

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	02/20/2020
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Pizza Hut #024737	License/Permit # 20 033	Permit Holder 2JR Pizza Enterprises LLC		Risk Category II	
Street Address 118 W. Center Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

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	Item
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		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	In		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	Item
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	Item
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			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	Item
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45			Single-use/single-service articles: properly stored and used
46			Gloves used properly
Utensils, Equipment and Vending			
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48	X		Warewashing facilities: installed, maintained, & used; test strips
49	X		Non-food contact surfaces clean
Physical Facilities			
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	X		Physical facilities installed, maintained, and clean
56	X		Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58			Allergen training as required

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Establishment: Pizza Hut #024737

Establishment #: 20 033

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine PPM: 200/50-99 Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Sausage pizza/oven	184		Diced eggs/salad bar	39		Pasta/RIC pizza prep	39
Cheese pizza/buffet	170		Cut lettuce/salad bar	39		Refried beans mix/RIC pizza prep	38
Creamy Alfredo pasta/buffet	156		Macaroni salad/salad bar	39		Diced tomatoes/RIC pizza prep	39
Pepperoni pizza/buffet	166		Cottage cheese/salad bar	38		Diced chicken/RIC pizza prep	37
Supreme pizza/buffet	158		Sliced tomatoes/salad bar	39		Cut lettuce/RIC pizza prep	40
			Shredded cheese/salad bar	40		Meat sauce/RIC pizza prep	38
			Shredded cheese/RIC pizza prep	34		Diced chicken/WIC	38
			Sausage crumbles/RIC pizza prep	38		Diced eggs/WIC	37
			Beef crumbles/RIC pizza prep	38		Chicken wings/WIC	39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in ice machine (Manitowoc) across from hand sink front edge of white plastic ice deflecting flap soiled with accumulated debris and black substance. Wash, rinse, and sanitize food-contact surfaces routinely. Ice deflecting flap washed, rinsed, and sanitized by female food employee during inspection.
48	4-501.14 (C) Observed top of mechanical warewashing machine soiled with accumulated debris and particles. The mechanical warewashing machine shall be cleaned before use, as needed throughout the day, or at least once every 24 hours to ensure proper sanitizing of equipment and utensils. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed below HVAC vent and next to hand sink soda syrup lines soiled with accumulated dust and debris. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in corner by soda syrup lines peeling ceiling material above clean pans stored on green slotted shelving unit. Ceilings shall be constructed, designed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed along food cook/prep line exhaust hood filters above pizza oven soiled with accumulated dust and debris. Exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Lisa Ellsworth

Lisa Ellsworth 16225974 - ServSafe Exp. 3/2023	Patricia Garber 16196711 - ServSafe Exp. 3/2023	Scott Morrow 13268747 - ServSafe Exp. 3/2021	Kevin Mickelson 15211320 - ServSafe Exp. 6/2022
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HACCP Topics: TCS food temperature requirements, TCS food date marking requirements, buffet food safety guidelines, allergy signage

 Person in Charge (Signature)

Feb 20, 2020

 Date

Inspector (Signature) _____

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

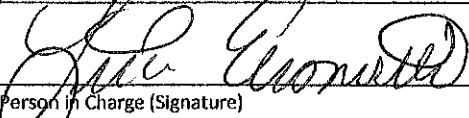
Food Establishment Inspection Report

Establishment: Pizza Hut #024737

Establishment #: 20 033

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 and other food safety information
	Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and reheat TCS food, this facility will be re-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
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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: March 2020
	Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	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.



 Person in Charge (Signature)

Feb 20, 2020

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____