

# 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	12/05/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	4:05 PM
Establishment Pizza Place I	License/Permit # 19 142	Permit Holder Marlene Mellin and Heather Leman	Risk Category II		
Street Address 105 Husseman Street		Purpose of Inspection Routine Inspection			
City/State Roanoke, IL	ZIP Code 61561				

## 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	Out			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
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			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>				Proper cold holding temperatures			
8	Out		X	23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
COS=corrected on-site during inspection		R=repeat violation					

## GOOD RETAIL PRACTICES

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Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43	In		
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45	X		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
<b>Food Identification</b>				<b>Physical Facilities</b>			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	X		
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>				<b>Employee Training</b>			
57				All food employees have food handler training			
58				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Pizza Place I

Establishment #: 19 142

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
Cheese pizza/oven	198	Sausage/RIC	35		
Deluxe pizza/oven	193	Sliced ham/RIC	40		
		Shredded cheese/RIC	39		
		Heavy whipping cream/RIC	39		
		Sliced cheese/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 female person-in-charge has current CFPM certification. This establishment 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.
8	2-301.15 (Pf) Observed male food employee wash hands in middle compartment of 3-compartment sink. Food employees must wash hands at the hand washing sink. Discussed proper handwashing requirements and reviewed HACCP concepts with female person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen by back door unfolded cardboard pizza boxes in packaging stored directly on floor. Single-use articles shall be stored at least six inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen several ceiling tiles with water stain damage above 3-compartment sink and above dough prep table. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable & maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Chenoa Tolan

Chenoa Tolan 01668933 - IL FSSMC Exp. 3/2020			
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HACCP Topic: TCS food cooking temperature requirements, employee health policy requirements, proper handwashing requirements

*Chenoa Tolan*

Person in Charge (Signature)

Dec 5, 2019

Date

*Paul M... word*

Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

