

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Kane County Health Department 1240 N. Highland Avenue, #5 Aurora, Illinois 60506		P: (630) 444-3040 F: (630) 897-8123	No. of Risk Factor/Intervention Violations <span style="float:right">0</span>	Date <span style="float:right">9/6/2024</span>
Establishment <i>Atraveke Collaborative Kitchen Co.</i>		License/Permit # <i>26236000282</i>	No. of Repeat Risk Factor/Intervention Violations <span style="float:right">0</span>	Time In <span style="float:right">3:55 PM</span>
Street Address <i>111 S. Lake St.</i>		City/State <i>Montgomery, IL</i>	Permit Holder	Time Out <span style="float:right">4:35 PM</span>
ZIP Code <i>60558</i>		Risk Category <i>1-2B</i>		
Purpose of Inspection <i>Routine</i>				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item <b>IN</b> =in compliance <b>OUT</b> =not in compliance <b>N/O</b> =not observed <b>N/A</b> =not applicable Mark "X" in 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	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	<i>(In) Out</i>	Person in charge present, demonstrates knowledge, and performs duties		15	<i>(In) Out, N/A, N/O</i>	Food separated and protected	
2	<i>(In) Out, N/A</i>	Certified Food Protection Manager (CFPM)		16	<i>(In) Out, N/A</i>	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	<i>(In) Out</i>	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	<i>(In) Out</i>	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	<i>(In) Out</i>	Proper use of restriction and exclusion		18	<i>In, Out, N/A, N/O</i>	Proper cooking time and temperatures	
5	<i>(In) Out</i>	Procedures for responding to vomiting and diarrheal events		19	<i>In, Out, N/A, N/O</i>	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	<i>(In) Out, N/O</i>	Proper eating, tasting, drinking, or tobacco use		20	<i>In, Out, N/A, N/O</i>	Proper cooling time and temperature	
7	<i>(In) Out, N/O</i>	No discharge from eyes, nose, and mouth		21	<i>In, Out, N/A, N/O</i>	Proper hot holding temperatures	
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	<i>(In) Out, N/O</i>	Hands clean and properly washed		22	<i>(In) Out, N/A, N/O</i>	Pasteurized foods used; prohibited foods not offered	
9	<i>(In) Out, N/A, N/O</i>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<b>Food/Color Additives and Toxic Substances</b>			
10	<i>(In) Out</i>	Adequate handwashing sinks properly supplied and accessible		27	<i>In, Out, N/A</i>	Food additives: approved and properly used	
<b>Approved Source</b>				<b>Conformance with Approved Procedures</b>			
11	<i>(In) Out</i>	Food obtained from approved source		28	<i>(In) Out, N/A</i>	Toxic substances properly identified, stored, and used	
12	<i>In, Out, N/A, N/O</i>	Food received at proper temperature		<b>Compliance with Approved Procedures</b>			
13	<i>(In) Out</i>	Food in good condition, safe, and unadulterated		29	<i>In, Out, N/A</i>	Compliance with variance/specialized process/HACCP	
14	<i>In, Out, N/A, N/O</i>	Required records available: shellstock tags, parasite destruction					

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation							
Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	Proper cooling methods used; adequate equipment for temperature control			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
34	Plant food properly cooked for hot holding			48	Warewashing facilities: installed, maintained, & used; test strips		
35	Approved thawing methods used			49	Non-food contact surfaces clean		
36	Thermometers provided & accurate			<b>Physical Facilities</b>			
<b>Food Identification</b>				50	Hot and cold water available; adequate pressure		
37	Food properly labeled; original container			51	<i>X</i> Plumbing installed; proper backflow devices		
<b>Prevention of Food Contamination</b>				52	Sewage and waste water properly disposed		
38	Insects, rodents, and animals not present			53	Toilet facilities: properly constructed, supplied, & cleaned		
39	Contamination prevented during food preparation, storage and display			54	Garbage & refuse properly disposed; facilities maintained		
40	Personal cleanliness			55	Physical facilities installed, maintained, and clean		
41	Wiping cloths: properly used and stored			56	Adequate ventilation and lighting; designated areas used		
42	Washing fruits and vegetables			<b>Employee Training</b>			
				57	All food employees have food handler training		
				58	Allergen training as required		



Establishment: Atrevere Collaborative Kitchen Co. Establishment #: 20230000282

Water Supply: ☒ Public ☐ Private      Waste Water System: ☒ Public ☒ Private

Sanitizer Type: Quat / Cl<sub>2</sub> PPM: 200 / 100 Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
RIL/hummus	40°						
RIF/dough	-11°						
RIF/tamale	-2°						
RIF/cookie dough	-6°						
RIF/corn	3°						
RIL/cheese shredded	41°						
RIL/fruit jam	40°						

## OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

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

Jeffrey	Williams	6/22/2028	L256-3-032897
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HACCP Topic: Handwashing

Person in Charge (Signature) 9/6/2024  
Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A

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Page 3 of 3

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Violations cited in this report must be corrected within the time frames below.

No Further Comments

[Signature]  
Person in Charge (Signature)

9/6/2024  
Date

[Signature]  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A