

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	06/04/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:15 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Kouri's Grill & Bar	19 094	To-Kou Inc	I		
Street Address		Purpose of Inspection			
105 Elizabeth Pointe Drive		Routine Inspection			
City/State	ZIP Code				
Germantown Hills, IL	61548				

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				Protection from Contamination			
1	In			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			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				23	Out		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				24	Out		X
9	In			Proper date marking and disposition			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				25	In		
10	In			Time as a Public Health Control; procedures & records			
Adequate handwashing sinks properly supplied and accessible				Consumer Advisory			
Approved Source				26	In		
11	In			Consumer advisory provided for raw/undercooked food			
Food obtained from approved source				Highly Susceptible Populations			
12	N/O			27	N/A		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
13	In			Food/Color Additives and Toxic Substances			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Food additives: approved and properly used			
Required records available: shellstock tags, parasite destruction				29	In		
				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				44	Utensils, equipment & linens: properly stored, dried, & handled		
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				46	Gloves used properly		
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Temperature Control				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	X Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	Physical facilities installed, maintained, and clean		
Food Identification				56	X Adequate ventilation and lighting; designated areas used		
37				Employee Training			
Food properly labeled; original container				57	All food employees have food handler training		
Prevention of Food Contamination				58	Allergen training as required		
38	X						
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							

Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 19 094

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50/50

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vegetable beef soup/steam table	165	Diced tomatoes/RIC	40	Turkey/RIC salad prep	41
Chili/steam table	152	Shredded cheese/RIC	41	Cottage cheese/RIC salad prep	40
WI cheddar soup/steam table	170	Housemade ranch dressing/RIC	38	Shredded cheese/RIC salad prep	40
Nacho cheese/steam table	160	Spinach dip/RIC	40	Housemade ranch dressing/WIC	38
Taco meat/steam table	186	Peeled hard-boiled eggs/RIC	39	Ham/WIC	40
Italian beef/steam table	161	Cole slaw/RIC	40	Baked potato/WIC	40
Au jus/steam table	184	Ham/RIC	39	Cole slaw/WIC	38
Mashed potatoes/steam table	174	Cut lettuce/RIC salad prep	39		
Cheddar cheese/steam table	149	Potato salad/RIC salad prep	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that food employees, including the the male person-in-charge, has current CFPM or IL FSSMC certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. 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.
16	4-601.11 (Pf) Observed in kitchen slicer unit soiled with accumulated debris and food particles in upper housing of knife motor. Kitchen slicer unit cleaned and sanitized by male person-in-charge during inspection.
16	4-602.12 (C) Observed along cook line Garland broiler unit cooking grill soiled with accumulated debris and food particles. Food-contact surfaces of cooking/baking equipment must be cleaned and sanitized at least once ever 24 hours. Please correct this violation within 90 days or at least by next routine inspection.
23	3-501.17 (P) Observed in RIC (salad prep) clear plastic container of diced turkey without preparation date or discard date noted on container. TCS 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, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Reviewed HACCP concepts with male person-in-charge during inspection. Food was discarded by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Dennis Couri

Gene Hendricks 01632348 - IL FSSMC Exp. 2/22/2019	Stephanie Kiefner 20948487 - NRFSP Exp. 2/22/2019		
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HACCP Topic: TCS food date-marking requirements, Hepatitis A

Dennis J. Couri _____
 Person in Charge (Signature) Date Jun 4, 2019

Paul Wilber WICHO _____
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 19 094

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed back screen door (north) to food establishment not completely self-closing and tight-fitting. Exterior doors shall be self-closing, solid and tight fitting, and limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in kitchen wood shelf on top of warmer unit behind cook line prep table with rough surface and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in kitchen by warewashing area large black pedestal fan front and rear grill covers soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in kitchen by ice machine green slotted shelving (clean pans stored on shelving) soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
56	6-303.11 (C) Observed in basement storage area one (1) fluorescent light fixture not functioning and one (1) fluorescent light fixture "flickering" on/off. Light intensity shall be at least 10 foot candles (108 lux) 30 inches above the floor in dry food storage areas. 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 I food establishment	
The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation	
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 (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.	

Dennis J. Couri

Person in Charge (Signature)

Jun 4, 2019

Date

Paul Miller

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____