

# 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 <b>6</b>	Date 04/09/2019
Establishment Sue's Place		License/Permit # 19 148	Time In 2:05 PM
Street Address 518 E. Mt Vernon Street		Permit Holder Sue's Place Inc	Time Out 4:05 PM
City/State Metamora, IL		ZIP Code 61548	Risk Category II
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 <b>IN</b> =in compliance <b>OUT</b> =not in compliance <b>N/O</b> =not observed <b>N/A</b> =not applicable Mark "X" in appropriate box for COS and/or R <b>COS</b> =corrected on-site during inspection <b>R</b> =repeat violation		<b>Risk factors</b> 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	Out		15	In	
		Person in charge present, demonstrates knowledge, and performs duties			Food separated and protected
2	Out		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	N/O	
		Proper use of restriction and exclusion			Proper cooking time and temperatures
5	Out		19	N/A	
		Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>			20	N/A	
6	In		Proper cooling time and temperature		
		Proper eating, tasting, drinking, or tobacco use	21	N/O	
7	In		Proper hot holding temperatures		
		No discharge from eyes, nose, and mouth	22	In	
<b>Preventing Contamination by Hands</b>			Proper cold holding temperatures		
8	In		23	In	
		Hands clean and properly washed			Proper date marking and disposition
9	In		24	N/A	
		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Time as a Public Health Control; procedures & records		
10	Out		<b>Consumer Advisory</b>		
		Adequate handwashing sinks properly supplied and accessible	25	N/A	
<b>Approved Source</b>			Consumer advisory provided for raw/undercooked food		
11	In		<b>Highly Susceptible Populations</b>		
		Food obtained from approved source	26	N/A	
12	N/O		Pasteurized foods used; prohibited foods not offered		
		Food received at proper temperature	<b>Food/Color Additives and Toxic Substances</b>		
13	In		27	N/A	
		Food in good condition, safe, and unadulterated			Food additives: approved and properly used
14	N/A		28	Out	
		Required records available: shellstock tags, parasite destruction			Toxic substances properly identified, stored, and used
<b>GOOD RETAIL PRACTICES</b>			<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 <b>COS</b> =corrected on-site during inspection <b>R</b> =repeat violation		Compliance Status		COS		R	
Compliance Status	COS	R	Compliance Status	COS	R		
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>				
30			43				
		Pasteurized eggs used where required			In-use utensils: properly stored		
31			44				
		Water and ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
32			45				
		Variance obtained for specialized processing methods			Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>			46				
33			Gloves used properly				
		Proper cooling methods used; adequate equipment for temperature control	<b>Utensils, Equipment and Vending</b>				
34			47				
		Plant food properly cooked for hot holding			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35			48				
		Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
36			49	X			
		Thermometers provided & accurate			Non-food contact surfaces clean		
<b>Food Identification</b>			<b>Physical Facilities</b>				
37			50				
		Food properly labeled; original container			Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>			51				
38			Plumbing installed; proper backflow devices				
		Insects, rodents, and animals not present	52				
39			Sewage and waste water properly disposed				
		Contamination prevented during food preparation, storage and display	53				
40			Toilet facilities: properly constructed, supplied, & cleaned				
		Personal cleanliness	54				
41	X		Garbage & refuse properly disposed; facilities maintained				
		Wiping cloths: properly used and stored	55	X			
42					Physical facilities installed, maintained, and clean		
		Washing fruits and vegetables	56				
<b>Employee Training</b>			Adequate ventilation and lighting; designated areas used				
57			<b>Employee Training</b>				
		All food employees have food handler training	57				
58					Allergen training as required		

# Food Establishment Inspection Report

Establishment: Sue's Place

Establishment #: 19 148

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/<50

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	Item/Location
			Pizza/RIF	0	

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed female person-in-charge did not demonstrate knowledge of how to properly store, dispense, and use toxic chemicals and priority violation (item #28) noted during inspection. Discussed proper toxic chemical safety for food establishment with female person-in-charge and female food employee during inspection.
2	2-102.12 (C) Observed female person-in-charge on-site during this inspection does not have certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation. Observed documentation that three (3) food employees have CFPM certification. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
5	2-501.11 (Pf) Observed food establishment could not locate written 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.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks in male restroom, female restroom, and in food prep area used by food employees. Hand washing signs provided during inspection.
16	4-602.12 (C) Observed at bar pizza oven cooking grill soiled with accumulated debris and food particles. The food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): <u>Sue Gangloff</u>			
Samantha Carrigan 13983790 - ServSafe Exp. 8/2021	Jennifer Prather 01698104 - IL FSSMC Exp. 1/2021	Rhonda Fries 21441087 - NRFSP Exp. 3/2023	

HACCP Topic: TCS food cooking temperatures, employee health policy requirements, toxic chemical safety requirements

Sue Gangloff      Apr 9, 2019  
 Person in Charge (Signature)      Date


Paul Walker      Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)      (EL)


# Food Establishment Inspection Report

Establishment: Sue's Place

Establishment #: 19 148

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
28	7-201.11 (P) Observed in back storage area can of Glade air freshener stored on black plastic shelf above food products. Glade air freshener removed to another shelf away from food by female food employee during inspection.
41	3-304.14 (C) Observed at bar moist-wipe cloth in container used for swabbing in chlorine sanitizing solution less than 50 ppm at 75° F. Additional chlorine added to moist-wipe cloth container by female food employee during inspection.  Recheck = 50 ppm - OK.
49	4-601.11 (C) Observed at bar pizza oven crumb tray soiled with accumulated debris and food particles. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC accumulated dust and debris on cooking fan grill covers. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed at bar in right-side RIC (beer, north) accumulated debris on shelf below plastic tray and clean glasses. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in WIC walls soiled with accumulated debris and white substance. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.11 (C) Observed in WIC middle of ceiling damaged, temporarily repaired with black tape, and not maintained in good repair. 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 go to our website to view/print the WCHD Connection quarterly newsletter	
Facility is still classified as a Category II food establishment	
Effective January 1, 2019, 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, 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 at WCHD: June 2019	
Effective January 1, 2017, 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.	
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 9, 2019  
Date

Follow-up:  Yes  No (Check one)

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