

# 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	02/12/2019
Establishment Kouri's Grill & Bar		License/Permit #	0	Time In	10:45 AM
Street Address 105 Elizabeth Pointe Drive		Permit Holder	1	Time Out	1:50 PM
City/State Germantown Hills, IL		To-Kou Inc	Risk Category		
ZIP Code 61548		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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	Out		X	19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	Out		X
<b>Preventing Contamination by Hands</b>				23	Out		X
8	In			Proper date marking and disposition			
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				<b>Consumer Advisory</b>			
10	In			25	In		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	In		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				<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>				<b>Proper Use of Utensils</b>			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				44	Utensils, equipment & linens: properly stored, dried, & handled		
31				45	X Single-use/single-service articles: properly stored and used		X
Water and ice from approved source				46	Gloves used properly		
32				<b>Utensils, Equipment and Vending</b>			
Variance obtained for specialized processing methods				47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Temperature Control</b>				48	X Warewashing facilities: installed, maintained, & used; test strips		X
33				49	Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				<b>Physical Facilities</b>			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	X Physical facilities installed, maintained, and clean		
<b>Food Identification</b>				56	X Adequate ventilation and lighting; designated areas used		
37	X			<b>Employee Training</b>			
Food properly labeled; original container				57	All food employees have food handler training		
<b>Prevention of Food Contamination</b>				58	X Allergen training as required		
38							
Insects, rodents, and animals not present							
39							
Contamination prevented during food preparation, storage and display							
40							
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

# Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 19 094

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100/50

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken noodle soup/steam table	160	Sliced tomato/RIC	40	Shredded cheese/RIC pizza prep	40
Chill/steam table	147	Cheddar cheese/RIC	40	Spinach dip/RIC pizza prep	43
Cheddar cheese/steam table	151	Diced tomato/RIC	39	Hummus/RIC pizza prep	37
Nacho cheese/steam table	147	Sliced ham/RIC	40	Peeled hard-boiled egg/RIC salad	40
Taco meat/steam table	158	Gryo meat/RIC	38	Cole slaw/RIC salad prep	40
Italian beef/steam table	165	Cut leaf lettuce/RIC	40	Potato salad/RIC salad prep	39
Brown gravy/steam table	190	Housemade ranch/RIC	32	Housemade ranch/WIC	40
Mashed potatoes/steam table	189	Diced ham/RIC pizza prep	39	Potato salad/WIC	39
		Sausage/RIC pizza prep	39	Milk/WIC	40

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment does not have procedures for employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
16	4-602.12 (C) Observed at bar popcorn cooking kettle soiled with accumulated debris, food particles, and grease. Food-contact surfaces of cooking/baking equipment must be cleaned and sanitized at least once ever 24 hours. Please correct this violation within 90 days or at least by next routine inspection.
22	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of spinach dip at 43° F. Spinach dip discarded by female food employee during inspection. Discussed applicable food code sections with person-in-charge and food employees during inspection.
23	3-501.18 (P) Observed in RIC (pizza prep) spinach dip with preparation date of 1-24-19, hummus with preparation date of 1-15-19, and in WIC spinach dip with preparation date of 2-2-19, which do not meet 7-day date-marking requirements. All food items discarded by female food employee during inspection. Discussed applicable food code sections with person-in-charge and food employees during inspection.
37	3-302.12 (C) Observed in kitchen dry white powder food substance without name identifying contents on containers. Food substance was onion ring flour and chicken breading according to male food manager and labeled by male food during inspection.
45	4-903.11 (C) Observed in kitchen on slotted shelf above cook line prep table single-service items (Styrofoam containers) stored incorrectly in "up" position. Styrofoam containers inverted by male food manager during inspection.

CFPM Verification (name, expiration date, ID#): Gene Hendricks

Gene Hendricks 01632348 - IL FSSMC Exp. 2/22/2019	Stephanie Kiefner 20948487 - NRFSP Exp. 2/22/2019	Courtney Barberi 13000290 - ServSafe Exp. 11/2020	
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HACCP Topic: TCS food storage temperature and date-marking requirements, employee health policy requirements

*Gene Hendricks*  
 Person in Charge (Signature)

Feb 12, 2019

Date

*Gene Hendricks*  
 Inspector (Signature)

E1

Follow-up:  Yes  No (Check one)

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

