

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	2	Date	12/27/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	4:00 PM
Establishment Pizza Place I	License/Permit # 18 113	Permit Holder Raymond & Marlene Mellin	Risk Category II		
Street Address 105 Husseman Street		Purpose of Inspection Routine Inspection			
City/State Roanoke, IL	ZIP Code 61561				

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	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X	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	Out	Procedures for responding to vomiting and diarrheal events	X	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	In	Proper hot holding temperatures	
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In	Hands clean and properly washed		22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	In	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible		24	N/A	Time as a Public Health Control; procedures & records	
Approved Source				Food/Color Additives and Toxic Substances			
11	In	Food obtained from approved source		25	N/A	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature		Conformance with Approved Procedures			
13	In	Food in good condition, safe, and unadulterated		26	N/A	Pasteurized foods used; prohibited foods not offered	
14	N/A	Required records available: shellstock tags, parasite destruction		27	N/A	Food additives: approved and properly used	
				28	In	Toxic substances properly identified, stored, and used	
				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							
		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	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	Warewashing facilities: installed, maintained, & used; test strips		
36	X Thermometers provided & accurate		X	49	X 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				51	Plumbing installed; proper backflow devices		
38	X Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
				Employee Training			
				57	All food employees have food handler training		
				58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Pizza Place I

Establishment #: 18 113

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pepperoni pizza/oven	201	Sausage/RIC	21		
Supreme pizza/oven	163	Sliced ham/RIC	39		
		Shredded cheese/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 female person-in-charge PIC 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 employee health template (Form 1-B) discussed with person-in-charge and food employee 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.
36	4-204.112 (C) Observed in kitchen in RIF (Frigidaire) temperature measuring device not provided and conspicuous. Thermometer provided by female person-in-charge during inspection.
37	3-302.12 (C) Observed on wall-mounted shelf two (2) glass containers with dry white powder food substance without name identifying contents on containers. Food substances were salt and sugar, according to female person-in-charge and labeled by female person-in-charge during inspection.
38	6-202.15 (C) Observed entrance/exit screen door to kitchen with screen material damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in kitchen edge of counter with rough edge and exposed wood. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in kitchen in RIC (Frigidaire) bottom shelf not maintained in good repair and gray duct tape attached to shelf. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Chenoa Tolan

Chenoa Tolan 01668933 - IL FSSMC Exp. 3/2020			
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HACCP Topic: TCS food cooking temperatures, employee health policy requirements

Chenoa Tolan
Dec 27, 2018
 Person In Charge (Signature) _____ Date _____

Paul Walker was (EL)
 Inspector (Signature) _____

Follow-up: Yes No (Check one)

Follow-up Date: _____

