## **Food Establishment Inspection Report**

Woodford County Health Department  1831 S. Main Street, Eureka, IL 61530  No. of Repeat Risk Factor/Intervention Violations  1 Time In 11														Pa	ge 1	of 3
Security Protection of the Completion of Com	Local Health Department Name and Address						No. of Risk Factor/Intervention Violations 1 Date 11/06/20							6/201	19	
Establisment Monitaria Plaza 9900  Sirrest Address Sive Address Chystate LiPaco, It  FOODBOINS LINESS RISK PACTORS AND PUBLIC REALITY INTERVENTIONS  Cricle designated compliance status (IN, CUI, No.) (A), for each unwarried tem (Ne'in compliance OUT-not in compliance OUT-not						Ľ	No. of Nisk Pactor/intervention Violations							00 AN	1	
American Porsam Pizza Co.   It   American Pizza Co.   It   It   American Pizza Co.   It   American Pizza Pizza Co.   It   American Pizza Pizza Co.   It   American Pizza Pizza Co.   It   American						N	No. of Donast Diels Contaction Majorithms						0 PN	1		
Sires Address Sign A Mail Street  City's State   Page of the proper of the properties of properties	,				P											
Circle designated compliance status (IN, CUT, NO, NA) for each numbered item. (NH-in: compliance) Out-not in compliance. NJ-not observed. (NH-in: compliance) Out-not observed. (NH-in: compliance)						— <u> </u> A	American Dream Pizza Co.									
Compliance Status IN, CUT, IVO, N/A) for each numbered item   (N-In-compliance	850	0 W.	Main Street				P	Purpose of Inspection								
Cricle designated compliance status (N, Out 7/00, N/A) for each number of item   N=in compliance   Out-each in Color of plays, Put Interventions are control measured to prevent concludes								)penii	ng In	spection						
Cricle designated compliance status IN, Out F, Nov. A(A) for each number of time.  Nel in compliance OUT-not in compliance North otherwise M, Annot applicable with COS-corrected on-site using inspection box for COS and/or is COS-corrected on-site using inspection B-repeat violation  Cost-corrected on-site using inspection B-repeat violation  Supervisition  Supervisition  In Person in durge present, demonstrates knowledge, and In Proceedings for Cost and Cost In In Proceedings for Cost In In Inc. In	EIF	Paso,	, IL			eve sere			-					or a sector of contrast of the	11-41-11-11-1	
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Conspilance Status  Compliance S		IN=i	n compliance			/A=n	ot ap	prevalent contributing factors of foodborne illness or injury. P								
Compliance Status			COS≈o			ion				interventions a	re control measu	res to prever	nt foodborne	iliness o	or Inju	ıry.
Superviolat   In   Person in charge pretent, demonstrates knowledge, and   In   Person in charge pretent   Person in Continue   In   Person in Continue	Col	mplia			····	_	OS R	П	Con	noliance Status					cos	T <sub>R</sub>
Image: Common and protected performs unless performs unless unless or large present, demonstrates knowledge, and performs unless unle			And A specific and the Section of th	Supervision							Protection from	n Contamina	ition			
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Employee Health			in	**************************************		$\perp$		╛╏	16	ln .	Food-contact surfa	aces; cleaned a	ınd sanitized		<u> </u>	<del> </del>
Employee nation   Nanagement, food employee and conditional employee;   In   Proper cooking free possibilities and reporting	2		In		CFPM)				17	le le			reviously serve	d,		T
Social Practices are preventative made adultion   1									1/		Carried and the state of the same	Barrer and San State of the San State of		to Carrier to Carrier to A		
In   Proper use of restriction and exclusion   19   NYA   Proper reheating procedures for her binding   19   NYA   Proper cooling time and temperature   12   NYA   Proper deleting procedures for her binding   19   NYA   Proper cooling time and temperature   12   NYA   Proper deleting procedures for her binding   19   NYA   NYA   Proper deleting procedures for her binding   19   NYA   NYA   Proper deleting procedures for her binding   19   NYA   NYA   Proper deleting procedures for her binding   19   NYA   NYA   NYA   Proper deleting procedures for her binding   19   NYA   NYA   Proper deleting procedures for her binding   19   NYA	3	. 1	in in							-for-energy representation of the second relation						
Solid National Content   Proper cooling to vomiting and discribed events   Cooling   Proper cooling time and temperature   Cooling   Proper cooling time and temperature   Cooling   Coo		1 75.7	lis	<del></del>	-	╅	+	. J. F	27	* 11 20 V	<u> </u>	<u>.</u>			ļ	<del> </del>
Second Hygionic Practices   1	5			<del></del>	·	+	+	- I - I-							<u> </u>	<del> </del>
Solution   Proper eating, tasting, drinking, or tobacce use   1		rii -			8		_	-	. 6	-191 3 2 0 3 1 2 5 4 10 6 5 4 1 1 2 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	· · · · · · · · · · · · · · · · · · ·				<u> </u>	<del> </del>
In   No discharge from eyes, noise, and mouth   Proper date marking and disposition   Proper date marking and disposition   24   N/A   Time as a Public Health Control procedures & records   14   No hare hand contact with RTE food or a pre-approved alemant was provided from a pre-perfy allowed   25   N/A   Consumer advisory provided for any indercocked foo   Highly Susceptible Populations   25   N/A   Pool and advisory provided for any indercocked foo   Highly Susceptible Populations   27   N/A   Pool and advisory provided for any indercocked foo   Highly Susceptible Populations   27   N/A   Pool and advisory provided for any indercocked foo   Highly Susceptible Populations   27   N/A   Pool and divisors approved and groperty used   14   N/A   Required records available: shellstock tags, parasite   27   N/A   Pool and advisors approved and groperty used   28   In   Food and divisors approved and groperty used   28   In   Food and divisors approved and groperty used   28   In   Food and divisors approved and groperty used   28   In   Food and divisors approved and groperty used   28   In   Food and divisors approved and groperty used   29   N/A   Required records available: shellstock tags, parasite   29   N/A   Required r	6		ĺn		hacco use	T		- I - I-			/ <del></del>					
Preventing Contamination by Hands   24   N/A   Time as a Public Health Control, procedure's & records   14   N/A	H		······································		<del></del>			- I - F	- 1	<u> </u>	1	· ·			ļ	
In							-1	## H				<del></del>				⊬
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed alternative procedure properly allowed alternative procedure properly allowed alternative procedure properly slowed alternative procedure properly slowed alternative procedure properly slowed alternative procedure properly slowed alternative procedure properly supplied and accessible     2	R	***********	ln.	A) and the speciment of the Section Section 15 - 17 - 17 february and Section of the section of		Т			24	N/A	1		procedures & r	ecords		
Adequate handwashing sinks properly supilled and accessible   X	H				or a pre-approved			$\dashv$			T				ī	
Approved Source  Approved Source  12 In Pood obtained from approved source 13 In Pood in good contition, safe, and unadulterated 14 N/A Required records available; shellstock tags, parasite 15 In Pood obtained from approved source 16 N/A Required records available; shellstock tags, parasite 17 In Pood additives: approved and properly used and stored, and used 18 N/A Required records available; shellstock tags, parasite 19 In Toxic substances properly identified, stored, and used 19 Compliance with variance/specialized process/HACCP  COMPLIANT PRACTICES  GOOD RETAIL PRACTICES  Safe Food and Water 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 Re-repeat  COS R  Safe Food and Water  COS R  Pasteurized eggs used where required  30 Prasteurized eggs used where required  31 Water and ice from approved source  Food data for specialized processing methods  Food temperature Control  44 Utensils, equipment & lines: properly stored and used  45 Single-use/single-service articles: properly stored and used  46 Gloves used properly  Food and non-food contact surfaces cleanable, properly designed, constructed and used  47 Food and non-food contact surfaces cleanable, properly designed, constructed and used  48 Warevanding facilities: installed, maintained, & used; test strips  49 Non-food contact surfaces cleanable, properly disposed; facilities maintained  50 Houten cold water available; adequate pressure  51 Plumbing installed, proper backflow devices  52 Sewage and waste water properly disposed; facilities maintained  53 Adequate ventilation and lighting; designated areas used  54 Single-use/single-service cleanable  Physical Facilities  55 Physical facilities installed, maintained, and clean  56 Adequate v	9		ln					╛╏	25	N/A	J		-	ced food		
In   Food obtained from approved source   In   Food received at proper temperature   In   Food and obtained from approved source   In   Food in good condition, safe, and unadulterated   In   Tokic substances properly identified, stored, and used   Conformance with Approved Procedures with Approved Procedures with Approved Procedures   In   Tokic substances properly identified, stored, and used   Conformance with Approved Procedures   In   Tokic substances properly identified, stored, and used   Conformance with Approved Procedures   In   Tokic substances properly identified, stored, and used   Conformance with Approved Procedures   In   Tokic substances properly identified, stored, and used   Conformance with Approved Procedures   In   Tokic substances   In   To	10		Out	Adequate handwashing sinks properly	y supplied and accessib	le >	<			Augustinia salah da	T	2023 (00 02:00:00:00:00:00:00:00:00:00:00:00:00:0	THE COLUMN TWO IS NOT THE OWNER, THE PARTY OF THE PARTY O	4	T	
11 In Food ordine From approve 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  GOOD RETAIL PRACTICES  In Toxic substances properly disposed in the food property used and physical food property Left.  14 Wark and ice from approved source and physical objects into foods.  Proper Use of Utensils  GOOD RETAIL PRACTICES  In Toxic substances properly disposed food properly disposed food devining food properly desposed food and physical facilities maintained  Physical Facilities properly disposed facilities maintained  House of the proper of the food devices p	7112			Approved Source					26		1			tered	<u> </u>	
13 In Food in good contliction, safe, and unadulterated  14 N/A Required records available; shellstock tags, parasite destruction  COOD RETAIL PRACTICES  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  Safe flood and Water  Safe flood and water required  44 Utensils, equipment & lines: properly stored, dired, & handled  45 Single-use/single-service articles: properly stored and used  Water and itse from approved source  Safe flood and non-food contact surfaces cleanable, properly designed, constructed and used  Warewashing facilities: installed, maintained, & used; test strips  Non-food contact surfaces cleanable, properly designed, constructed water wailable; adequate pressure  Prevention of Flood Contamination  Prevention of Flood Contamination  Safe flood and non-food contact surfaces cleanable, properly designed, constructed water wailable; adequate pressure  Propical Facilities: Installed, maintained, & used; test strips  Non-food contact surfaces clean  Physical Facilities  Safe flood and non-food contact surfaces cleanable, properly desposed.  Safe flood and non-food contact surfaces cleanable, properly desposed.  Safe flood and non-food contact surfaces cleanable, properly desposed.  Safe flood and non-food contact surfaces cleanable, proper	11		ln l	Food obtained from approved source			T	7	-						T T	7
14 N/A Required records available: shellstock tags, parasite destruction  GOOD RETAIL PRACTICES  COS R  Practices are preventable reasures to control the addition of pathogens, chemicals, and physical objects into foods.  Rerepeat  COS and/or R COS-and/or R COS-and/or R COS-and/or R COS-and/or R COS-corrected on-site during inspection Re-repeat  43	12		N/O	Food received at proper temperature	!			- I 1-		THE PARTY IN THE PROPERTY OF T	<del></del>	·			<u> </u>	╙
Compliance with variance/specialized process/HACCP	13	<del>(* 101530 1025</del>	ln .	Food in good condition, safe, and una	dulterated			7	28	ini da de la calenda de la		and the second second second second		d used		
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  Safe Food and Water  Variance obtained for specialized processing methods  Food Temperature Control  Approved thawing methods used; adequate equipment for temperature control  Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Frevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Washing fruits and vegetables  Food properly designed, constructed, supplied, & cleaned  Washing fruits and vegetables  Good Retail Practices are preventable with eaddition of pathogens, chemicals, and physical objects into foods.  Mark "X" In appropriate box for COS and/or R COS=corrected on-site during inspection Rerepeat  Proper Use of Utensils  Proper Use of Utensils  Proper Use of Utensils  Food Intensice properly stored  Utensils, equipment & linens: properly stored and used  Utensils, equipment & linens: properly stored and used  Glows used properly  Utensils, equipment & linens: properly stored and used  Utensils, equipment & linens: properly stored and used  Glows used properly  Washingle-use/single-service articles: properly stored and used  Washing fruits and veget during food preparation, storage and display  Food and non-food contact surfaces clean  Physical Facilities  Physical Facilities  Food downtare available; adequate pressure  Plumbing Installed, properly desposed, facilities maintained  Garbage & refuse properly disposed, facilities maintained  Garbage & refuse properly disposed, facilities maintained  Food contact surfaces clean  Physical Facilities  Food and non-food contact surfaces clean  Physical Facilities  Food and non-food contact surfaces clean  Physical Facilities  Food and non-fo	14		N/A		tags, parasite			7 1	·····		The second second second					
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    COS   R		(n. 100 ) ja		destruction							Compliance with v	ariance/specia	ilized process/i	IACCP	A PARAMETER	
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						/										
Safe Food and Water  Pasteurized eggs used where required  Water and ice from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Proper Cooling methods used; adequate equipment for temperature control  Approved thawing methods used  Approved thawing methods used  Thermometers provided & accurate  Provention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Washing fruits and vegetables  Physical Facilities maintained, and clean  Adequate ventilation and lighting, designated areas used  Employee Training  All food employees have food handler training		ا مامسا										. ·			الماماد	
Proper Use of Utensils	- IV	nark	X III DOX II HUII	ibered item is not in compliance	IVIAIX A III appi	<del></del>		X IUI	COS	aliu/of K COSE	corrected off-site	uaring mape	cuon n=r	epeat v	cos	~~~~
Pasteurized eggs used where required   31   Water and ice from approved source   43   William   Water and ice from approved source   44   Utensils, equipment & linens: properly stored, dried, & handled   45   Single-use/single-service articles: properly stored and used   46   Gloves used properly	(1000 mar.)	A COUNTY OF THE PARTY OF THE PA				CUS	I K	*****			Overvekiles	a <b>s</b> i ibanalia			LUS	l K
Water and ice from approved source   44   Utensils, equipment & linens: properly stored, dried, & handled	20	.000					i i	43		In use utendia seen		or orensus				1
Variance obtained for specialized processing methods   Food Temperature Control   45   Single-use/single-service articles: properly stored and used   46   Gloves used properly	-	-+	<del></del>					_	+			arad driad 8	handlad		X	⊬
Food Temperature Control   46   Gloves used properly   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   48   Warewashing facilities: Installed, maintained, & used; test strips   Non-food contact surfaces cleanable, properly designed, constructed and used   48   Warewashing facilities: Installed, maintained, & used; test strips   Non-food contact surfaces cleanable, properly designed, constructed and used   48   Warewashing facilities: Installed, maintained, & used; test strips   Non-food contact surfaces cleanable, properly designed, constructed and used   48   Warewashing facilities: Installed, maintained, & used; test strips   Non-food contact surfaces cleanable, adequate pressure   Physical Facilities   Physical Facilities   Physical Facilities   Sewage and waste water properly disposed   50   Sewage and waste water properly disposed   51   Toilet facilities: properly constructed, supplied, & cleaned   52   Garbage & refuse properly disposed; facilities maintained   53   Physical facilities installed, maintained   54   Garbage & refuse properly disposed; facilities maintained   55   Physical facilities installed, maintained, and clean   Adequate ventilation and lighting; designated areas used   Employee Training   57   All food employees have food handler training   58   Plant	<b>—</b>			<del>.``.</del>				_		. , ,					<del>  ▽</del>	<del> </del>
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  37 Food Identification:  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  Temployee Training  38 Insects and vegetables  49 Non-food contact surfaces clean and used 48 Warewashing facilities: installed, maintained, & used; test strips 49 Non-food contact surfaces clean  Physical Facilities  50 Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices 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 Physical facilities installed, maintained, and clean 66 Adequate ventilation and lighting; designated areas used  Employee Training 67 All food employees have food handler training	52	٧	variance obtained			aha Wita		_	, ,			y storeu anu u	seu		X.	
Plant food properly cooked for hot holding   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   48   Warewashing facilities: Installed, maintained, & used; test strips   Non-food contact surfaces clean   Physical Facilities   Physical Facilities   Non-food contact surfaces clean   Physical Facilities   Physical Facilities   Physical Facilities   Physical Facilities   Non-food contact surfaces   Physical Facilities   Non-food contact surfaces   Physical Facilities   Non-food contact surfaces   Physical Facilities   Installed   Physical Facilities   Physi	22					Stranger	I	40				ant and Van	diwa.		}	L
Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness  Wiping cloths: properly used and stored  Washing fruits and vegetables  Adequate ventilation and lighting; designated areas used  Employee Training  All food employees have food handler training	I		<del>-,: .                                     </del>	<del></del>	emperature control		$\vdash$	100,000		and process of the second	and the second s	and the second s		etructed	l	
Thermometers provided & accurate  Flood identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness  Wiping cloths: properly used and stored  Washing fruits and vegetables  All food employees have food handler training				<del></del>				47			ontact surfaces clear	navie, propert	y designed, con	siructeu,		
Food Identification:  37 X Food properly labeled; original container  Prevention of Food Contamination  Solution:  18 Insects, rodents, and animals not present  29 Contamination prevented during food preparation, storage and display  40 Personal cleanliness  41 Wiping cloths: properly used and stored  42 Washing fruits and vegetables  43 Non-lood contact straces clean  Physical Facilities  50 Hot and cold water available; adequate pressure  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 Physical facilities installed, maintained, and clean  Adequate ventilation and lighting; designated areas used  Employee Training  57 All food employees have food handler training	-			· · · · · · · · · · · · · · · · · · ·				48		Warewashing facilitie	s: Installed, maintai	ned, & used; to	est strips			
Prysical Facilities   Prysical Facilities   Food properly labeled; original container   Prysical Facilities   Food properly labeled; original container   Prevention of Food Contamination   Food Co	36		nermometers pro					49		Non-food contact sur	faces clean					Г
Prevention of Food Contamination    So	27	TT.				V					Physical I	Facilities				
Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness  Wiping cloths: properly used and stored  Washing fruits and vegetables  Figure backflow devices  Sewage and waste water properly disposed.  Toilet facilities: properly constructed, supplied, & cleaned  Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Adequate ventilation and lighting; designated areas used  Employee Training  All food employees have food handler training	3/	<u> </u>	ood properly labe		3	$\stackrel{X}{=}$		50		Hot and cold water a	vailable; adequate p	ressure			Ī	
40 Personal cleanliness 41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables 43 Adequate ventilation and lighting; designated areas used 44 Employee Training 57 All food employees have food handler training		Τ.			ПОП			51		Plumbing installed; p	roper backflow devi	ces				
40 Personal cleanliness 41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables 43 Adequate ventilation and lighting; designated areas used 44 Employee Training 57 All food employees have food handler training	38		- * -		an and diameter		$\vdash$	52		Sewage and waste wa	ater properly dispos	ed .				
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables 55 Physical facilities installed, maintained 56 Adequate ventilation and lighting; designated areas used  Employee Training 57 All food employees have food handler training	39	_			ge and display			53		Toilet facilities: prope	erly constructed, sup	plied, & clean	ed			Γ.
Washing fruits and vegetables   S5   Physical ractitudes installed, maintained, and clean   S6   Adequate ventilation and lighting; designated areas used   S7   All food employees have food handler training   S7   All food employees have food	40		<del> </del>				$\vdash$	54		Garbage & refuse pro	perly disposed; facil	lities maintaine	ed			
Adequate ventilation and lighting; designated areas used	41			<del> </del>			$\vdash$	55		Physical facilities inst	alled, maintained, a	nd clean				
57 All food employees have food handler training	42	٧	washing truits and	vegetables				56		Adequate ventilation	and lighting; design	ated areas use	d			
THE REPORT OF THE PROPERTY OF											Employee	Training				
58 Allergen training as required								57		All food employees h	ave food handler tra	lining	The state of the s			
								58		Allergen training as re	equired					

## **Food Establishment Inspection Report**

Establish	mont: Monicolic Bizzo #0	.co		۳۰۰	- l- 13 - l	W. 40 400	Page 2 of				
	ment: Monical's Pizza #9  upply:		aste Water System: 🔀 Pu		ablishment ate	#: 19 190					
Sanitizer	Type: Chlorine		PPM:			Heat: 180					
			TEMPERATURE O	RSFRVATIO	NC						
	Item/Location	Temp	Item/Location	<del></del>	Temp	Item/Location	Temp				
Per	operoni pizza/buffet	161	Cut lettuce salad		41	Techy Location	Temp				
	usage pizza/buffet	165	Shredded cheese	·	40						
<u> </u>	acon pizza/buffet	156	Mozzarella cheesi		39						
А	lu just/steam unit	182	Sausage/RIC pizza		39		<del></del>				
			Shredded cheese/RIC		40						
•			Diced tomatoes/RIC p		39						
		<del></del>	Shredded cheese/RIC		40						
			Sliced ham/RIC pizz	a prep	39						
· · · · · ·		1	OBSERVATIONS AND CO	ORRECTIVE A	ACTIONS		L				
Item Number		Violati	ions cited in this report must	be corrected w	ithin the tim	ne frames below.					
10	6-301.14 (C) Observed in women's restroom a sign or poster that notifies food employees to wash their hands is not provided at										
	handwashing sink used by food employees. Handwashing sign provided and posted by female person-in-charge during inspection.										
37			by cashier several squeeze bottles of liquid food substances without name identifying contents on								
	containers. Identify wo	Liquid food substances were sa	lad dressings								
			and labeled by female food employees during inspection.								
37	3-302.12 (C) Observed on shelf above RIC (pizza prep) dry food substance in small portion cups without name identifying contents										
on containers. Identify working food storage containers with common name of the food. Dry food substance w				od. Dry food substance was cin	namon-sugar						
and labeled by female food employee during inspection.  43 3-304.12 (C) Observed in RIC (pizza prep) clear plastic scoop with handle stored in direct contact with shredded cheese and colored cups without handles stored in direct contact with shredded cheese. Store in-use utensils in the food with the ha					ection.						
					ect contact with shredded chee	se and multi-					
					the handle						
	above the top of the food item. In-use utensils removed from shredded cheese by female person-in-charge during inspection.										
45 4-903.11 (C) Observed in RIC across from pizza prep cooler cardboard pizza circles stored directly on slotted shelving of RIC						ing of RIC.					
	Single-use articles shall be stored in the original protective package or stored by using other means that afford protection from					ection from					
	contamination u	ntil used. Me	tal pan placed under card	ooard pizza ci	rcles by fen	nale food employee during insp	ection.				
				<del></del>							
<del> </del>		· /- · · · · · · · · · · · · · · · · · ·									
<del> </del>	rification (name, expirati	· · · · · · · · · · · · · · · · · · ·	· · · · · · · · · · · · · · · · · · ·		. 7						
	Nicole Wehking 825164 - ServSafe Exp. 9/2020	125	llyssa Edwards 85954 - ServSafe Exp. 7/2020	125859	ela Bolduc 46 - ServSa ). 7/2020	fe					
HACCP To		<del> </del>	ients, power outage proce		<del></del>		DENT. 4:				
Mi	Blui Wehl arge (Signature) Paul Wilks, want	ting	Nov 6, 2019 Date		<del> </del>						
nspector (Sig			Follow-up:	Yes 🔀 No	(Check one)	Follow-up Date:	·				

## **Food Establishment Inspection Report**

Page 3 of 3

Establishment: Monical's Pizza #960	Establishment #: 19 190
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	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							
Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, co								
	concessions, group fundralser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.							
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment,							
	please contact WCHD prior to changes occurring for plan review and to ensure compliance.							
	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.							
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Mi	Mish Werking Nov 6, 2019							
Person in Charge (Signature)  Date								
	Paul Williag Wans Follow-up: ☐ Yes ☒ No (Check one) Follow-up Date:							