

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	0	Date	11/01/2019	
				Time In	10:35 AM	
Establishment Pizza Hut #024737		License/Permit #	19 017		No. of Repeat Risk Factor/Intervention Violations	0
Street Address 118 W. Center Street		Permit Holder 2JR Pizza Enterprises LLC		Risk Category II		
City/State Eureka, IL		ZIP Code 61530		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	Item	Compliance Status	COS	R	Item
Supervision							
			1 In Person in charge present, demonstrates knowledge, and performs duties				15 In Food separated and protected
			2 In Certified Food Protection Manager (CFPM)				16 In Food-contact surfaces; cleaned and sanitized
Employee Health							
			3 In Management, food employee and conditional employee; knowledge, responsibilities and reporting				17 In Proper disposition of returned, previously served, reconditioned and unsafe food
			4 In Proper use of restriction and exclusion	Time/Temperature Control for Safety			
			5 In Procedures for responding to vomiting and diarrheal events				18 In Proper cooking time and temperatures
Good Hygienic Practices							
			6 In Proper eating, tasting, drinking, or tobacco use				19 N/A Proper reheating procedures for hot holding
			7 In No discharge from eyes, nose, and mouth				20 N/A Proper cooling time and temperature
Preventing Contamination by Hands							
			8 In Hands clean and properly washed				21 In Proper hot holding temperatures
			9 In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				22 In Proper cold holding temperatures
			10 In Adequate handwashing sinks properly supplied and accessible				23 In Proper date marking and disposition
Approved Source							
			11 In Food obtained from approved source				24 N/A Time as a Public Health Control; procedures & records
			12 N/O Food received at proper temperature	Consumer Advisory			
			13 In Food in good condition, safe, and unadulterated				25 N/A Consumer advisory provided for raw/undercooked food
			14 N/A Required records available: shellstock tags, parasite destruction	Highly Susceptible Populations			
Food/Color Additives and Toxic Substances							
							26 N/A Pasteurized foods used; prohibited foods not offered
							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	Item	Compliance Status	COS	R	Item
Safe Food and Water							
			30 Pasteurized eggs used where required				43 In-use utensils: properly stored
			31 Water and ice from approved source				44 Utensils, equipment & linens: properly stored, dried, & handled
			32 Variance obtained for specialized processing methods				45 X Single-use/single-service articles: properly stored and used
Food Temperature Control							
			33 Proper cooling methods used; adequate equipment for temperature control				46 In Gloves used properly
			34 Plant food properly cooked for hot holding	Utensils, Equipment and Vending			
			35 Approved thawing methods used				47 In Food and non-food contact surfaces cleanable, properly designed, constructed, and used
			36 Thermometers provided & accurate				48 X Warewashing facilities: installed, maintained, & used; test strips
Food Identification							
			37 Food properly labeled; original container				49 X Non-food contact surfaces clean
Prevention of Food Contamination							
			38 Insects, rodents, and animals not present	Physical Facilities			
			39 Contamination prevented during food preparation, storage and display				50 In Hot and cold water available; adequate pressure
			40 Personal cleanliness				51 In Plumbing installed; proper backflow devices
			41 Wiping cloths: properly used and stored				52 In Sewage and waste water properly disposed
			42 Washing fruits and vegetables				53 In Toilet facilities: properly constructed, supplied, & cleaned
							54 In Garbage & refuse properly disposed; facilities maintained
							55 X Physical facilities installed, maintained, and clean
							56 In Adequate ventilation and lighting; designated areas used
Employee Training							
							57 In All food employees have food handler training
							58 In Allergen training as required

Food Establishment Inspection Report

Establishment: Pizza Hut #024737

Establishment #: 19 017

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	
Meaty marinara pasta/oven	183		Diced eggs/salad bar	38	Shredded cheese/RIC pizza prep
Sausage pizza/oven	195		Cut lettuce/salad bar	39	Beef crumbles/RIC pizza prep
Chicken wings/fryer	165		Macaroni salad/salad bar	38	Diced tomatoes/RIC pizza prep
Cheese pizza/oven	190		Cottage cheese/salad bar	37	Bean mix/RIC pizza prep
Sausage pizza/oven	178		Sliced tomatoes/salad bar	39	Meat sauce/RIC pizza prep
Pepperoni pizza/oven	189		Shredded cheese/salad bar	38	Diced chicken/WIC
Cheese Cheez-It pizza/oven	175		Sausage crumbles/RIC pizza prep	38	Macaroni salad/WIC
Garlic knots/oven	191		Sliced ham/RIC pizza prep	38	Pizza meatballs/WIC
			Pasta/RIC pizza prep	39	Diced eggs/WIC

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
45	4-903.11 (C) Observed in storage area box of small WingStreet bowls and pizza boxes in wrapping stored directly on floor by RIF and shelving unit. Single-use articles shall be stored at least six inches above the floor. Single-use articles removed from floor and placed onto shelving unit by female person-in-charge during inspection.
48	4-302.14 (Pf) Observed test kit to measure concentration of chlorine sanitizing solution in mechanical warewashing machine not provided at establishment. Provide a test kit or other measuring device so food employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Chlorine test kit acquired by female person-in-charge during inspection.
49	4-602.13 (C) Observed in WIC blue plastic cooling fan grill covers soiled with accumulated debris and dust. 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 along food cook/prep line peeling paint on ceiling above WingStreet fryer unit. Ceilings 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.

CFPM Verification (name, expiration date, ID#): Patricia Garber

Patricia Garber 16196711 - ServSafe Exp. 3/2023	Lisa Sally 16225974 - ServSafe Exp. 3/2023	Scott Morrow 13268747 - ServSafe Exp. 3/2021	Kevin Mickelson 15211320 - ServSafe Exp. 6/2022
---	--	--	---

HACCP Topic: TCS food temperature requirements, Hepatitis A

Patricia Garber
 Person in Charge (Signature)

Nov 1, 2019
 Date

Paul Wilkins (with initials) **EL**
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Pizza Hut #024737

Establishment #: 19 017

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	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 II food establishment. If facility chooses to cool down TCS food and reheat TCS food, this facility will be re-classified as a Category I food establishment.
	Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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: Spring 2020
	Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	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.

Patricia Barber
Person in Charge (Signature)

Nov 1, 2019
Date

Paul Wilson Wong
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____