

- 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.: 18 075 H
Telephone: 432-3465
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Grosenbach's Grocery - Deli

Owner/Agent: Grosenbach's Grocery LLC/Corey Grosenbach

Address: 518 N. Chestnut Street

City: Minonk

ZIP Code: 61760

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		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		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	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		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	LIGHTING			
8		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		5	Hands washed and clean, good hygienic practices	29		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		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	SEWAGE				*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	PLUMBING							Food handler certification - food employees YES <u>X</u> NO <u> </u>

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

Hot Foods Chili 141° F↑ - OK

Cold Foods Pasta salad 41° F

Manager Certification No. of: 21321950 - NRFSP

Baked potato 207° F

Tuna salad 41° F

Full-Time Employee: Georgina Greenland Exp. Date 3/22

Potato salad 41° F
RIC, RIF, WIC, WIF - OK

Received by/Title Georgina Greenland
(Signature of Owner or Representative)

Sanitation Score: 98 (100 minus demerits)

Date: 8 February 2018

Time In: 12:35 p.m. Time Out: 1:45 p.m.

Page 1 of 3

By Paul William Ward (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 075 H

The following remarks supplement the inspection report of: Grosenbach's Grocery – Deli
(Establishment Name)

Date: 8 February 2018

Item	Code	Section	Inspection Remarks	Correct by
14			Observed on shelf next to large mixer unit Cuisinart food processor with top of plastic unit cracked, damaged, and not maintained in good repair.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High 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, etc.), a temporary food permit must be applied for & approved by WCHD.	
			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.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam (June 2018).	
			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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins wens

These remarks have been explained to me and are understood Bergreen Greenland
(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 food 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 3-compartment sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F Quat: 200 ppm in 3-compartment sink, immersion for 30 seconds; 75° F 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 & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container or discard date; discard PHF under refrigeration after a maximum of 7 days	
			- Recommend documenting of temperatures for all refrigeration units, freezing units, and hot-holding 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	
			- Use fly strips during off-hours when the establishment is closed to the public; make sure insecticides, insect sprays, etc., are properly used according to the label instructions & by properly trained personnel	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	

Sanitarian/Environmental Health Inspector Paul Mikisewicz

These remarks have been explained to me and are understood

Neeraj Patel
(Signature of Owner or Representative)

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