

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	01/11/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:35 AM
Establishment Kourl's Grill & Bar	License/Permit # 22 120	Permit Holder To-Kou Inc	Risk Category I		
Street Address 105 Elizabeth Pointe Drive		Purpose of Inspection Routine Inspection			
City/State Germantown Hills, IL	ZIP Code 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
Supervision				Protection from Contamination			
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			
Employee Health				Time/Temperature Control for Safety			
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			
Good Hygienic Practices				Consumer Advisory			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	In		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Conformance with Approved Procedures			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			X
GOOD RETAIL PRACTICES				Proper Use of Utensils			
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							
		COS	R			COS	R
Safe Food and Water				Utensils, Equipment and Vending			
30				43	X		
Pasteurized eggs used where required				In-use utensils: properly stored			X
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			X
Food Temperature Control				Physical Facilities			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Food Identification			
Plant food properly cooked for hot holding				47	X		
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49	X		
				Non-food contact surfaces clean			
Prevention of Food Contamination				Employee Training			
37	X			50			
Food properly labeled; original container			X	Hot and cold water available; adequate pressure			
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55	X		
Washing fruits and vegetables				Physical facilities installed, maintained, and clean			X
				56			
				Adequate ventilation and lighting; designated areas used			
				Employee Training			
				57			
				All food employees have food handler training			
				58	X		
				Allergen training as required			

Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 22 120

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/100/400

Heat: N/A

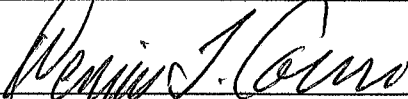
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/steam table	141	Sausage/RIC pizza prep	39	Philly steak/RIC prep	39
Brown gravy/steam table	175	Sliced ham/RIC pizza prep	40	Cole slaw/RIC salad prep	35
Mashed potatoes/steam table	190	Shredded cheese/RIC pizza prep	40	Peeled hard-boiled eggs/RIC salad	34
Taco meat/steam table	138	Pepperoni/RIC pizza prep	40	Baked potato/WIC	39
Italian beef/steam table	186	Sliced cheese/RIC	40	Potato salad/WIC	38
Chili-cooking/stove	88	Diced tomatoes/RIC	40	Housemade ranch dressing/WIC	40
Cheddar cheese/steam table	137	Sliced cheese/RIC prep	39	Cole slaw/WIC	38
Hot ham & cheese/flat top	187	Shredded cheese/RIC prep	40	Housemade tartar sauce/WIC	40
Chili/steam table	167	Corned beef/RIC prep	40	Milk/WIC	40

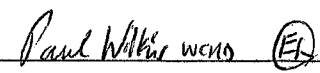
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (Pf) Observed in kitchen by hand sink spray bottle of yellow liquid without name identifying contents on container. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Yellow liquid was cleaning supply and discarded by food employee during inspection.
37	3-302.12 (C) Observed in kitchen on top of RIC (prep cooler, cook line) squeeze bottle of clear liquid without name identifying contents on container. Identify food storage containers with common name of the food. Clear liquid was water according to food employee and labeled by food employee during inspection.
43	3-304.12 (C) Observed in kitchen in RIC (pizza prep) small portion cup with handle stored directly on pizza sauce. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135° F. Portion cup removed and discarded by food employee during inspection.
45	4-903.11 (C) Observed in basement box of Sysco foam 16 fl 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. Box of cups placed on shelf by person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen Styrofoam container stored incorrectly in open and "up" position on shelf along cook line. 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

CFPM Verification (name, expiration date, ID#): <u>Dennis Couri</u>			
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

HACCP Topic: TCS food date marking requirements, proper toxic material labeling/storage, employee health policy, wearing masks

 Jan 11, 2022
 Person-in Charge (Signature) Date

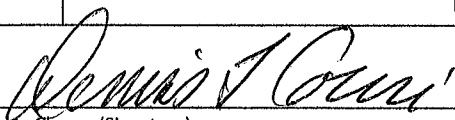
 Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
	the floor; 4) covered or inverted. Styrofoam containers inverted by food employee during inspection.
47	4-101.19 (C) Observed in kitchen RIC (sauces) door handle temporarily repaired with black tape & gray tape and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed in kitchen along cook line ANSUL fire suppression pipes soiled with accumulated grease drips 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 kitchen by steam table small hole in drywall below ANSUL boxes and light switches. Walls and wall shall be designed, constructed, and installed so they are smooth and easily cleanable. 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 area gap in floor threshold 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. (REPEAT)
58	410 ILCS 625/3.07 (C) Observed no documentation that all food employees with CFPM certification have current food allergy awareness training certification as required. All certified food managers employed by a restaurant must receive or obtain training in basic allergen principles within 30 days after employment and every 3 years thereafter. 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 note 1 repeat violation (Item #55) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM 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 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.
	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 2022
	Food handler certification is required for all food employees who do not already have CFPM certification. 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
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees not wearing masks at time of inspection


 Person in Charge (Signature)

Jan 11, 2022
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____