

# 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	11/06/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Monical's Pizza #960	License/Permit # 19 190	Permit Holder American Dream Pizza Co.		Risk Category II	
Street Address 850 W. Main Street		Purpose of Inspection Opening Inspection			
City/State El Paso, IL	ZIP Code 61738				

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	N/A		
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		
<b>Preventing Contamination by Hands</b>				23	In		
8	In			Proper date marking and disposition			
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				<b>Consumer Advisory</b>			
10	OUT		X	25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	N/A		
13	In			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				<b>Conformance with Approved Procedures</b>			
				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			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	X		X
31	Water and ice from approved source			In-use utensils: properly stored			
32	Variance obtained for specialized processing methods			44			
<b>Food Temperature Control</b>				Utensils, equipment & linens: properly stored, dried, & handled			
33	Proper cooling methods used; adequate equipment for temperature control			45	X		X
34	Plant food properly cooked for hot holding			Single-use/single-service articles: properly stored and used			
35	Approved thawing methods used			46			
36	Thermometers provided & accurate			Gloves used properly			
<b>Food Identification</b>				<b>Utensils, Equipment and Vending</b>			
37	X Food properly labeled; original container		X	47			
				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
<b>Prevention of Food Contamination</b>				48			
38	Insects, rodents, and animals not present			Warewashing facilities: installed, maintained, & used; test strips			
39	Contamination prevented during food preparation, storage and display			49			
40	Personal cleanliness			Non-food contact surfaces clean			
41	Wiping cloths: properly used and stored			<b>Physical Facilities</b>			
42	Washing fruits and vegetables			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			
				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>				<b>Employee Training</b>			
57	All food employees have food handler training			57			
58	Allergen training as required			58			

# Food Establishment Inspection Report

Establishment: Monical's Pizza #960

Establishment #: 19 190

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: 180

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Pepperoni pizza/buffet	161		Cut lettuce salad/RIC	41			
Sausage pizza/buffet	165		Shredded cheese/RIC	40			
Bacon pizza/buffet	156		Mozzarella cheese/RIC	39			
Au just/steam unit	182		Sausage/RIC pizza prep	39			
			Shredded cheese/RIC pizza prep	40			
			Diced tomatoes/RIC pizza prep	39			
			Shredded cheese/RIC pizza prep	40			
			Sliced ham/RIC pizza prep	39			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time 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	3-302.12 (C) Observed in RIC by cashier several squeeze bottles of liquid food substances without name identifying contents on containers. Identify working food storage containers with common name of the food. Liquid food substances were salad 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 was cinnamon-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 multi-colored cups without handles stored in direct contact with shredded cheese. Store in-use utensils in the food with 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. Single-use articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Metal pan placed under cardboard pizza circles by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Nicole Wehking

Nicole Wehking 12825164 - ServSafe Exp. 9/2020	Alyssa Edwards 12585954 - ServSafe Exp. 7/2020	Pamela Bolduc 12585946 - ServSafe Exp. 7/2020	
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HACCP Topic: TCS food temperature requirements, power outage procedures and requirements

Nicole Wehking  
Person in Charge (Signature)

Nov 6, 2019

Date

Paul Wilk, owner (E)  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

