FIRST BAPTIST CHURCH (Inspected 07/05/2023)
200 W. PEARL ST. – JERSEYVILLE
− No violations during inspection.

CITY OF JERSEYVILLE PARKS AND RECREATION (Inspected 07/10/2023)
400 MOUND ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 1
− Food-contact surfaces not clean/sanitized

MCCARRY’S DAIRYLAND (Inspected 07/11/2023)
400 W. CARPENTER ST. – JERSEYVILLE
Good Retail Practices: 1
− Non-food contact surfaces not clean

THE WHOLE SCOOP (Inspected 07/12/2023)
222 E. MAIN ST. – GRAFTON
− No violations during inspection.

WESTLAKE COUNTRY CLUB (Inspected 07/13/2023)
998 WESTLAKE DR. – JERSEYVILLE
Foodborne Illness Risk Factors: 9
− Person in-charge not certified food manager
− Certified food manager not present
− Hands not clean/properly washed
− Handwashing sink not properly supplied/accessible
− Food not in good condition/safe/undulterated
− Food not separated/protected
− Food-contact surfaces not clean/sanitized
− Improper cold holding temperatures
− Improper date marking/disposition
Good Retail Practices: 3
− Improper cooling methods used
− Improper thawing methods used
− Physical facilities not maintained/clean

GERMANIA BREW HAUS (Inspected 07/17/2023)
309 N. STATE ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 2
− Food-contact surfaces not clean/sanitized
− Improper cold holding temperatures
Good Retail Practices: 1
− Non-food contact surfaces not clean
OLIVE BRANCH CAFE (Inspected 07/17/2023)
1668 S. STATE ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 6
  – Hands not clean/properly washed
  – Bare-hand contact with ready-to-eat food
  – Food not separated/protected
  – Food-contact surfaces not clean/sanitized
  – Improper cold holding temperatures
  – Improper date marking and disposition
Good Retail Practices: 5
  – Insects present
  – Wiping cloths not properly stored/used
  – In-use utensils not properly stored
  – Physical facilities not maintained/clean
  – Employees missing allergen training

GRAFTON FUDGE AND ICE CREAM (Inspected 07/18/2023)
321 E. MAIN ST. – GRAFTON
Foodborne Illness Risk Factors: 4
  – Person in-charge not certified food manager
  – Certified food manager not present
  – Food-contact surfaces not clean/sanitized
  – Improper cold holding temperatures

GOLF AT LOCKHAVEN (Inspected 07/18/2023)
10872 LAWRENCE KELLER DR. – GODFREY
  – No violations during inspection.

CHARCOAL HOUSE TAVERN (Inspected 07/19/2023)
818 W. CARPENTER ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 1
  – Improper cold holding temperatures
Good Retail Practices: 2
  – Improper cooling methods
  – Physical facilities not maintained/clean

MIGHTY MINDS ACADEMY (Inspected 07/20/2023)
904-B ESTATES DR. – JERSEYVILLE
  – No violations during inspection.

FAMILY DOLLAR #33830 (Inspected 07/20/2023)
315 W. CENTER ST. SUITE A - BRIGHTON
  – No violations during inspection.
O’JAN’S FISH STAND (Inspected 07/21/2023)
101 W. MAIN ST. – GRAFTON
Foodborne Illness Risk Factors: 1
− Improper cold holding temperatures
Good Retail Practices: 2
− Non-food contact surfaces not clean
− Physical facilities not maintained/clean

HAWG PIT BBQ (Inspected 07/21/2023)
821 W. MAIN ST. – GRAFTON
Foodborne Illness Risk Factors: 4
− Person in-charge not certified food manager
− No certified food manager present
− Improper hot holding temperatures
− Improper cold holding temperatures
Good Retail Practices: 1
− Plumbing not in good repair

GEORGE’S LOCAL BREW (Inspected 07/21/2023)
205 S. STATE ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 1
− Food-contact surfaces not clean/sanitized
Good Retail Practices: 2
− Non-food contact surfaces not clean
− Employees missing allergen training

ILLINOIS YOUTH CENTER – PERE MARQUETTE (Inspected 07/26/2023)
17808 STATE HIGHWAY 100W – GRAFTON
Foodborne Illness Risk Factors: 1
− Food-contact surfaces not clean/sanitized