

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	3	Date	11/20/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	4:00 PM
Establishment Giovanni's Pizzeria	License/Permit # 19 159	Permit Holder Giovanni's Pizzeria Inc	Risk Category II		
Street Address 43 W. Front Street		Purpose of Inspection Routine 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	Description
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	Out		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	Out		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	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Description
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/A		Proper reheating procedures for hot holding
20	N/A		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	N/A		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	Description
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	X		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	Description
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45	X		Single-use/single-service articles: properly stored and used
46			Gloves used properly
Utensils, Equipment and Vending			
47	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48	X		Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50			Hot and cold water available; adequate pressure
51	X		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	X		All food employees have food handler training
58			Allergen training as required

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Establishment #: 19 159

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Alfredo pasta/stove	191	Shredded cheese/RIC pizza prep	39		
Diced chicken/hot-holding	143	Sliced ham/RIC pizza prep	36		
Diced chicken/oven	178	Pork/RIC pizza prep	39		
Pepperoni pizza/oven	199	Garlic & herb spread/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the male person-in-charge has current certified food protection manager certification. This facility is classified as a Category II food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.12 (Pf) Observed in kitchen disposable paper towels not provided at the hand washing sink. Paper towels provided by male person-in-charge during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees at the hand sink at bar and in the men's restroom at bar. Hand washing signs provided and posted during the inspection.
16	4-601.11 (Pf) Observed in kitchen large dough mixer soiled with accumulated food residue and debris. Wash, rinse, and sanitize food-contact surfaces routinely. Large dough mixer disassembled and cleaned by male person-in-charge during inspection.
38	6-202.15 (C) Observed exterior door to patio from bar not properly self-closing. Exterior doors shall be self-closing, solid & tight-fitting, and limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in back storage area box of napkins stored directly on floor. Single-use articles shall be stored at least six inches above the floor. Box of napkins placed onto black plastic crate by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Dylan Smith

Dylan Smith
21631266 - NRFSP
Exp. 10/2024

HACCP Topic: TCS food cooking temperatures, TCS food hot-holding temperature requirements, employee health policy requirements

Dylan Smith
Person in Charge (Signature)

Nov 20, 2019
Date

Paul Williams (EL)
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-101.15 (P) Observed in RIC (True, 2-door) tomato paste stored in open metal can. Acidic foods that are high in water content may have zinc leached into them. Tomato paste discarded by male person-in-charge during inspection.
47	4-201.11 (C) Observed in kitchen upper large pizza oven inside top hinge-door metal jamb missing and white insulation exposed. Food equipment shall be maintained in good repair so as to be durable and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
48	4-302.14 (Pf) Observed test kit to measure concentration of sanitizing solution not provided at food establishment at time of inspection. Chlorine test kit acquired by food establishment during inspection so food employees can measure concentrations and ensure proper sanitization.
51	5-205.15 (C) Observed in kitchen hand sink wastewater pipe leaking in cabinet. Plumbing shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed on left-side of 3-compartment sink wall with peeling material, damaged, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen blue tape around HVAC supply register, white tape around HVAC supply register, and flooring around pizza prep table damaged, worn, & not maintained in good repair. Flooring shall be maintained in good repair so as to be smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that food employees without CFPM or IL FSSMC certification have current food handler certification. Food handler certification is required for all food employees who do not already have CFPM certification. 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 II food establishment. If facility chooses to cool down TCS food and/or 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, 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 offered @ 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.	
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.	

[Signature]
Person in Charge (Signature)

Nov 20, 2019
Date

Paul Wilson Ward
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____