FOOD ESTABLISHMENT INSPECTION REPORT

Follow Up Required: Y

Follow Up Date:

R-10

Miss K's Kitchen 117 W C umberland Greenup, IL 62428

D.Clark

 Inspection Number
 Date
 Time In/Out
 In

 B6FBC
 10/7/25
 3:57 PM
 4:18 PM

Inspection Type
Routine

Client Type Restaurant Inspector D.Clark

Permit Number	Risk	Variance	Estab.Type
213	1		Restaurant

Foodborne	liness Risk Factors a	ind Public Health Interventions	
IN = in compliance OUT= out of compliance N/O = not		COS = corrected on-site during inspection Repeat Violations Highlighted in Yellon	
Supervisior	IN OUT NA NO COS	Protection from Contamination (Cont'd)	IN OUT NA NO COS
1. PIC present, demonstrates knowledge, and performs duties	✓	15. Food separated and protected	√
2. Certified Food Protection Manager		16. Food-contact surfaces; cleaned & sanifized	✓
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 COS
4. Proper use of restriction and exclusion		18. Proper cooking time & temperatures	
·		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 7. No discharge from eyes, nose, and mouth	✓	21. Proper hot holding temperatures	✓
7. No discharge from eyes, nose, and moun	✓	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			IN OUT NA NO COS
10. Adequate handwashing sinks supplied and accessible		Consumer Advisory 25. Consumer advisory provided for raw/undercooked food	
Approved Source	IN OUT NA NO COS	71	IN OUT NA NO COS
11. Food obtained from approved source	55. 10. 10 500	Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offeed	
12. Food received at proper temperature	<u> </u>		IN OUT NA NO COS
· · ·	V	Food/Color Additives and Toxic Substances 27. Food additives: approved & properly used	IN OUT NA NO COS
13. Food in good condition, safe & unadulterated	✓	,	✓
14. Required records available: shellstock tags, parasite destruction,		28. Toxic substances properly identified, stored & used	✓
·		Conformance with Approved Procedures	IN OUT NA NO COS
Repeat Violations Highlighted in Yellow		29. Compliance with variance/specialized process/HACCP	✓
	Good Retai	I 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 & handed	
32. Variance obtained for specialized processing methods		45. Single-use/single-service articles: properly stored & used	
Food Temperature Control	IN OUT NA NO COS	46. Gloves used properly	- F
33. Proper cooling methods used; adequate equip. for temp.		Utensils, Equipment and Vending	IN OUT NA NO COS
control		47. All contact surfaces cleanable, properly designed,	110 COT 11A 110 COC
34. Plant food properly cooked for hot holding		constructed, & used	
35. Approved thawing methods used		48. Warewashinq facilities: installed, maintained & used; test strips	
36. Thermometers provided & accurate		49. Non-food contact surfaces clean	
<u> </u>		Physical Facilities	IN OUT NA NO COS
Food Identification	IN OUT NA NO COS	50. Hot & cold water available; adequate pressure	
37. Food properly labeled; original container		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, & cleaned	
39. Contamination prevented in prep, storage & display		54. Garbage & refuse properly disposed; facilities maintained	
40. Personal cleanliness	<u> </u>		
41. Wiping cloths; properly used & stored	+ +	55. Physical facilities installed, maintained & clean	
42. Washing fruits & vegetables	H	56. Adequate ventilation & lighting; designated areas use	
·9 ······ -· ···9-······		60. 105 CMR 590 violations / local regulations	

Tristan Kirckpatrick - Expires

Certificate #:

Miss K's Kitchen 117 W C umberland Greenup, IL 62428

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Inspection Number B6FBC <u>Date</u> 10/7/25

Time In/Out 3:57 PM 4:18 PM

Inspector D.Clark

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Protection From Contamination

Food-contact surfaces, cleaned & sanitized

16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

Microwave dirty clean daily Code: Equipment food-contact surfaces and utensils shall be dean to sight and touch.



In accordance with Section 8-405.11 this violation must be corrected within 10 days

Notes

Notes

88 Notes - Kitchen -

N Date marking - General Notes.



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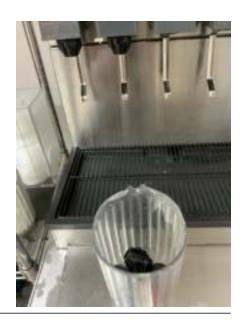
Inspection Number B6FBC Date 10/7/25 Time In/Out 3:57 PM 4:18 PM Inspector D.Clark

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88 Notes - Establishment -

N Cleaning soda dispenser - General Notes



Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach-In Cooler	Pizza dough		40°F
Establishment	Reach-In Cooler	Milk		40°F
Establishment	Reach-in Freezer	Chocolate chip cookies		-5 °F
Kitchen	Reach-In Cooler	Grilled chicken		38°F
Kitchen	Steam Table	Taco meat		157°F
Kitchen	Flip Top	Tomato		39°F
Kitchen	Flip Top	Lettuce		41°F
Establishment	Reach-In Cooler	Butter		41°F
Kitchen	Reach-In Cooler	Cream		39°F

FOOD SAFETY INSPECTION REPORT

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Establishment

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Inspection Report (Continued)

Reach-in Freezer

Ice cream

20°F

Repeat Violations Highlighted in Yellow

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

Notes

1 violation at time of inspection. Clean microwave daily. All food temps in range. Discussed hot holding temperatures.