

# 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	0	Date	06/03/2021
Establishment Monical's Pizza #960		License/Permit #	0	Time In	12:05 PM
Street Address 850 W. Main Street		Permit Holder	0	Time Out	1:45 PM
City/State El Paso, IL		Risk Category	II		
ZIP Code 61738		Purpose of Inspection Opening 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	Compliance Status	COS	R	Protection from Contamination
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In		Food separated and protected
2	In		Certified Food Protection Manager (CFPM)	16	In		Food-contact surfaces; cleaned and sanitized
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
4	In		Proper use of restriction and exclusion	18	In		Proper cooking time and temperatures
5	In		Procedures for responding to vomiting and diarrheal events	19	N/A		Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>				20	N/A		Proper cooling time and temperature
6	In		Proper eating, tasting, drinking, or tobacco use	21	In		Proper hot holding temperatures
7	In		No discharge from eyes, nose, and mouth	22	In		Proper cold holding temperatures
<b>Preventing Contamination by Hands</b>				23	In		Proper date marking and disposition
8	In		Hands clean and properly washed	24	N/A		Time as a Public Health Control; procedures & records
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<b>Consumer Advisory</b>			
10	In		Adequate handwashing sinks properly supplied and accessible	25	N/A		Consumer advisory provided for raw/undercooked food
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In		Food obtained from approved source	26	N/A		Pasteurized foods used; prohibited foods not offered
12	N/O		Food received at proper temperature	<b>Food/Color Additives and Toxic Substances</b>			
13	In		Food in good condition, safe, and unadulterated	27	N/A		Food additives: approved and properly used
14	N/A		Required records available: shellstock tags, parasite destruction	28	In		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		Compliance with variance/specialized process/HACCP
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				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	Compliance Status	COS	R	Proper Use of Utensils
30			Pasteurized eggs used where required	43			In-use utensils: properly stored
31			Water and ice from approved source	44			Utensils, equipment & linens: properly stored, dried, & handled
32			Variance obtained for specialized processing methods	45	X		Single-use/single-service articles: properly stored and used
<b>Food Temperature Control</b>				46			Gloves used properly
33			Proper cooling methods used; adequate equipment for temperature control	<b>Utensils, Equipment and Vending</b>			
34			Plant food properly cooked for hot holding	47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35			Approved thawing methods used	48			Warewashing facilities: installed, maintained, & used; test strips
36			Thermometers provided & accurate	49			Non-food contact surfaces clean
<b>Food Identification</b>				<b>Physical Facilities</b>			
37			Food properly labeled; original container	50			Hot and cold water available; adequate pressure
<b>Prevention of Food Contamination</b>				51			Plumbing installed; proper backflow devices
38			Insects, rodents, and animals not present	52			Sewage and waste water properly disposed
39			Contamination prevented during food preparation, storage and display	53			Toilet facilities: properly constructed, supplied, & cleaned
40			Personal cleanliness	54			Garbage & refuse properly disposed; facilities maintained
41			Wiping cloths: properly used and stored	55			Physical facilities installed, maintained, and clean
42			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: Monical's Pizza #960

Establishment #: 21 143

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: 180

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	193	Cut lettuce salad/RIC	40	Ham/WIC	37
Nacho cheese/dispensing unit	155	Italian beef/RIC	40	Milk/WIC	39
Nacho cheese/dispensing unit	159	Shredded cheese/RIC pizza prep	40		
Pizza/buffet	149	Sausage/RIC pizza prep	40		
		Shredded cheese/RIC pizza prep	40		
		Diced tomatoes/RIC pizza prep	39		
		Shredded cheese/RIC pizza prep	40		
		Sliced ham/RIC pizza prep	37		
		Cut lettuce salad/RIC	40		

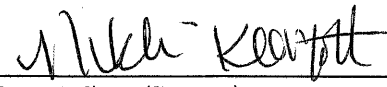
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
45	4-903.11 (C) Observed in food prep area Styrofoam containers stored incorrectly in "up" position on top of Nacho cheese dispensing units. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Styrofoam containers inverted by person-in-charge during inspection.

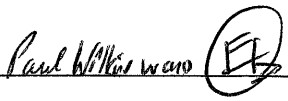
CFPM Verification (name, expiration date, ID#): Nicole Wehking

Nicole Wehking 19701494 - ServSafe Exp. 8/2025	Ashley Toillion 19701500 - ServSafe Exp. 8/2025	Amanda Whited 21557935 - NRFSP Exp. 3/2024	
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HACCP Topic: TCS food temperature requirements, employee personal hygiene requirements, wearing masks



 Jun 3, 2021  
 Date



 Follow-up:  Yes  No (Check one)
 

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


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## 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
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Fall 2021
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM 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.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

  
Person in Charge (Signature)

Jun 3, 2021  
Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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