

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	07/07/2020
Establishment Kouri's Grill & Bar		License/Permit #	0	Time In	1:15 PM
Street Address 105 Elizabeth Pointe Drive		Permit Holder	Risk Category		
City/State Germantown Hills, IL		ZIP Code	To-Kou Inc		
			Purpose of Inspection		
			Routine Inspection		

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
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	Out		X
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
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/O		
Proper reheating procedures for hot holding			
20	N/O		
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	In		
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
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
Proper Use of Utensils			
43	X		X
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		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			
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	X		
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			
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 20 140

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50-99/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vegetable beef soup/steam table	170	Chicken breast/griddle	171	Hummus/RIC pizza prep	40
Chili/steam table	167	Sliced tomatoes/RIC	40	Sausage/RIC pizza prep	40
Nacho cheese/steam table	176	Cheddar cheese/RIC	41	Potato salad/RIC salad prep	40
Taco meat/steam table	188	Cut lettuce/RIC	41	Cole slaw/RIC	38
Cheddar cheese/steam table	167	Diced tomatoes/RIC	40	Potato salad/WIC	38
Italian beef/steam table	207	Sliced tomatoes/RIC	41	Cole slaw/WIC	39
Au jus/steam table	191	Shredded cheese/RIC	41	Cut lettuce/WIC	39
Mashed potatoes/steam table	195	Housemade ranch dressing/RIC	40	Housemade ranch dressing/WIC	37
Tenderloin/fryer	177	Spinach dip/RIC pizza prep	40	Tzatziki sauce/WIC	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 a sign or poster that notifies food employees to wash their hands is not provided at outdoor bar hand sink used by food employees. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Hand washing sign provided and posted during inspection.
38	6-202.15 (C) Observed back screen door (north) to food establishment not completely self-closing and tight-fitting. Exterior doors shall be self-closing, solid and tight fitting, and limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in kitchen in RIC (pizza prep) small portion cup without handles stored in direct contact with pizza sauce. Store in-use utensils: 1) in the food with the handle extended above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; or 4) in a container of hot water maintained at or above 135 °F. Small portion cup removed from pizza sauce by male food employee and discarded during inspection.
45	4-903.11 (C) Observed in kitchen on top slotted shelf along cook line Styrofoam containers (large and small) stored in "up" position and not protected from contamination. Single-use articles shall be stored away or protected from contamination and covered or inverted. Styrofoam containers removed from shelf and placed back onto shelf inverted during inspection.
47	4-501.12 (C) Observed in kitchen cutting board on RIC (prep, along cook line, True) with crevices and knife grooves in surface. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be

CFPM Verification (name, expiration date, ID#): Stephanie Kiefner

Stephanie Kiefner 18036172 - ServSafe Exp. 6/2024	Warren Gene Hendricks 18036170 - ServSafe Exp. 6/2024	Dennis Couri 18794094 - ServSafe Exp. 1/2025	Jack Bridgmon 17983612 - ServSafe Exp. 6/2024
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Stephanie Kiefner

Jul 7, 2020

Person in Charge (Signature)

Date

Paul Wilkins

EW

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 20 140

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.11 (C) Observed in kitchen by pass-thru table from cook line RIC door (True, 1-door) handle damaged and temporarily repaired with black tape and gray tape. Equipment components such as doors, seals, etc., shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in kitchen WIC cooling fan grill covers soiled with accumulated dust and debris. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
53	5-501.17 (C) Observed in women's restroom waste receptacle without cover or lid provided. A toilet room used by females shall be provided with a covered receptacle for the disposal of feminine hygiene products. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen in corner by fryers below slotted shelf floor soiled with accumulated food particles and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. 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 and other food safety information
	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
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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: Fall 2020
	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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks and/or social distancing at time of inspection.

Stephan Kresel

Jul 7, 2020

Person in Charge (Signature)

Date

Paul Willis, WCHD

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____