

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	08/06/2019
Establishment Doc's Diner		License/Permit #	19 143	Time In	8:25 AM
Street Address 610 W. Front Street		No. of Repeat Risk Factor/Intervention Violations		Time Out	10:25 AM
City/State Roanoke, IL		ZIP Code	61561	Permit Holder	Christian Meyer
		Purpose of Inspection		Risk Category	I
		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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	Out		X
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	In		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
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

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate	X	
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		X
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		X
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		X
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		X
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		X

Food Establishment Inspection Report

Establishment: Doc's Diner

Establishment #: 19 143

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
French toast/griddle	158		Sliced cheese/RIC	41		Sausage gravy-cooling/RIC	54
Chili/crock pot	141		Milk/RIC	41		Cut lettuce/RIC	40
Ham & corn chowder-cook/crock	93		Sour cream/RIC	41		Housemade ranch dressing/RIC	40
Oatmeal/microwave	165		Shredded cheese/cold-holding	41			
			Diced tomatoes/cold-holding	41			
			Ground sausage/cold-holding	41			
			Diced ham/cold-holding	41			
			Pancake batter/cold-holding	41			
			Sliced tomatoes/RIC	41			


OBSERVATIONS AND CORRECTIVE ACTIONS

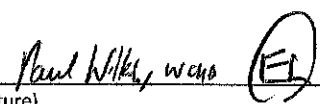
Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-602.12 (C) Observed in kitchen exhaust hood filters soiled with accumulated debris and grease drips. Please correct this violation within 90 days or at least by next routine inspection.
36	4-204.112 (Pf) Observed in kitchen temperature measuring device not provided and conspicuous in RIF (chest, white, Arctic King). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
36	4-204.112 (C) Observed in wait staff area temperature measuring device not provided and conspicuous in RIC (pie cooler, Haier). Please correct this violation within 90 days or at least by next routine inspection.
38	6-501.112 (C) Observed in kitchen in RIC (no food, not in operation) glue trap on bottom shelf with multiple (1-10) dead roaches on glue trap. Dead or trapped insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Glue trap discarded by male person-in-charge during inspection.
49	4-602.13 (C) Observed accumulated condensation ice in RIF compartment of two (2) RICs (Haier, black, by hand sink). Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in utility room cold water line to service sink disconnected and in need of repair. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Christian Meyer

Christian Meyer 21201733 – NRFSP Exp. 3/2021	Jenna Huschen 21395000 - NRFSP Exp. 10/2022	Curtis Leman 21441094 - NRFSP Exp. 3/2023	
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HACCP Topic: TCS food temperature requirements, Hepatitis A


Aug 6, 2019
 Person in Charge (Signature) Date


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


Food Establishment Inspection Report

Establishment: Doc's Diner

Establishment #: 19 143

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-201.11 (C) Observed in women's restroom flooring under carpet by carpet & tile juncture damaged, partially sunken, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in back storage room accumulated debris, cobwebs, and water stains in NW corner of wall by shelving unit. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in storage room wall behind mop sink soiled with accumulated black substance and accumulated debris. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.17 (C) Observed in customer dining area four (4) ceiling tiles in center with water stains and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed accumulated debris and grease below external exhaust ventilation unit. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with certified food protection manager certification have food allergy awareness training as required. 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 note 5 repeat violations (items #16, #49, #51, #55, #58) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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 (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 offered @ WCHD: October 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.


 Person in Charge (Signature)

Aug 6, 2019
 Date

Paul Wilkins WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____