

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	3	Date	12/06/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	4:05 PM
Establishment Giovanni's Pizzeria	License/Permit # 18 160	Permit Holder Giovanni's Pizzeria Inc	Risk Category II		
Street Address 43 W. Front Street		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

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					Protection from Contamination				
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					Time/Temperature Control for Safety				
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			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	Out	Proper hot holding temperatures	X	
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Pasteurized foods used; prohibited foods not offered		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Food/Color Additives and Toxic Substances				
10	Out	Adequate handwashing sinks properly supplied and accessible	X		27	N/A	Food additives; approved and properly used		
Approved Source					Conformance with Approved Procedures				
11	In	Food obtained from approved source			28	In	Toxic substances properly identified, stored, and used		
12	N/O	Food received at proper temperature			29	N/A	Compliance with variance/specialized process/HACCP		
13	In	Food in good condition, safe, and unadulterated							
14	N/A	Required records available: shellstock tags, parasite destruction							

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					Proper Use of Utensils				
30		Pasteurized eggs used where required			43	In	In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48	X	Warewashing facilities: installed, maintained, & used; test strips	X	
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37	X	Food properly labeled; original container		X	50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					Employee Training				
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53	X	Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55	X	Physical facilities installed, maintained, and clean		
					Employee Training				
					56		Adequate ventilation and lighting; designated areas used		
					57		All food employees have food handler training		
					58		Allergen training as required		

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Establishment #: 18 160

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	
Alfredo sauce/steam table	67		Cheese/RIC	41	
Spaghetti meat sauce/steam table	64		Ham/RIC	41	
Pizza/oven	190		Shredded cheese/RIC pizza prep	40	
Chicken wings/oven	180		Ham/RIC pizza prep	40	
Chicken wings/oven	190		Sausage/pizza prep	41	

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 at hand sink in kitchen, at bar, in men's restroom, and in women's restroom a sign or poster that notifies food employees to wash their hands is not provided. Hand washing signs provided during inspection.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution in 3-compartment sink at bar indicated less than 50 ppm. Chlorine test kit acquired by food establishment during inspection. Additional chlorine added to chlorine sanitizing solution by female food employee during inspection. Recheck = 100 ppm - OK.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of Alfredo sauce in steam table at 67° F and spaghetti meat sauce at 64° F. Food items had been placed into steam table by male food employee around 3:00 PM. Food employees instructed not to use steam table for cooking. Food product removed from steam table and reheated on stove by female person-in-charge during inspection. Reviewed hot holding requirements and discussed HACCP concept with employee and person in charge. Recheck - spaghetti meat sauce = 169° F and Alfredo sauce = 188° F - OK.
37	3-601.11 (C) Observed in prep table RIC squeeze containers of liquid food substance without name identifying contents on containers. Liquid food substances were various salad dressings, according to male food employee, and labeled by male food employee during inspection.
47	4-205.10 (C) Observed in kitchen in RIC pizza dough stored in direct contact in unapproved white plastic garbage bags and black plastic garbage bags. Food must be stored in ANSI/NSF approved plastic containers or stored in the original food package in a container. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Baylie Orellana

Baylie Orellana 21471047 - NRFSP Exp. 5/2023			
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HACCP Topic: TCS food cooking temperatures, TCS food hot-holding temperature requirements, employee health policy requirements

Baylie Orellana
 Person in Charge (Signature)

Dec 6, 2018
 Date

Paul Wilkins Ward (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
47	4-205.10 (C) Observed in kitchen large floor mixer bowl covered with unapproved black plastic garbage bag. Equipment and utensils must be covered by ANSI/NSF approved plastic material, food-service grade material, or food grade material. Please correct this violation within 90 days or at least by next routine inspection.
48	4-302.14 (Pf) Observed test kit to measure concentration of sanitizing solution not provided at food establishment at time of inspection. Chlorine test kit acquired by food establishment during inspection so food employees can measure concentrations and ensure proper sanitization.
53	5-501.17 (C) Observed by cashier unisex restroom lacks a covered receptacle for disposal of feminine hygiene products. Provide at least one covered trash receptacle in the unisex restroom used by females. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen ceiling tile not attached above small pizza oven and exhaust pipe. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed wall by 3-compartment sink with peeling material, damaged, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
Please correct any violations noted above ASAP, but at least by next routine inspection	
Please go to our website to view/print the WCHD Connection quarterly newsletter	
Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and reheat TCS food, this facility will be re-classified as a Category I food establishment.	
Please note that as of January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.	
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/drink permit must be applied for & approved by WCHD.	
WCHD provides free food safety in-services to establishments & their staff	
Next certified food protection manager 8-hour class & exam offered @ 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 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.	

Bayle Orellana
 Person in Charge (Signature)

Dec 6, 2018
 Date

Paul W. McKinney
 Inspector (Signature)

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