

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	2	Date	10/17/2019
Establishment Kouri's Grill & Bar		License/Permit #	19 094	Time In	1:45 PM
Street Address 105 Elizabeth Pointe Drive		Permit Holder	To-Kou Inc	Time Out	3:50 PM
City/State Germantown Hills, IL		ZIP Code	61548	Risk Category I	
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
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	Out		X
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		
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	N/O		
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

Compliance Status		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			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
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			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44	X		X
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		X
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	X		
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58	X		
Allergen training as required			

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Establishment #: 19 094

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50-99

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Vegetable beef soup/steam table	161		Brown gravy/steam table	168	Housemade ranch dressing/RIC
Chili/steam table	165		Philly steak sandwich/griddle	168	Milk/WIC
Potato soup/stove	160		Ribeye steak sandwich/grill	159	Housemade ranch dressing/WIC
Nacho cheese/steam table	172		Diced tomatoes/RIC	40	Sour cream/WIC
Taco meat/steam table	170		Diced ham/RIC	40	Cottage cheese/RIC salad prep
Italian beef/steam table	190		Shredded cheese/RIC	41	Cole slaw/RIC salad prep
Au jus/steam table	189		Ground sausage/RIC pizza prep	41	Sliced cheese/RIC
Mashed potatoes/steam table	191		Diced ham/RIC pizza prep	41	Pastrami/RIC
Cheddar cheese/steam table	155		Shredded cheese/RIC pizza prep	40	Sliced ham/RIC

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 basement on can shelf dented cans of Gordon Choice sharp cheddar cheese sauce and Brooks chili hot beans. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed to dented can area during inspection.
16	4-602.11 (C) Observed in kitchen in ice machine (Manitowoc) top interior of white plastic ice dispensing cover soiled with accumulated pink substance and black substance. Surfaces of equipment contacting food that is not Time/Temperature Control for Safety food such as ice bins and enclosed components of equipment such as ice makers, shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. Please correct this violation within 90 days or at least by next routine inspection.
44	4-903.11 (C) Observed in kitchen on bread warmer unit clean soup spoons stored with food-contact surface in "up" position in plastic flatware cylinder. Utensils shall be stored covered or inverted. Clean soup spoons removed from plastic flatware cylinder and placed back into plastic flatware cylinder with handles extended in "up" position by male person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen on shelf along cook line Styrofoam containers stored in "up" position and not protected from contamination. Single-use articles shall be stored away or protected from contamination and covered or inverted. Styrofoam containers removed from shelf and placed back onto shelf inverted and in clear plastic bag by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Warren Gene Hendricks

Warren Gene Hendricks 18036170 - ServSafe Exp. 6/2024	Stephanie Kiefner 18036172 - ServSafe Exp. 6/2024	Jack Bridgmon 17983612 - ServSafe Exp. 6/2024
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HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements

Oct 17, 2019
 Person In Charge (Signature) Date

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

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed in kitchen along cook line warming lamp unit support chains soiled with accumulated dust and debris. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC cooling fan grill covers soiled with accumulated dust and debris. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in men's restroom interior side of self-closing door with hole and not maintained in good repair. Doors shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that certified food protection managers have food allergy awareness training as required. All certified food service sanitation managers employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. 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/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: Spring 2020	
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.	

Warrin Thompson
Person In Charge (Signature)

Oct 17, 2019
Date

Paul Wilkins
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____