

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 6	Date 05/30/2019
Establishment Kappa Men's Club		License/Permit # 19 125	Time In 3:55 PM
Street Address 906 Dixon Avenue		Permit Holder RCI Dining Services Kappa Inc	Time Out 5:50 PM
City/State Kappa, IL		ZIP Code 61738	Risk Category III
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
Supervision							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
3	Out		X	17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	N/O		
5	Out		X	Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/A		
Good Hygienic Practices							
6	Out		X	Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	N/A		
7	In			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	N/O		
Preventing Contamination by Hands							
8	In			Proper hot holding temperatures			
Hands clean and properly washed				22	In		
9	In			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In		
10	Out		X	Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	N/A		
Approved Source							
11	In			Time as a Public Health Control; procedures & records			
Food obtained from approved source				Consumer Advisory			
12	N/O			25	N/A		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	In			Highly Susceptible Populations			
Food in good condition, safe, and unadulterated				26	N/A		
14	N/A			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances			
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
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43	In-use utensils: properly stored		
31				44	Utensils, equipment & linens: properly stored, dried, & handled		
Water and ice from approved source				45	Single-use/single-service articles: properly stored and used		
32				46	Gloves used properly		
Variance obtained for specialized processing methods				Utensils, Equipment and Vending			
Food Temperature Control							
33				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Proper cooling methods used; adequate equipment for temperature control				48	X Warewashing facilities: installed, maintained, & used; test strips	X	
34				49	Non-food contact surfaces clean		
Plant food properly cooked for hot holding				Physical Facilities			
35				50	Hot and cold water available; adequate pressure		
Approved thawing methods used				51	Plumbing installed; proper backflow devices		
36				52	Sewage and waste water properly disposed		
Thermometers provided & accurate				53	Toilet facilities: properly constructed, supplied, & cleaned		
Food Identification							
37	X		X	54	Garbage & refuse properly disposed; facilities maintained		
Food properly labeled; original container				55	Physical facilities installed, maintained, and clean		
Prevention of Food Contamination							
38				56	Adequate ventilation and lighting; designated areas used		
Insects, rodents, and animals not present				Employee Training			
39				57	All food employees have food handler training		
Contamination prevented during food preparation, storage and display				58	Allergen training as required		
40							
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

Food Establishment Inspection Report

Establishment: Kappa Men's Club

Establishment #: 19 125

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
				RIC	36
				RIF	-7
				WIC	38
				RIF	0

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed person-in-charge could not locate information used to demonstrate compliance for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during 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.
6	2-401.11 (C) Observed upon entering back door of establishment ashtray with multiple cigarette butts and ashes on small table, along with several matchbooks and two (2) chairs. Smoking tobacco is prohibited in a food establishment. Discussed code and act requirements with person-in-charge and food employees. Ashtray removed by female food employee during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees at bar, in men's restroom, and in women's restroom. Hand washing signs provided during inspection.
16	4-601.11 (Pf) Observed in ice machine (Manitowoc) white plastic ice deflecting flap soiled with accumulated debris and yellow/brown slime. Ice deflecting flap cleaned and sanitized by male food employee during inspection.
16	4-501.114 (P) Observed concentration of chlorine sanitizing solution in mechanical warewashing machine less than 25 ppm as indicated by a chlorine test kit. A chlorine solution shall have a minimum temperature based on the concentration and pH of the the solution. Chlorine: 25ppm to 49ppm when the temperature is at least 120°F and the pH is 8 or less. Chlorine dispensing hose adjusted during inspection. Recheck = 25-49 ppm - OK.

CFPM Verification (name, expiration date, ID#): Katherine Hutchcraft

Katherine Hutchcraft 01654635 - IL FSSMC Exp. 11/2019	Luay Sweilem 1914928 - Prometric Exp. 8/2021
---	--

HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A

May 30, 2019
 Date

Person in Charge (Signature)

(E)

Inspector (Signature)

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

Food Establishment Inspection Report

Establishment: Kappa Men's Club

Establishment #: 19 125

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (Pf) Observed in kitchen on table by mechanical warewashing machine spray bottle of purple liquid without name identifying contents on container. Purple liquid in spray bottle was degreaser, according to male food employee, and labeled by male food employee during inspection.
37	3-302.12 (C) Observed in kitchen by microwave squeeze container of clear liquid food substance without name identifying contents on container. Clear liquid was water, according to person-in-charge and labeled by male food employee during inspection.
48	4-302.14 (Pf) Observed test kits or other devices are not available to food employees to measure sanitizing solution concentration of chlorine sanitizing solution at mechanical warewashing machine and quaternary ammonium sanitizing solution at 3-compartment sink. Provide a test kit or other measuring device so food employees can measure concentrations and ensure proper ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Test kits acquired by person-in-charge during 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 was classified as a Category I food establishment. Facility has changed menu and will now only offer frozen pizzas to customers. Facility will be re-classified as a Category III food establishment.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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, 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.
	This facility is on the NCPWS program and must routinely collect water samples as required
	Upon arrival, establishment smelled like cigarette smoke and an ashtray receptacle was observed by the back door

Dale Fr
Katherine Hestehorn
 Person In Charge (Signature)

May 30, 2019
 Date

Paul Wilkins
 Inspector (Signature)

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