

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 | 1 | Date | 06/04/2019 |
| | | No. of Repeat Risk Factor/Intervention Violations | | 0 | Time In |
| Establishment Town & Kountry Kitchen | License/Permit # 19 107 | Permit Holder Shemsedin Arifi | | Risk Category I | |
| Street Address 385 Old Germantown Road | | Purpose of Inspection Routine Inspection | | | |
| City/State Germantown Hills, IL | ZIP Code 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 | In | | | 16 | In | | |
| Certified Food Protection Manager (CFPM) | | | | Food-contact surfaces; cleaned and sanitized | | | |
| Employee Health | | | | 17 | In | | |
| 3 | In | | | Proper disposition of returned, previously served, reconditioned and unsafe food | | | |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | | Time/Temperature Control for Safety | | | |
| 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 | In | | |
| 8 | In | | | Proper cold holding temperatures | | | |
| Hands clean and properly washed | | | | 24 | N/A | | |
| 9 | In | | | Time as a Public Health Control; procedures & records | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | | Consumer Advisory | | | |
| 10 | In | | | 25 | In | | |
| Adequate handwashing sinks properly supplied and accessible | | | | Consumer advisory provided for raw/undercooked food | | | |
| Approved Source | | | | Highly Susceptible Populations | | | |
| 11 | In | | | 26 | N/A | | |
| Food obtained from approved source | | | | Pasteurized foods used; prohibited foods not offered | | | |
| 12 | N/O | | | Food/Color Additives and Toxic Substances | | | |
| Food received at proper temperature | | | | 27 | N/A | | |
| 13 | Out | | X | Food additives: approved and properly used | | | |
| Food in good condition, safe, and unadulterated | | | | 28 | In | | |
| 14 | N/A | | | Toxic substances properly identified, stored, and used | | | |
| Required records available: shellstock tags, parasite destruction | | | | 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 | | |
| Pasteurized eggs used where required | | | | In-use utensils: properly stored | | | |
| 31 | | | | 44 | In | | |
| Water and ice from approved source | | | | Utensils, equipment & linens: properly stored, dried, & handled | | | |
| 32 | | | | 45 | In | | |
| Variance obtained for specialized processing methods | | | | Single-use/single-service articles: properly stored and used | | | |
| Food Temperature Control | | | | 46 | In | | |
| 33 | | | | Gloves used properly | | | |
| Proper cooling methods used; adequate equipment for temperature control | | | | Utensils, Equipment and Vending | | | |
| 34 | | | | 47 | In | | |
| Plant food properly cooked for hot holding | | | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 35 | | | | 48 | In | | |
| Approved thawing methods used | | | | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 36 | | | | 49 | X | | |
| Thermometers provided & accurate | | | | Non-food contact surfaces clean | | | |
| Food Identification | | | | Physical Facilities | | | |
| 37 | | | | 50 | In | | |
| Food properly labeled; original container | | | | Hot and cold water available; adequate pressure | | | |
| Prevention of Food Contamination | | | | 51 | In | | |
| 38 | | | | Plumbing installed; proper backflow devices | | | |
| Insects, rodents, and animals not present | | | | 52 | In | | |
| 39 | X | | X | Sewage and waste water properly disposed | | | |
| Contamination prevented during food preparation, storage and display | | | | 53 | In | | |
| 40 | | | | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| Personal cleanliness | | | | 54 | In | | |
| 41 | | | | 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 | X | | |
| | | | | Adequate ventilation and lighting; designated areas used | | | |
| Employee Training | | | | Employee Training | | | |
| 57 | X | | | 57 | X | | |
| All food employees have food handler training | | | | All food employees have food handler training | | | |
| 58 | | | | 58 | In | | |
| Allergen training as required | | | | Allergen training as required | | | |

Food Establishment Inspection Report

Establishment: Town & Kountry Kitchen

Establishment #: 19 107

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------------------|------|---------------------------|------|---------------|------|
| Sausage gravy/soup urn | 136 | Sausage links/RIC prep | 40 | | |
| Eggs/griddle | 187 | Sliced ham/RIC prep | 41 | | |
| Creme of potato soup/stove | 167 | Shredded cheese/RIC prep | 41 | | |
| Hash browns/griddle | 175 | Sliced tomatoes/RIC prep | 41 | | |
| | | Shredded cheese/RIC prep | 40 | | |
| | | Sour cream/RIC 6-door | 39 | | |
| | | Soup base/RIC 6-door | 40 | | |
| | | Pancake batter/RIC 6-door | 41 | | |
| | | Milk/RIC wait prep | 41 | | |

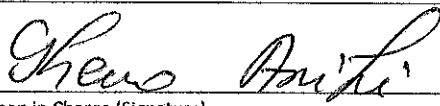
OBSERVATIONS AND CORRECTIVE ACTIONS

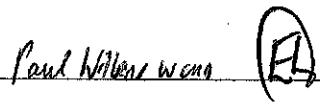
| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 13 | 3-202.15 (Pf) Observed in storage room on white wood shelf dented can of Absolut mushroom pieces and stems. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from shelf and placed in dented can area by male person-in-charge during inspection. |
| 39 | 3-305.14 (C) Observed in RIC (6-door) half-cut head of lettuce stored directly on other packages of food. Unpackaged food shall be protected from contamination. Half-cut head of lettuce removed from RIC and wrapped in clear plastic wrap by male person-in-charge during inspection. |
| 49 | 4-601.11 (C) Observed in kitchen shelf under griddle soiled with accumulated grease and food debris. Thoroughly clean all cooking equipment. Please correct this violation within 90 days or at least by next routine inspection. |
| 55 | 6-201.16 (C) Observed in kitchen HVAC exhaust vent grill covers and HVAC supply vent grill covers missing and not attached to walls and ceilings. Attachments to walls and ceilings such as vent covers shall be attached. Please correct this violation within 90 days or at least by next routine inspection. |
| 56 | 6-202.12 (C) Observed in restroom hallway HVAC exhaust vent grill cover soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection. |
| 57 | 750.230 (C) Observed documentation that all food employees without CFPM or IL FSSMC certification have current food handler certification except one (1) food employee. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Shemsedin Arifi

| | | | |
|---|--|--|--|
| Shemsedin Arifi 21394992 - NRFSP Exp. 10/2022 | | | |
|---|--|--|--|

HACCP Topic: TCS food temperature requirements, Hepatitis A


Jun 4, 2019
 Person in Charge (Signature) Date


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

