

- 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.: 17 065 H
 Telephone: 383-2900
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Town & Kountry Kitchen Owner/Agent: Shemsedin Arifi
 Address: 385 Old Germantown Road City: Germantown Hills 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	
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		1	Original Container, Properly Labeled	*20	X	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	X	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		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	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
6		2	Potentially hazardous food properly thawed	25	X	1	Single-service articles, storage, dispensing	37		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	X	2	No re-use of single-service articles	LIGHTING				
8	X	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		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	X	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	X	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		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	X		Management personnel certified YES ___ NO <u>X</u>	
17		1	Accurate thermometers, chemical test kits provided, gauge cook									Food handler certification - food employees YES <u>X</u> NO ___

Temperature: Temp/PPM Chemical: Chlorine * <50ppm/100 ppm Hot Foods Gyro meat 155° F Cold Foods Ham 41° F
 Manager Certification No. of: 01552722 *Pepper gravy 130° F Pancake batter 41° F
 Full-Time Employee: Shemsedin Arifi Exp. Date 12/16 Chicken & bowtie soup 132° F Cottage cheese 41° F
Hash browns 155° F RIC, RIF - OK

Received by/Title Shemsedin Arifi (Signature of Owner or Representative)

Sanitation Score: 75 (100 minus demerits) Date: 27 June 2017
 Time In: 11:30 a.m. Time Out: 12:55 p.m. By: Paul Wilbur Way (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 065 H

The following remarks supplement the inspection report of: Town & Kountry Kitchen

(Establishment Name)

Date: 27 June 2017

Item	Code	Section	Inspection Remarks	Correct by
3			Observed with food temperature measuring device with metal-stem internal temperature of pepper gravy at 130° F in kitchen. A food temperature measuring device with metal-stem was not available at this establishment at the time of this inspection. Pepper gravy reheated on stove by male owner during inspection. Recheck = OK.	C
8			Observed in kitchen multiple containers of food stored uncovered in food cook line RIC (2-door) and RIC (6-door).	NRI REPEAT
12			Observed in kitchen on middle stainless steel counter employee personal drink (open cup with straw and clear liquid {water}) stored directly next to clean utensils and uncovered food products. Employee personal drink moved to dirty dish area of 3-compartment sink by female food employee during inspection.	C
12			Observed in RIC (6-door) employee personal drink (open can of Diet Coke) stored on upper slotted shelf above uncovered food intended for customer consumption. Employee personal drink moved to bottom shelf of RIC (6-door) during inspection.	C
14			Observed food temperature measuring device with metal-stem not provided at establishment.	NRI REPEAT
15			Observed in kitchen below wood shelf clear plastic container containing jelly packets with corner cracked and damaged.	NRI REPEAT
20			Observed with chlorine test kit concentration of mechanical dishwashing machine chlorine sanitizing solution less than 50 ppm. Mechanical dishwashing machine cycled several times with chlorine sanitizing solution testing at less than 50 ppm after each cycle. After the sanitizing solution of the mechanical dishwashing machine was primed, the concentration of the mechanical dishwashing machine chlorine sanitizing solution was 50 ppm.	C
23			Observed slotted shelves in RIC (2-door, prep) soiled w/ accumulated debris and white substance; surface under griddle soiled w/ accumulated debris and grease.	NRI REPEAT
25			Observed coffee filters stored directly on wood shelf below counter at waitress station and not stored in clean, covered containers. Coffee filters placed into container by male owner during inspection.	C
26			Observed piece of cardboard re-used as shelving support in RIC (True, storage hallway) and as shelving support under sacks of potatoes in storage room.	NRI REPEAT
29			Observed water line leaking on top of dishwasher at PVC 90° elbow.	NRI
36			Observed carpeting damaged and worn by hallway to restrooms.	NRI REPEAT

Sanitarian/Environmental Health Inspector Paul Walker, WCHD

These remarks have been explained to me and are understood

Thomas Amos
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
45			Observed no documentation that male owner or other food employees on the premises have current IL FSSM certification. This facility is classified as a Category I, High Risk food service establishment, and at least one food employee with current IL FSSM certification must be on the premises when food is being prepared and served. This establishment had 90 DAYS (June 15, 2017) from previous inspection to provide documentation that at least one full-time employee with current IL FSSM certification is on premises whenever food is being prepared and served. This establishment has 90 DAYS (September 27, 2017) to provide documentation that at least one full-time employee with current IL FSSM certification is on premises whenever food is being prepared and served. Please note male owner completed IL FSSM class on April 10, 2017, but did not pass the exam & receive certification and must re-take the IL FSSM exam.	90 DAYS
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 6 repeat violations were 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 at 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, 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.	

Sanitarian/Environmental Health Inspector

Paul Wilkey WCHD

These remarks have been explained to me and are understood

Shuo Bai

(Signature of Owner or Representative)

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Item	Code	Section	Inspection Remarks	Correct by
		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 & sanitized food temperature measuring device with metal-stem to check internal temperatures of food; re-heat food to 165° F or higher within 2 hours before hot-holding at 135°F or above; pre-heat units prior to adding food.	
			- Wash hands frequently at hand sinks, especially before using gloves -- double hand washing required after using the restroom	
			- Cool PHF from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- 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	
			- Store personal items (food, drink, etc.) on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination	
			- Ensure all food obtained for use in establishment is from APPROVED sources and meets temperature guidelines during transportation	
			- Chlorine: 50-100 ppm in 3-compartment sink, immersion for 1 minute; 75° F 50-100 ppm in final rinse – mechanical dishwashing machine 100-200 ppm for swabbing, moist-wipe cloth, spray bottle	

Sanitarian/Environmental Health Inspector Paul Wilkins, WMD

These remarks have been explained to me and are understood

Shawn Buehler
(Signature of Owner or Representative)

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