D.Clark

FOOD ESTABLISHMENT INSPECTION REPORT

Follow Up Date:

R-10

Rosie Jean's Sweet Tea and Jesus S 6 C

Inspection Number Date Time In/Out Inspection Type Client Type Inspector 70C4F 5/29/25 11:15 AM Routine mobile D.Clark

Store and Commissary		11:39 AM	
663 Co Rd 2350 E	Permit Number Ris	k Variance Estab.Type	
Casey, IL 62420	210 3	mobile	
		and Public Health Interventions	
IN = in compliance OUT= out of compliance N/O	= not observed N/A = not applicable IN OUT NA NO COS		IN OUT NA NO COS
Supervisior 1. PIC present, demonstrates knowledge, and performs dulies		Protection from Contamination (Cont'd) 15. Food separated and protected	IN 001 NA NO 003
Certified Food Protection Manager		16. Food-contact surfaces; cleaned & sanifized	
<u> </u>	✓	· ·	✓
Employee Health 3 Management food employee and conditional employee	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	✓
5. Procedures for responding to vomiting and diarrheal event		19. Proper reheating procedures for hot holding	
Good Hygienic Practices	IN OUT NA NO COS	20. Proper cooling time and temperature	
6. Proper eating, tasting, drinking, or tobacco use			
7. No discharge from eyes, nose, and mouth	✓	21. Proper hot holding temperatures	
<u> </u>		22. Proper cold holding temperatures	√
Preventing Contamination by Hand 8. Hands clean & properly washed	<u> </u>	23. Proper date marking and disposition	✓
, , ,	V	24. Time as a Public Health Control; procedures & records	✓
No bare hand contact with RTE food or a pre-approved 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		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, parsite		28. Toxic substances properly identified, stored & used	
14. Required records available: shellstock tags, parasite destruction,		Conformance with Approved Procedures	IN OUT NA NO COS
Repeat Violations Highlighted in Yello	WA/	29. Compliance with variance/specialized process/HACCP	✓ NA NO COS
	/ * *		
		l Deservations	
	Good Reta		IN OUT NA NO COS
Safe Food and Water		Proper Use of Utensils	IN OUT NA NO COS
Safe Food and Water 30. Pasteurized eggs used where required	Good Reta	Proper Use of Utensils 43. In-use utensils: properly stored	IN OUT NA NO COS
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Kylee Julius - Expires

Certificate #:

FOOD SAFETY INSPECTION REPORT

Page Number 2

Rosie Jean's Sweet Tea and Jesus Store and Commissary 663 Co Rd 2350 E Casev. II 62420

Inspection Number 70C4F

Date 5/29/25

T<u>ime In/Out</u> 11:15 AM 11:39 AM

Inspector D.Clark

Inspection Report (Continued)

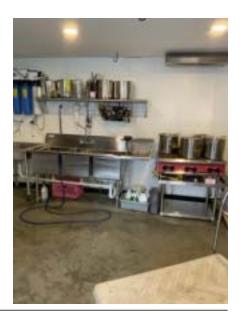
Repeat Violations Highlighted in Yellow

Positive Notes

Proper Food Safety Practices

98 Proper Food Safety Practices - Establishment -

N Safe practices being followed - Excellent.



Temperatures

Area Equipment Product Notes Temps

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

Notes

No violations at time of inspection. Safe food practices. Bleach used for sanitation. Quats used in spraybottle in trailers.