

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
 Prevent. Promote. Protect.
 Woodford County
 Health Department

1831 S. Main Street
 Eureka, IL 61530
 (309) 467-3064
 www.woodfordhealth.org

Permit No.: 17 113 H
 Telephone: 923-7314
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Doc's Diner Owner/Agent: Christian Meyer

Address: 610 W. Front Street/State Route 116 City: Roanoke ZIP Code: 61561

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description	
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL				
• 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean	
2	X	1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL				
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals	
• 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILING				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
• 7	X	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING				
8	C	2	Food protection during storage, preparation, display, service and transportation				WATER			38	1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	•27		5	Water source, safe: hot and cold under pressure	VENTILATION				
10	X	1	Food (ice) dispensing utensils properly stored				SEWAGE			39	1	Rooms and equipment - vented as required
PERSONNEL				•28		4	Sewage and waste water disposal	DRESSING ROOMS				
•11		5	Personnel with infections restricted				PLUMBING			40	1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29	X	1	Installed, Maintained	OTHER OPERATIONS				
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used	
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES			42	1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry	
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated							•45		Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cook									Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine/Quat 200 ppm

Hot Foods Eggs 173° F

Cold Foods Diced ham 41° F

Manager Certification No. of: 01703405

Sausage patty 156° F

Coconut crème pie 41° F

Full-Time Employee: Christian Meyer Exp. Date 3/21

Chili 187° F

Vegetable beef soup 31° F

Navy bean soup 173° F

RIC, RIF - OK

Received by/Title [Signature] (Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 7 March 2017

Time In: 9:30 a.m. Time Out: 10:40 a.m.

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By Paul Wilbur Weng (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 113 H

The following remarks supplement the inspection report of: Doc's Diner

(Establishment Name)

Date: 7 March 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen on prep counter next to fryer in clear plastic container with red lid dry food substance without name identifying contents on container. Food substance was oats, according to male owner.	NRI
7			Observed in RIF chubs of raw sausage stored on upper slotted shelf above bags of ice. Raw sausage moved to bottom shelf by male owner during inspection.	C
10			Observed in kitchen on prep counter next to fryer white scoop with handle in direct contact with dry food substance in clear plastic container.	NRI
22			Observed exhaust hood filters above griddle and fryer soiled w/ accumulated grease and debris.	NRI
23			Observed accumulated condensation ice in RIF compartment of RIC (Haier, silver door, food prep area -kitchen); small purple fan on white shelf along south wall grill cover soiled w/ accumulated dust and debris.	NRI
29			Observed in men's restroom urinal with "out-of-order" sign and not maintained in good repair.	NRI
37			Observed wall by light switch and door jamb to women's restroom damaged and not maintained in good repair.	NRI REPEAT
37			Observed in kitchen ceiling by exhaust hood and HVAC vent soiled w/ accumulated dust and debris; ceiling above RIC by HVAC return vent soiled w/ accumulated dust and debris.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension -- Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	

Sanitarian/Environmental Health Inspector Paul Wilkins weno

These remarks have been explained to me and are understood ✓

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.	
			Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Ensure all outer-opening, exterior doors to establishment are self-closing and tight-fitting	
			- Quaternary ammonium: 200 ppm at sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F Clean and sanitize equipment according to manufacturer's directions on a regular basis	
			- Store raw foods on bottom shelves of refrigeration & freezing units, below ready-to-eat foods, to prevent cross-contamination	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher sanitizer concentrations, etc., on a log sheet	

Sanitarian/Environmental Health Inspector Paul Wilkins, WMS

These remarks have been explained to me and are understood ✓

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