Food Establishment Inspection Report

												Pag	e 1	of
	•	ent Name and Address			N	0. 0	f Ris	k Factor/Interventi	on Violations	3	Date	12/20	/201	8
Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530					Time In 3:30 Pi					PM				
Establishment License/Permit #				N	No. of Repeat Risk Factor/Intervention Violations 0 Time Out 5:05 PI						PM			
Joe's Pizza 18 074				- 1	Permit Holder Risk Category									
	et Address	and the second s					<u></u>	Catarinicchia						
	Oak Street		Laise		P(urpo	ose o	f Inspection						
	/State onk, IL		ZIP Code 61760		Ro	outii	ne In	spection						
	OTIN, TE	EQODDODNE II		CTO	DC /	A N.I	<u> </u>	HOLIC HEALT	LINITEDVENITION	16				
	O. J. J	· · · · · · · · · · · · · · · · · · ·	The state of the s				ייט	UBLIC HEALI	H INTERVENTION	V5	·····	<u></u>	-	
	Circle designat N=in compliance	ted compliance status (IN, OUT, N OUT=not in compliance N/C Mark "X" in appropriate box for	=not observed N/	nbere A =no			ble		re important practices tributing factors of foo					
	cos=	corrected on-site during inspection	•	ion				interventions	are control measures t	o prever	nt foodborne i	Ilness or	r inju	ry.
Con	pliance Status		•	cos	s R	T	Cor	npliance Status					cos	R
		Supervision				-	-		Protection from Co	ntamina	ition	<u> </u>		Ļ.,
1	In	Person in charge present, demonstra	tes knowledge, and	<u> </u>	T	1	15	In	Food separated and pr			·····	<u> </u>	۰
1		performs duties			ļ		16	ln	Food-contact surfaces;		nd sanitized			
2	<u>In</u>	Certified Food Protection Manager (CFPM)			_	17	i n	Proper disposition of re		reviously served	i,		_
		Employee Health	los la		-	_			reconditioned and unsa					L
3	Out	Management, food employee and co knowledge, responsibilities and repo		$ \times$			40		Time/Temperature Co			<u> </u>		
1	<u>In</u>	Proper use of restriction and exclusion		_	-		18	N/O	Proper cooking time an					
5	Out	Procedures for responding to vomiting	ng and diarrheal events	$+\times$	ļ	1	20	N/A N/A	Proper reheating proce					
-,		Good Hygienic Practices					21	N/O	Proper cooling time and					
5	In	Proper eating, tasting, drinking, or to	bacco use	T	T	1	22	In	Proper hot holding tem Proper cold holding tem					
,	ln .	No discharge from eyes, nose, and m	outh	1	1	7	23	In	Proper date marking ar	·				
		Preventing Contamination by	Hands				24	N/A	Time as a Public Health			cords		
3	ln	Hands clean and properly washed				7	1		Consumer Ac		orocedures & re	corus	لب	_
,	In	No bare hand contact with RTE food					25	N/A	Consumer advisory pro		raw/undercooke	ed food		4
4.		alternative procedure properly allow		+		-	للتا		Highly Susceptible					47.
0	Out	Adequate handwashing sinks properl	y supplied and accessible	e X		-	26	N/A	Pasteurized foods used		the second section is a second second	ered		
-T	I n	Approved Source	<u> </u>	7		-		Foo	od/Color Additives and					
2	N/O	Food obtained from approved source Food received at proper temperature		-	+	-	27	N/A	Food additives: approve					<u> </u>
3	In .	Food in good condition, safe, and una	·			+ $ $	28	ln	Toxic substances prope	rly identif	ied, stored, and	used		
+		Required records available: shellstool			-	-		Co	onformance with Appr	oved Pro	ocedures			
4	N/A	destruction					29	N/A	Compliance with varian	ce/specia	lized process/HA	ACCP		
	The first season		1000	RE	TAI	L P	RA	CTICES						
		Good Retail Practices are prevent	ative measures to cor	ntrol t	he a	ddit	ion c	of pathogens, chem	icals, and physical obje	ects into	foods.	terational and a facilities in a fi		-Hunn
M	ark "X" in box if nur	mbered item is not in compliance	Mark "X" in appro	priat	e box	(for	· COS	and/or R COS=	corrected on-site duri	ng inspe	ction R=re	peat vio	latio	n
				cos	R	_		······································	······································		***	1	cos	R
_		Safe Food and Water				_		7	Proper Use of U	tensils				اد مستعد
0		sed where required			_	43		In-use utensils: prop						
1	Water and ice fron			_	_	44			& linens: properly stored,					
2	Variance obtained	for specialized processing methods				45			vice articles: properly sto	red and us	sed			
_	<u> 7-</u>	Food Temperature Control				46	i	Gloves used properly						
3		thods used; adequate equipment for to	emperature control			-			Utensils, Equipment a					
1		y cooked for hot holding			_	47	'	and used	ontact surfaces cleanable	, properly	designed, const	tructed,		
5	Approved thawing				-	48	;	Warewashing faciliti	es: installed, maintained,	& used; te	st strips			
6	Thermometers pro			<u> </u>	_	49	,	Non-food contact su	rfaces clean		······································			
7	Trdown-whileha	Food Identification							Physical Facil	ties	7.			
7	Trood properly labe	eled; original container Prevention of Food Contaminat	la l	بل	-	50	,	Hot and cold water a	vailable; adequate pressu	re				
3	Incosts radouts as	nd animals not present	1011	 		51	L	Plumbing installed; p	roper backflow devices					
5		vented during food preparation, stora	re and display		\dashv	52	: [Sewage and waste w	ater properly disposed					
"	Personal cleanlines		se and display			53	<u>- []</u>	Toilet facilities: prop	erly constructed, supplied	, & cleane	d			
-		perly used and stored		\dashv		54		Garbage & refuse pro	perly disposed; facilities	maintaine	d			_
2	Washing fruits and			\dashv	\dashv	55	<u>;</u>	Physical facilities inst	alled, maintained, and cle	an				
1_	Tressing traits and					56	<u>: </u>	Adequate ventilation	and lighting; designated	areas used	1			
						3.1	<u> </u>		Employee Trai	ning				
						57	1	All food employees h	ave food handler training				\Box	_
						150	. 1	Allergen training ac r	aguirad					

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Establishi	ment: Joe's Pizza			Establishmer	nt #: 18 074			
Water Su	ppły: 🛛 Public 🗌 P	rivate Wast	e Water System: 🛛 Public 🗌	Private				
Sanitizer	Type: Chlorine		PPM: 100		Heat: N/A			
			TEMPERATURE OBSERVA	TIONS				
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
			Shredded cheese/RIC	33				
			Ham/RIC	36				
			Sausage/RIC	35				
			Diced tomatoes/RIC	38				
	· · · · · · · · · · · · · · · · · · ·		,					
Item	<u> </u>		BSERVATIONS AND CORRECTI		the state of the s			
Number			s cited in this report must be correct					
3								
	transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirement							
			ate (Form 1-B) discussed with pe					
5	5 2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding							
	discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspec							
10 6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at hand						ing sink used		
		by food emp	oloyees in kitchen. Hand washing	signs provide	d during inspection.			
*								
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<u> </u>	rification (name, expira	tion date, ID#): (Giuseppe Catarinicchia	······································				
	phine Catarinicchia 1321948 - NRFSP Exp. 3/2022							
НАССР То		emperatures, er	mployee health policy requireme	nts				
<u></u>								
Da.	Material		Dec 20, 2018					
Person in Cha	arge (Signature)		Date					
	Paul William	(n)	Falla	1 N - 102 1				
nspector (Sig	· · · · · · · · · · · · · · · · · · ·	vaio (EL)	Follow-up: Yes	I MD (FUECK OUE	e) Follow-up Date:			

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Establishment: Joe's Pizza Establishment #: 18 074

	OBSERVATIONS AND CORRECTIVE ACTIONS						
ltem 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 WCHD Connection quarterly newsletter						
	Facility is still classified as a Category II food establishment						
- 14	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: March 5 & 7, 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.						
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*							
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17							
Will	Dec 20, 2018						
yersogayicha	rge (Signature) Date						
	Yaul Wilkh weurs Follow-up: ☐ Yes ☑ No (Check one) Follow-up Date:						
nspector (Sig							