

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 03/11/2019
Establishment Doc's Dher		License/Permit # 19 143	Time In 10:30 AM
Street Address 610 W. Front Street		Permit Holder Christian Meyer	Time Out 12:35 PM
City/State Roanoke, IL		ZIP Code 61561	Risk Category 1
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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	Out		X
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	In		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	Out		X
Proper cold holding temperatures			
23	Out		X
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	In		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36	X		X
Thermometers provided & accurate			
Food Identification			
37	X		X
Food properly labeled; original container			
Prevention of Food Contamination			
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			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		X
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51	X		X
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56	X		
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58	X		X
Allergen training as required			

Food Establishment Inspection Report

Establishment: Doc's Diner

Establishment #: 19 143

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs over easy/griddle	153	Diced eggs/RIC	41	Banana creme pie/RIC	41
White chicken chili/crock pot	146	Diced ham/RIC	41		
Chili/crock pot	167	Sliced tomatoes/RIC	41		
Sausage gravy/microwave	173	Cut lettuce/RIC	41		
Sausage/griddle	200	Shredded cheese/RIC	41		
Pork tenderloin/fryer	179	Ground sausage/RIC	51		
		Housemade ranch dressing/RIC	41		
		Cottage cheese/RIC	40		
		Coconut creme pie/RIC	41		

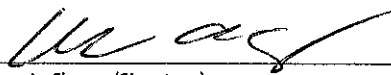
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-602.12 (C) Observed in kitchen exhaust hood filters soiled with accumulated debris and grease drips. Please correct this violation within 90 days or at least by next routine inspection.
22	3-501.16 (P) Observed in kitchen in pan ground sausage in clear plastic bag with internal temperature of 51° F as indicated by food temperature measuring device. Ground sausage had been removed from RIC for less than one (1) hour, according to male person-in-charge, but not stored in pan with proper cold-holding temperature requirements. Ground sausage removed to RIC for cooling by person-in-charge during inspection.
23	3-501.17 (Pf) Observed in kitchen in RIC container of housemade ranch dressing with preparation date of 3-1-19, which exceeds the 7-day time limit for TCS foods. Food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concepts with person-in-charge and food employees. Food discarded by food employee during inspection.
36	4-203.12 (Pf) Observed in kitchen in RIF (chest, black) temperature measuring device not accurate to ± 3° F. Metal-stem thermometer removed from RIF, calibrated, adjusted, and placed back into RIF by male person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen in RIC squeeze-style container of wet food substance without name identifying contents on container. Wet food substance was 1000 Island dressing, according to male person-in-charge, and labeled by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Christian Meyer

Christian Meyer 21201733 - NRFSP Exp. 3/2021	Jenna Huschen 21395000 - NRFSP Exp. 10/2022	Curtis Leman 21441094 - NRFSP Exp. 3/2023	
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HACCP Topic: TCS food date marking requirements, employee health policy requirements


Person in Charge (Signature)

Mar 11, 2019
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

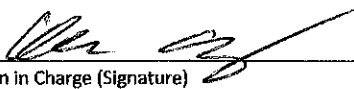
Follow-up Date: _____

Food Establishment Inspection Report


Establishment: Doc's Diner

Establishment #: 19 143

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed accumulated condensation ice in RIF compartment of two (2) RICs (Haier, black, by hand sink). Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in utility room cold water line to service sink disconnected and in need of repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in storage room wall behind mop sink soiled with accumulated black substance and accumulated debris. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.17 (C) Observed in customer dining area four (4) ceiling tiles in center with water stains and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
56	6-305.11 (C) Observed in kitchen employee jacket and purse stored improperly on slotted shelf above cooking equipment. Storage areas for employees' clothing and other possessions must not be a possible source of contamination. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with certified food protection manager certification have food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 4 repeat violations (items #16, #49, #51, #58) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	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: Fall 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.


 Person in Charge (Signature)

Mar 11, 2019
 Date


 Inspector (Signature)

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