

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	4	Date	10/01/2018
				Time In	9:20 AM
Establishment Doc's Diner		License/Permit #	18 141	No. of Repeat Risk Factor/Intervention Violations	1
Street Address 610 W. Front Street		Permit Holder Christian Meyer		Risk Category I	
City/State Roanoke, IL		ZIP Code 61561		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=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
Supervision									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized		X
Employee Health									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	In	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	Out	Adequate handwashing sinks properly supplied and accessible	X		23	In	Proper date marking and disposition		
Approved Source									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	In	Food received at proper temperature			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	Out	Consumer advisory provided for raw/undercooked food	X	
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
Food/Color Additives and Toxic Substances									
27	In	Food additives: approved and properly used			26	N/A	Pasteurized foods used; prohibited foods not offered		
28	Out	Toxic substances properly identified, stored, and used		X	Conformance with Approved Procedures				
29	N/A	Compliance with variance/specialized process/HACCP			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
Safe Food and Water									
30		Pasteurized eggs used where required			Proper Use of Utensils				
31		Water and ice from approved source			43		In-use utensils: properly stored		
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored and used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			Utensils, Equipment and Vending				
36		Thermometers provided & accurate			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
37	X	Food properly labeled; original container			48	X	Warewashing facilities: installed, maintained, & used; test strips		X
Prevention of Food Contamination									
38		Insects, rodents, and animals not present			49	X	Non-food contact surfaces clean		X
39		Contamination prevented during food preparation, storage and display			Physical Facilities				
40		Personal cleanliness			50		Hot and cold water available; adequate pressure		
41		Wiping cloths: properly used and stored			51	X	Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
Employee Training									
53		Toilet facilities: properly constructed, supplied, & cleaned			54		Garbage & refuse properly disposed; facilities maintained		
57		All food employees have food handler training			55	X	Physical facilities installed, maintained, and clean		X
58	X	Allergen training as required			56		Adequate ventilation and lighting; designated areas used		

Food Establishment Inspection Report

Establishment: Doc's Diner

Establishment #: 18 141

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/>200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Scrambled eggs/griddle	179	Milk/RIC	41		
Potato beef barley soup/crock pot	157	Diced ham/RIC	41		
Cooked ham/griddle	163	Sliced tomatoes/RIC	41		
Omelet/griddle	181	Cut lettuce/RIC	41		
Sausage/griddle	160	Shredded cheese/RIC	41		
Hash browns/griddle	155				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed hand washing sign or poster not provided that notifies food employees to wash their hands at hand sink in kitchen and men's restroom. Hand washing signs provided during inspection.
16	4-602.12 (C) Observed in kitchen exhaust hood filters and ANSUL fire suppression pipes soiled w/ accumulated debris and grease drips. Please correct this violation within 90 days or at least by next routine inspection.
25	3-603.11 (Pf) Observed a consumer advisory is not provided for serving raw or undercooked food in menu or posted to be visible to customers. Discussed consumer advisory and provided consumer advisory during inspection.
28	7-204.11 (P) Observed with chlorine test kit concentration of chlorine bleach sanitizing solution in spray bottle greater than 200 ppm of chlorine. Spray bottle solution discarded and new solution created during inspection. Recheck = 100 ppm - OK.
37	3-302.12 (C) Observed in kitchen on counter dry food substance in clear plastic container with red lid without name identifying contents on container. Dry food substance was oatmeal, according to male owner. Please correct this violation within 90 days or at least by next routine inspection.
48	4-302.14 (Pf) Observed test kits or other devices are not available to food employees to measure sanitizing solution concentration of chlorine and quaternary ammonium. Test kits acquired by male owner during inspection.
49	4-602.13 (C) Observed accumulated condensation ice in RIF compartment of two (2) RICs (Haier, black, by hand sink). Please correct this violation within 90 days or at least by next routine inspection.

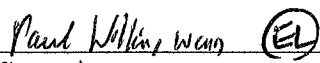
CFPM Verification (name, expiration date, ID#): Christian Meyer

Christian Meyer 21201733 – NRFSP Exp. 3/2021			
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HACCP Topic: proper sanitization requirements


 Person in Charge (Signature) _____

Oct 1, 2018
 Date _____

 (EL)
 Inspector (Signature) _____

Follow-up: Yes No (Check one) Follow-up Date: _____

