

# 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	04/01/2019
Establishment Crank's Bar & Grill		License/Permit #	0	Time In	1:55 PM
Street Address 102 S. Chestnut Street		Permit Holder	1	Time Out	4:05 PM
City/State Mlnohk, IL		ZIP Code	Risk Category		
		61760	I		
		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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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			
<b>Approved Source</b>			
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
<b>Protection from Contamination</b>			
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			
<b>Time/Temperature Control for Safety</b>			
18	In		
Proper cooking time and temperatures			
19	N/O		
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	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	In		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<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
<b>Safe Food and Water</b>			
30	X		
Pasteurized eggs used where required			
31	X		
Water and ice from approved source			
32	X		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33	X		
Proper cooling methods used; adequate equipment for temperature control			
34	X		
Plant food properly cooked for hot holding			
35	X		
Approved thawing methods used			
36	X		
Thermometers provided & accurate			
<b>Food Identification</b>			
37	X	X	
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38	X		
Insects, rodents, and animals not present			
39	X		
Contamination prevented during food preparation, storage and display			
40	X		
Personal cleanliness			
41	X		
Wiping cloths: properly used and stored			
42	X		
Washing fruits and vegetables			


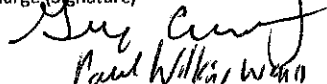
Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43	X		X
In-use utensils: properly stored			
44	X		
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		
Single-use/single-service articles: properly stored and used			
46	X		
Gloves used properly			
<b>Utensils, Equipment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

# Food Establishment Inspection Report

Establishment: Crank's Bar & Grill

Establishment #: 19 161

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed exterior back door to establishment (north) not properly self-closing at time of inspection. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in kitchen hallway clear plastic container of dry food substance with handle of measuring cup in direct contact with food substance. Measuring cup with handle removed from food substance and placed back into food substance with handle extended "up" above food substance by female food employee during inspection.
45	4-903.11 (C) Observed in beverage storage area off dining room cardboard box of single-service items (clear plastic cup lids) stored directly on floor. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC accumulated condensation ice on rear of condenser unit and on pipe. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in warewashing area 3-compartment sink water faucet leaking water when turned off. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.11 (C) Observed in kitchen fluorescent light bulbs not shielded or otherwise protected. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that certified food protection managers 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 1 repeat violation (item #58) was 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 classified as a Category I food establishment.	
Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food 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 at WCHD: June 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)  
  
 Inspector (Signature)

Apr 1, 2019  
 Date

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Crank's Bar & Grill

Establishment #: 19 161

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: <25

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/griddle	184	Sliced tomatoes/pan	41		
Mushroom sauce/pan	185	Cut lettuce/pan	41		
Hamburger/hot-holding unit	174	Sliced ham/RIC	40		
Hamburger/hot-holding unit	170	Sliced cheese/RIC	41		
		Sour cream/RIC	41		
		Alfredo sauce/WIC	45		
		Meat spaghetti sauce/WIC	45		
		Mashed potatoes/WIC	44		

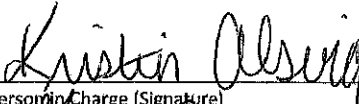
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with test kit concentration of chlorine sanitizing solution in mechanical warewashing machine indicated less than 25-49 ppm of chlorine. A chlorine solution shall have a minimum temperature based on the concentration and PH of the solution: 25-49 ppm when the water temperature is at least 120°F and the pH is 10 or less. Food employees and male person-in-charge informed during inspection to use 3-compartment sink to wash, rinse, and sanitize food equipment and utensils until the mechanical warewashing machine has been repaired by service company.
22	3-501.16 (P) Observed in WIC internal temperature of Alfredo sauce (dated 3-29-19) at 45° F, meat spaghetti sauce (dated 3-29-19) at 45° F, and mashed potatoes (dated 3-29-19) at 44° F as indicated by using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of Alfredo sauce indicated 44° F, meat spaghetti sauce indicated 44° F, and mashed potatoes indicated 43° F. All TCS food items in WIC discarded by female food employee during inspection. Reviewed TCS food cold-holding requirements and discussed HACCP concept with male person-in-charge and food employees during inspection.
36	4-204.112 (C) Observed in back storage area temperature measuring device not provided in RIF (chest, French fries). Cold-holding equipment used for TCS food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen hallway clear plastic container of dry food substance without name identifying contents on container. Food substance was cracker meal and labeled by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Greg Cameron

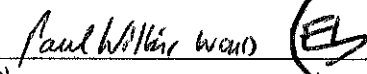
Greg Cameron 14265978 – ServSafe Exp. 10/2021	Deanna Ragusa 174880 - IL FSSMC Exp. 6/2022	Joe Cameron 21557951 - NRFSP Exp. 3/2024	Christina Talbert 11726688 - ServSafe Exp. 11/2019
---	---	--	--

HACCP Topic: TCS food cool down procedures, TCS food cold-holding requirements, employee health policy requirements

  
 Person in Charge (Signature)

Date Apr 1, 2019

Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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