## **Food Establishment Inspection Report**

												Pa	ge 1	of 3
Local Health Department Name and Address				T <sub>N</sub>	No. of Risk Factor/Intervention Violations 2 Date 04/01/2					1/201	19			
Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530					-	Time In 1					10:	0:30 AM		
Establishment License/Permit #					<b>⊣</b> №	No. of Repeat Risk Factor/Intervention Violations 0 Time Out 12:35					S PN	1		
Petri's Pour House 19 058					Pe	Permit Holder Risk Category					у		-	
Street Address					— P€	Petri's Pour House Inc								
436	N. Chestnut Street				Pι	rpos	e of	Inspection						
1 '	/State		ZIP Code		Ro	utine	e Ins	spection						
Min	ionk, IL		61760	222101201										
		FOODBORNE	LLNESS RISK FA	CTC	RS /	ND	PΙ	JBLIC HEALTH	INTERVENTI	ONS				
	Circle designat	ed compliance status (IN, OUT, N		mber	ed iter	n		Diet feeten en						
	I <b>N</b> ≔in compliance	, , ,		/A=n	ot app	licabl	6		e important practi ibuting factors of					
	COS=	Mark "X" in appropriate box for corrected on-site during inspection		tion					re control measur					
Con	npllance Status	The same of the sa	Trapeat troia	$\neg$	OS R	П	Com	pliance Status					cos	T .
		Supervision		100				Priarice status	Protection from			Designation of the second	cos	K
		Person in charge present, demonstra	ates knowledge, and			1	5	In .	Food separated and		INUI	C238 140		Marie T
1	ln	performs duties				I ⊢	6	Out	Food-contact surfa	· · · · · · · · · · · · · · · · · · ·	and sanitized		X	┢
2	· In	Certified Food Protection Manager (	СГРМ)			<b> </b> -			Proper disposition			d.	-	╁
	The second of th	Employee Health					7 -	In.	reconditioned and					
3	ln	Management, food employee and co				200		APPLICATION OF THE PROPERTY OF	lme/Temperature	Control fo	r Safety			
	ln	knowledge, responsibilities and repo	<del></del>	+	-	1 1	8.	ln .	Proper cooking tim	e and temper	atures			
5	ln	Proper use of restriction and exclusion		$\dashv$	-	1 1	9	ln .	Proper reheating pr	ocedures for	hot holding			
3	III	Procedures for responding to vomiti			L	2	0	N/O	Proper cooling time	and tempera	ature			
6	ln	Good Hygienic Practices	***************************************	T		I ⊩	1	' In	Proper hot holding	temperature:	<u> </u>			L
7	ln	Proper eating, tasting, drinking, or to		+		2	2	. In	Proper cold holding	temperature	s S			
	(1)	No discharge from eyes, nose, and m	\$ 50 m 1.02 m 1.00 m			2	3	ln .	Proper date markin	g and disposi	tion			
	la	Preventing Contamination by	nalius		270 270 200	2	4	N/A	Time as a Public He	alth Control;	procedures & re	cords		
8	ln .·	Hands clean and properly washed				- 1			Consume	· Advisory				
9	In	No bare hand contact with RTE food alternative procedure properly allow				2	5	Out	Consumer advisory	provided for	raw/undercook	ed food	$\times$	
10	ln .	Adequate handwashing sinks proper		le					Highly Suscepti	ble Populat	ions			
100		Approved Source				2	6	N/A	Pasteurized foods u			ered		
11	ln	Food obtained from approved source	9	anterpatio		1 🖺		- I	I/Color Additives	and Toxic S	ubstances			
12	N/O	Food received at proper temperature	e			1 1-	7	N/A	Food additives: app	<del></del>	·			
13	ln .	Food in good condition, safe, and un	adulterated			2	8	. In	Toxic substances pr			used		
14	·	Required records available: shellstoo	k tags, parasite	1					nformance with A	pproved Pr	ocedures	areas areas		2787372
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	destruction					9	N/A	Compliance with va	riance/specia	lized process/H	ACCP		
200712314	A CONTRACTOR OF THE PROPERTY O	1000 (PL )	G00	D R	ETAI	, PR	Α¢	TICES				A SECRETARIA CO		
ł		Good Retail Practices are prevent						, , , ,	, , , , , , , , , , , , , , , , , , , ,					
M	ark "X" in box if nur	nbered item is not in compliance	Mark "X" In appr			for C	os	and/or R COS≔o	corrected on-site of	luring inspe	ction R=re	epeat vi		_
-				cos	R		ala argo				me (		cos	R
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Safe Food and Water			1000000	2000 E			Proper Use o	of Utensils	Control of the contro	VA 707 10177 VA 10 VA 207 10177 VA 10 VA 207 10177 VA 10	211111111	
30	~- <del>  </del>	sed where required			_	43		In-use utensils: proper	<del></del>					
31	Water and ice from	<del> </del>				44	$\rightarrow$	Utensils, equipment &			·			
32	Variance obtained	for specialized processing methods			-	45		Single-use/single-servi	ice articles: properly	stored and u	sed			ļ
		Food Temperature Control			2.7. VANA VA	46	******	Gloves used properly		in the property of the second				
33	Proper cooling me	thods used; adequate equipment for t	emperature control			70000000			Jtensils, Equipme	The second secon				
34	Plant food properi	cooked for hot holding				47		Food and non-food co and used	ntact surfaces clean	able, properly	designed, cons	tructed,	$\times$	
35	Approved thawing					48	-	Warewashing facilities	: Installed, maintain	ed. & used: tr	est strins			
36	Thermometers pro	vided & accurate				49	<del>-</del>	Non-food contact surf			oc strips			
10.00	1	Food (dentification						To the contract of the contrac	Physical F	cilities				
37 >	Food properly labe	led; original container		$\times$		50		Hot and cold water av				2011/2011		2000
		Prevention of Food Contamina	tion	Townson of a	Day of the second	51	_	<del></del>	. , .					
38	Insects, rodents, ar	nd animals not present				52		Plumbing installed; pro Sewage and waste wa				$\dashv$		
39 >	Contamination pre	vented during food preparation, stora	ge and display	Χ		53	-							-
40	Personal cleanlines	s				54	$\dashv$	Tollet facilities: proper		·				
41	Wiping cloths: proj	perly used and stored				55	-	Garbage & refuse prop Obusies! facilities insta			:u			
42	Washing fruits and	vegetables				56		Physical facilities insta				$\longrightarrow$		
	<del></del>		<u>-</u>			30	$\Delta \Gamma$	Adequate ventilation a			u			
						237272	T	All food	Employee		Mary Arthur De Carrell Barrell			di.
						57	+	All food employees ha	ve rood nandler trail	ung				

## **Food Establishment Inspection Report**

Establishr	ment: Petri's Pour House		E:	stablishmen	nt #: 19 058	Page 2 of 3				
Water Su	pply: 🔀 Public 🗌 Priv	ate Wa	aste Water System: 🔀 Public 🔲 Pri	vate						
	Type: Quaternary ammor		PPM: <200		Heat: N/A					
			TEMPERATURE OBSERVATI	ONS						
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
Cheese/reheating 74			Cut lettuce/pan	48	Macaroni salad/RIC	40				
	Chili/soup urn	188	Sliced tomatoes/pan	48	Pasta salad/RIC	40				
Chicken v	vegetable soup/soup urn	181	Cut lettuce/pan	41						
Grilled cheese/griddle 14			Shredded cheese/RIC pizza prep	40						
C	Cheese/crock pot	165	Sausage/RIC pizza prep	40						
			Cole slaw/RIC pizza prep	39						
			Canadian bacon/RIC pizza prep	39						
			Housemade ranch dressing/RIC	40						
			Housemade Italian dressing/RIC	39						
			<b>OBSERVATIONS AND CORRECTIVI</b>	E ACTIONS						
ltem Number		Violat	ions cited in this report must be corrected	within the ti	ime frames below.	<u> </u>				
16	4-501.114 (P) Observed	with test I	kit concentration of quaternary ammo	nium saniti:	zing solution in 3-compartment sinl	k less than				
	200 ppm. Using test kit	provided a	t establishment, concentration of qua	ternary amı	monium sanitizing solution also ind	icated less				
	erature of quaternary ammonium s	anitizing								
	solution was 58° F. Add	itional qua	ernary ammonium sanitizing solution added to 3-compartment sink by male person-in-charge							
		DK.								
25	25 3-603.11 (Pf) Observed a consumer advisory is not provided for serving				ndercooked food. Discussed disclos	ure and				
			person-in-charge during inspection. C	son-in-charge during inspection. Consumer advisory sign provided to establishment during						
			inspection.							
37 3-601.11 (C) Observed in kitchen squeeze container of yellow liquid				ood substa	nce without name identifying conte	ents on				
container. Food substance was butter and labeled by female food employee during inspection.										
39 3-305.14 (C) Observed in basement in RIF two (2) loaves of bread stored uncovered on plastic bag. Loaves of bread										
	plastic bag by male person-in-charge during inspection.									
44	4-903.11 (C) Observed in kitchen griddle utensils stored incorrectly in open cardboard box lid on shelf below griddle. Clean utens									
	shall be properly stored so food-contact surfaces are protected form contamination. Please correct this violation within 90 days									
at least by next routine inspection.										
CERNANCE	wification (name assistation	n dota IDH	O. Venzil N. Szani							
CFPIVI VE	rification (name, expiratio									
2:	Virgil N. Petri 1201735 - NRFSP Exp. 3/2021		John Glowacki .487641 - NRFSP Exp. 7/2023							
НАССР То		re requiren	nents, date-labeling requirements, em	ployee heal	th policy requirements					
	11/1	1		,						
			Apr 1, 2019							
Person in Ch	arge (Mgnature)		Date							
	Paul Wilking was	o (Fi	Follow-up: ☐ Yes ☒ N	la (Check one	e) Follow-up Date:					
nspector (Sig	gnature)	· ·			•					

## **Food Establishment Inspection Report**

Page 3 of 3

Establishment: Petri's Pour House Establishment #: 19 058

	OBSERVATIONS AND CORRECTIVE ACTIONS								
ltem Number	Violations cited in this report must be corrected within the time frames below.								
47	4-201.11 (C) Observed in kitchen two (2) clear plastic containers with cracks in surface and not maintained in good repair. Clear								
	plastic containers discarded by male person-in-charge during inspection.								
56	6-501.14 (C) Observed in kitchen accumulated debris on exhaust hood filters above fryer. Please correct this violation within 9								
	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 go to our website to view/print the WCHD Connection quarterly newsletter								
	Facility is classified as a Category I food establishment.								
	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,								
	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								
<del>. ,</del>	Next certified food protection manager 8-hour class & exam offered @ 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.								
	If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions,								
	remodeling, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.								
	Observed temperature log sheets for monitoring ambient temperatures of refrigeration and freezer units								
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L									
	Apr 1, 2019								
Person in Ch	arge (Signature) Date								
	Paul William Weng Follow-up: ☐ Yes ⊠ No (Check one) Follow-up Date:								
Inspector (Si									