

# 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	5	Date	07/07/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Kouri's Grill & Bar	21 120	To-Kou Inc	I		
Street Address		Purpose of Inspection			
105 Elizabeth Pointe Drive		Routine Inspection			
City/State	ZIP Code				
Germantown Hills, IL	61548				

## 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	In			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	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	Out		X
7	In			Proper hot holding temperatures			X
No discharge from eyes, nose, and mouth				22	Out		X
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			X
8	In			23	Out		X
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	In		
<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	Out		X	27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	Out		X
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				Compliance with variance/specialized process/HACCP			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				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 appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation			

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				45	X Single-use/single-service articles: properly stored and used		
Water and ice from approved source				Gloves used properly			
32				<b>Utensils, Equipment and Vending</b>			
Variance obtained for specialized processing methods				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Temperature Control</b>				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	X Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				<b>Physical Facilities</b>			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36	X		X	54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	X Physical facilities installed, maintained, and clean		
<b>Food Identification</b>				56	Adequate ventilation and lighting; designated areas used		
37	X		X	<b>Employee Training</b>			
Food properly labeled; original container				57	All food employees have food handler training		
<b>Prevention of Food Contamination</b>				58	Allergen training as required		
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							

# Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 21 120

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/>100/400

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
French onion soup/steam table	191	Cheddar cheese/RIC	47	Peeled hard-boiled eggs/RIC salad	49
Chili/steam table	161	Sliced tomatoes/RIC	38	Cole slaw/RIC salad prep	43
Chicken wings/fryer	198	Housemade tartar sauce-cooling	46	Cole slaw/WIC	48
Nacho cheese/steam table	115	Diced tomatoes/RIC	41	Raw chicken tenders/WIC	48
Taco meat/steam table	154	Shredded cheese/RIC	41	Spinach dip-cooling/WIC	57
Italian beef/steam table	150	Ham/RIC pizza prep	46	Housemade ranch dressing/RIC	48
Cheddar cheese/steam table	116	Sausage/RIC pizza prep	38	Potato salad/WIC	48
Brown gravy/steam table	151	Ham/RIC	41	Turkey/WIC	48
Mashed potatoes/steam table	169	Sliced tomatoes/RIC salad prep	48	Raw fish/WIC	48

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in basement storage area dented can of Empire's Treasure chunk light tuna and Bush's chili beans on can shelf. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from service during inspection.
21	3-501.16 (P) Observed in steam table internal temperature of Nacho cheese and cheddar cheese indicated 115° F and 116° F using a metal-stem thermometer. Using metal-stem thermometer provided at establishment, internal temperatures of Nacho cheese indicated 113° F and cheddar cheese indicated 114° F. TCS food shall be maintained at 135° F or above. Food items in steam table for less than one (1) hour and reheated on stove by food employee during inspection. Recheck = 177° F & 168° F - OK.
22	3-501.16 (P) Observed in WIC and RICs (salad prep & pizza prep) internal temperatures of multiple TCS foods indicated greater than 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of multiple TCS foods also indicated greater than 41° F. TCS food shall be kept at 41° F or below. Any TCS food with an internal temperature greater than 41° F for more than four (4) hours shall be discarded. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employees and person-in-charge. All TCS food in WIC and RICs (salad prep & pizza prep) removed from service and discarded from use by food employees and person-in-charge during inspection.
23	3-501.17 (Pf) Observed in WIC 2% milk one (1) gallon container with best by date of 7-4-21, cole slaw with preparation date of 6-30, and diced ham with preparation date of 6-29, which exceeds 7 day requirement for TCS food. Refrigerated, ready-to-eat,

CFPM Verification (name, expiration date, ID#): Dennis Couri

Dennis Couri 18794094 - ServSafe Exp. 1/2025	Warren Gene Hendricks 18036170 - ServSafe Exp. 6/2024	Stephanie Kiefner 18036172 - ServSafe Exp. 6/2024	Zackariah Fosdyck L2SC-3-004105 - Learn 2 Serve Exp. 8/2025
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HACCP Topic: TCS food temperature requirements, TCS food date marking requirements, employee health policy, wearing masks

\_\_\_\_\_ Jul 7, 2021  
 Person in Charge (Signature) Date

\_\_\_\_\_ Follow-up:  Yes  No (Check one)  
 Inspector (Signature) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 21 120

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Time/Temperature Control for Safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). The day of preparation shall be counted as Day 1. Discussed HACCP concepts with person-in-charge during inspection. TCS food items discarded by food employee during inspection.
28	7-204.11 (P) Observed with chlorine test kit concentration of dishwasher final rinse indicated >100 ppm. Using test kit at establishment, concentration also indicated >100 ppm. Water temperature dial gauge indicated 130° F. Chlorine sanitizers must meet the sanitizers must meet the proper concentration requirements. Dishwasher removed from service until repairs completed.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided and conspicuous in RIC (pizza prep). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by food employee during inspection.
37	3-302.12 (C) Observed in kitchen by fryers one (1) large gray plastic container of dry food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substances was chicken flour and labeled by food employee during inspection.
38	6-202.15 (C) Observed back wooden screen door (north) to establishment not completely tight-fitting against access from pests. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) 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 basement box of 16 oz cups stored directly on floor. 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. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in basement accumulated condensation ice on interior WIF door release latch. 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.
55	6-201.11 (C) Observed in kitchen by door to outdoor seating gap in floor on lower left side. Floors shall be maintained in good repair. 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
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation
	Allergy awareness training certification is required for all certified food protection managers
	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.
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside
	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

*Denise J. Carri*  
Person in Charge (Signature)

Jul 7, 2021  
Date

*Paul William Wend*  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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