

# Food Establishment Inspection Report

|  |  |  |                    |         |            |
|--|--|--|--------------------|---------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations | 3                  | Date    | 10/29/2018 |
| Establishment<br>Town & Country Kitchen  |  | License/Permit #                           | 0                  | Time In | 9:05 AM    |
| Street Address<br>385 Old Germantown Road  |  | Permit Holder                              | Shemsedin Arifi    |         |            |
| City/State<br>Germantown Hills, IL   |  | ZIP Code                                   | 61548              |         |            |
|  |  | Purpose of Inspection                      | Routine Inspection |         |            |
|  |  | Risk Category                              | I                  |         |            |

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

# Food Establishment Inspection Report

Establishment: Town & Kountry Kitchen

Establishment #: 18 119

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/200

Heat: N/A

### TEMPERATURE OBSERVATIONS

| Item/Location       | Temp | Item/Location          | Temp | Item/Location | Temp |
|---------------------|------|------------------------|------|---------------|------|
| Gravy/soup urn      | 146  | Sausage links/RIC      | 40   |               |      |
| Eggs/griddle        | 160  | Sliced ham/RIC         | 40   |               |      |
| Omelet/griddle      | 171  | Shredded cheese/RIC    | 41   |               |      |
| Hash browns/griddle | 168  | Sliced tomatoes/RIC    | 41   |               |      |
|                     |      | Pancake mix/RIC 6-door | 38   |               |      |
|                     |      | Milk/RIC 6-door        | 40   |               |      |
|                     |      | Chicken/plate          | 108  |               |      |
|                     |      | Milk/RIC               | 40   |               |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 3           | 2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample procedures (Form 1-B) discussed with person-in-charge during inspection. |
| 5           | 2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.   |
| 10          | 6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in kitchen and restrooms. Hand washing signs provided during inspection.  |
| 39          | 3-305.12 (C) Observed in storage room 9 Lives cat food in original package stored above box of potatoes. Cat food removed from above box of potatoes and stored in separate location from food by male owner during inspection.   |
| 56          | 6-202.12 (C) Observed in restroom hallway HVAC exhaust vent grill soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.   |
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CFPM Verification (name, expiration date, ID#): Shemsedin Arifi

|   |  |  |  |
|---|--|--|--|
| Shemsedin Arifi<br>21394992 – NRFSP<br>Exp. 10/2022 |  |  |  |
|---|--|--|--|

HACCP Topic: TCS food cooking temperature requirements, employee health requirements

Shemsedin Arifi \_\_\_\_\_ Oct 29, 2018  
 Person in Charge (Signature) Date

Paul Miller \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

# Food Establishment Inspection Report

Establishment: Town & Kountry Kitchen

Establishment #: 18 119

| OBSERVATIONS AND CORRECTIVE ACTIONS |   |
|-------------------------------------|---|
| Item Number                         | Violations cited in this report must be corrected within the time frames below.   |
|                                     | Please correct any violations noted above ASAP, but at least by next routine inspection   |
|                                     | Please go to our website to view/print the Fall/Winter 2017 newsletter  |
|                                     | Facility is still classified as a Category I food establishment   |
|                                     | At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection   |
|                                     | Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers  |
|                                     | 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 certified food protection manager 8-hour class & exam at WCHD: Spring 2019   |
|                                     | Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance. |
|                                     | 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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.                        |
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*Ghena Amiri*  
 Person in Charge (Signature)

Oct 29, 2018  
 Date

*Paul Wilton*  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_