUT NA NO COS	Highly Susceptible Populations	IN OUT NA NO COS	
11. Food obtained from approved source	V	26. Pasteurized foods used; prohibited foods not offeed		
12. Food received at proper temperature		Food/Color Additives and Toxic Substances	IN OUT NA NO COS	
13. Food in good condition, safe & unadulterated		27. Food additives: approved & properly used		
14. Required records available: shellstock tags, parasite	28. Toxic substances properly identified, stored & used			
destruction,		Conformance with Approved Procedures	IN OUT NA NO COS	
Repeat Violations Highlighted in Yellow		29. Compliance with variance/specialized process/HACCP		
	Good Retai	l Practices		
Safe Food and Water	IN OUT NA NO COS	Proper Use of Utensils	IN OUT NA NO COS	
30. Pasteurized eggs used where required		43. In-use utensils: properly stored		
31. Water & ice from approved source		44. Utensils, equip. & linens: property stored, dried & handled	4. Utensils, equip. & linens: property stored, dried & handled	
32. Variance obtained for specialized processing methods		45. Single-use/single-service articles: properly stored & used		
Food Townson Assessed	IN OUT NA NO COS	46. Gloves used properly		
Food Temperature Control 33. Proper cooling methods used; adequate equip. for temp.	110 001 114 110 000		IN OUT NA NO COS	
control		Utensils, Equipment and Vending 47. All contact surfaces cleanable, properly designed, constructed, & used	IN OUT NA NO COS	
34. Plant food properly cooked for hot holding				
35. Approved thawing methods used		48. Warewashinq facilities: installed, maintained & used; test strips		
16. Thermometers provided & accurate		49. Non-food contact surfaces dean		
·	IN OUT NA NO COS	Physical Facilities	IN OUT NA NO COS	
Food Identification 37. Food properly labeled; original container	IN OUT NA NO COS	50. Hot & cold water available; adequate pressure		
or. 1 334 propony rabolot, original containa		51. Plumbing installed; proper backflow devices		
Prevention of Food Contamination	IN OUT NA NO COS	52. Sewage & waste water properly disposed		
38. Insects, rodents & animals not present		53. Toilet facilities: properly constructed, supplied, & deaned		
39. Contamination prevented in prep, storage & display		54. Garbage & refuse properly disposed; facilities maintained		
40. Personal cleanliness		55. Physical facilities installed, maintained & dean		
41. Wiping cloths; properly used & stored		56. Adequate ventilation & lighting; designated areas use		
42. Washing fruits & vegetables		60. 105 CMR 590 violations / local regulations		
		OC. 100 ONIX 000 VIOIGHOID / TOCAL TEGULARIOS	 	
Official Order for Competion, Deceden an increation today, the	itama madrad "OUT" indi	cated violations of 105 CMR 590.000 and applicable sections of the FL	N Food Code This	

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this epoit may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-revewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B)

D. Color

D. Clark Sonya Webb - Expires Certificate #:
 Priority
 Pf
 Core
 Risk Factor
 Repeat Risk Factor

 0
 0
 0
 0

Follow Up Required: Y Follow Up Date:

FOOD SAFETY INSPECTION REPORT

Page Number 2

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Inspection Number CD3C1

<u>Date</u> 8/7/25

Time In/Out 2:38 PM 3:06 PM

Inspector D.Clark

Inspection Report (Continued)

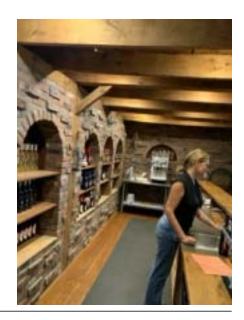
Repeat Violations Highlighted in Yellow

Positive Notes

Proper Food Safety Practices

98 Proper Food Safety Practices - Establishment -

N Good clean establishment - Excellent.



Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Reach-In Cooler	Cheese		41°F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

No violations at time of inspection. Good clean establishment. Fantastic safety.

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