

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	11/14/2019
Establishment Town & Kountry Kitchen		License/Permit #	0	Time In	9:00 AM
Street Address 385 Old Germantown Road		Purpose of Inspection	Risk Category		
City/State Germantown Hills, IL		ZIP Code	Routine Inspection		
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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
Supervision							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
5	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	In		
Good Hygienic Practices							
6	In			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	In		
7	In			Proper cooling time and temperature			
No discharge from eyes, nose, and mouth				21	In		
Preventing Contamination by Hands							
8	In			Proper hot holding temperatures			
Hands clean and properly washed				22	In		
9	In			Proper cold holding temperatures			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	Out		
10	In			Proper date marking and disposition			
Adequate handwashing sinks properly supplied and accessible				24	N/A		
Approved Source							
11	In			Time as a Public Health Control; procedures & records			
Food obtained from approved source				Consumer Advisory			
12	N/O			25	In		
Food received at proper temperature				Consumer advisory provided for raw/undercooked food			
13	In			Highly Susceptible Populations			
Food in good condition, safe, and unadulterated				26	N/A		
14	N/A			Pasteurized foods used; prohibited foods not offered			
Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances			
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
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47	X		X
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48	X		X
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
Food Identification							
37				49			
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
38				Physical Facilities			
Insects, rodents, and animals not present				50			
39	X		X	Hot and cold water available; adequate pressure			
Contamination prevented during food preparation, storage and display				51			
40				Plumbing installed; proper backflow devices			
Personal cleanliness				52			
41				Sewage and waste water properly disposed			
Wiping cloths: properly used and stored				53			
42				Toilet facilities: properly constructed, supplied, & cleaned			
Washing fruits and vegetables				54			
				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				Physical facilities installed, maintained, and clean			
All food employees have food handler training				58	X		
58				Adequate ventilation and lighting; designated areas used			
Allergen training as required				Employee Training			

Food Establishment Inspection Report

Establishment: Town & Kountry Kitchen

Establishment #: 19 107

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/<200

Heat: N/A

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Sausage gravy/soup urn	144	Sausage patty - slacking/counter	20
Scrambled eggs/griddle	161	Sausage patty/RIC 6-door	26
Sausage/griddle	204	Sour cream/RIC 6-door	39
Vegetable beef soup/stove	204	Chicken & dumpling soup/RIC	41
Over hard eggs/griddle	168	Gravy/RIC 6-door	38
		Sliced potatoes/RIC 6-door	39
		Sliced ham/RIC food prep	40
		Shredded cheese/RIC food prep	41
		Milk/RIC wait prep	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed in kitchen rinse agent in use for mechanical warewashing machine was lemon-scented bleach and sanitizer agent in use was quaternary ammonium. Concentration of quaternary ammonium was less than 200 ppm after mechanical warewashing machine ran for five (5) cycles. Rinse agent use discontinued and removed from service by male person-in-charge during inspection. After two (2) cycles, the concentration of quaternary ammonium was 200 ppm according to a test kit. Discussed HACCP concept and proper warewashing machine operation with male person-in-charge during inspection.
23	3-501.17 (P) Observed in RIC (6-door) container of chicken & dumpling soup without use-by date or date of preparation on container. TCS food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. Discussed HACCP concept with male person-in-charge during inspection. Chicken & dumpling soup discarded by male person-in-charge during inspection.
39	3-305.14 (C) Observed in RIC (6-door) quarter-cut head of lettuce stored uncovered in plastic container. Unpackaged food shall be protected from contamination. Quarter-cut head of lettuce removed from RIC and wrapped in clear plastic wrap by male person-in-charge during inspection.
47	4-202.11 (Pf) Observed in kitchen small pan with non-stick coating surface worn, damaged, and no longer smooth and easily cleanable. A food-contact surface shall be smooth and easily cleanable. Small pan removed from use by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Shemsedin Arifi

Shemsedin Arifi 21394992 – NRFSP Exp. 10/2022			
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HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements

Nov 14, 2019
 Person in Charge (Signature) Date

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

Food Establishment Inspection Report

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
48	4-302.14 (Pf) Observed test kits or other devices are not available to the employees to measure quaternary ammonium sanitizing solution concentration of mechanical warewashing machine. Provide a test kit or other measuring device so the employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Quaternary ammonium test kit acquired by male person-in-charge during inspection.
56	4-204.11 (C) Observed in kitchen exhaust hood filters above griddle, stove, and fryers soiled with accumulated debris and grease. Exhaust hood filters in food preparation areas shall be cleaned on a routine basis to prevent grease or condensation from draining or dripping onto food, equipment, etc. 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
	If any changes are planned in the future for this establishment (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	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 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 must be 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.

Shelvi Anli

Person in Charge (Signature)

Nov 14, 2019

Date

Paul Wilkewicz

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____