

- 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.: 17 140 L  
Telephone: 367-9902  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Sue's Place Inc

Owner/Agent: Sue's Place Inc/Sue Gangloff

Address: 518 E. Mt. Vernon

City: Metamora

ZIP Code: 61548

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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33	X	2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
* 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		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5	X	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		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	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	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
			<b>PERSONNEL</b>	*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>TOILET AND HAND-WASHING FACILITIES</b>	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	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	X	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	N/A		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification - food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/100 ppm

Hot Foods None Observed

Cold Foods \_\_\_\_\_

Manager Certification No. of: \_\_\_\_\_

Full-Time Employee: Colette Lange Exp. Date \_\_\_\_\_

RIC, RIF - OK

Received by/Title Sue Gangloff (Signature of Owner or Representative)

Sanitation Score: 91 (100 minus demerits)

Date: 13 April 2017

Time In: 1:30 p.m. Time Out: 2:40 p.m.

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By Paul Wilcox (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 140 L

The following remarks supplement the inspection report of: Sue's Place Inc

(Establishment Name)

Date: 13 April 2017

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device accurate to $\pm 3^{\circ}$ F damaged and not working properly in RIF (pizza) of RIC/RIF (bar).	NRI
15			Observed several bar stool seat surfaces at bar damaged and not maintained in good repair.	NRI
22			Observed accumulated slime and black substance on corners of gray plastic ice cube water tray in ice machine (Manitowoc).	NRI
32			Observed right corner of hand sink in men's restroom damaged and not maintained in good repair.	NRI
33			Observed exterior garbage dumpster with lids propped open at time of inspection.	NRI
37			Observed in men's restroom wall next to toilet damaged and not maintained in good repair.	NRI
	750	570	Observed no documentation that female bartender or other food employees on staff have food handler certification. All food employees without IL FSSM certification must have food handler certification within 30 days from hire date.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category III, Low Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension, Woodford - Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.	
			Effective January 1, 2017, 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 posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins Ward

These remarks have been explained to me and are understood

Paul J. Gangloff  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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		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 temperature measuring device with metal-stem to monitor food package temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves [if wearing a bandage, make sure to wear gloves after washing hands thoroughly] – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm in sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled and properly stored)	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Recommend documenting of temperatures for all refrigeration units, including food package temperatures and sanitizer concentrations, on a log sheet	
			- Make sure live animals are excluded from the facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	

Sanitarian/Environmental Health Inspector Paul Wilkins, wens

These remarks have been explained to me and are understood x

Sue Gangloff  
(Signature of Owner or Representative)

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