

# Food Establishment Inspection Report

|  |  |  |                      |
|--|--|--|----------------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations<br><b>0</b> | Date<br>04/13/2022   |
| Establishment<br>Kappa Men's Club  |  | License/Permit #<br>22 174                             | Time In<br>3:55 PM   |
| Street Address<br>906 Dixon Avenue   |  | Permit Holder<br>RCI Dining Services Kappa Inc         | Time Out<br>5:45 PM  |
| City/State<br>Kappa, IL  |  | ZIP Code<br>61738                                      | Risk Category<br>III |
| Purpose of Inspection<br>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 | 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   | N/A |     |   | 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   | N/O |     |   |
| Proper use of restriction and exclusion   |     |     |   | Proper cooking time and temperatures   |     |     |   |
| 5   | In  |     |   | 19   | N/A |     |   |
| Procedures for responding to vomiting and diarrheal events                                    |     |     |   | Proper reheating procedures for hot holding                                      |     |     |   |
| <b>Good Hygienic Practices</b>  |     |     |   | 20   | N/A |     |   |
| 6   | In  |     |   | Proper cooling time and temperature  |     |     |   |
| Proper eating, tasting, drinking, or tobacco use  |     |     |   | 21   | N/O |     |   |
| 7   | In  |     |   | Proper hot holding temperatures  |     |     |   |
| No discharge from eyes, nose, and mouth   |     |     |   | 22   | In  |     |   |
| <b>Preventing Contamination by Hands</b>  |     |     |   | Proper cold holding temperatures   |     |     |   |
| 8   | In  |     |   | 23   | In  |     |   |
| 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   | N/A |     |   |
| <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  | In  |     |   | 27   | N/A |     |   |
| Food in good condition, safe, and unadulterated   |     |     |   | Food additives: approved and properly used                                       |     |     |   |
| 14  | N/A |     |   | 28   | In  |     |   |
| 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.

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 | Compliance Status  |   | COS | R |
|---|---|-----|---|--|---|-----|---|
| <b>Safe Food and Water</b>  |   |     |   | <b>Proper Use of Utensils</b>  |   |     |   |
| 30  |   |     |   | 43   |   |     |   |
| Pasteurized eggs used where required                                    |   |     |   | In-use utensils: properly stored   |   |     |   |
| 31  |   |     |   | 44   |   |     |   |
| Water and ice from approved source                                      |   |     |   | Utensils, equipment & linens: properly stored, dried, & handled                        |   |     |   |
| 32  |   |     |   | 45   |   |     |   |
| Variance obtained for specialized processing methods                    |   |     |   | Single-use/single-service articles: properly stored and used                           |   |     |   |
| <b>Food Temperature Control</b>   |   |     |   | 46   |   |     |   |
| 33  |   |     |   | Gloves used properly   |   |     |   |
| Proper cooling methods used; adequate equipment for temperature control |   |     |   | <b>Utensils, Equipment and Vending</b>   |   |     |   |
| 34  |   |     |   | 47   |   |     |   |
| Plant food properly cooked for hot holding                              |   |     |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |   |     |   |
| 35  |   |     |   | 48   |   |     |   |
| Approved thawing methods used   |   |     |   | Warewashing facilities: installed, maintained, & used; test strips                     |   |     |   |
| 36  | X |     | X | 49   |   |     |   |
| Thermometers provided & accurate  |   |     |   | Non-food contact surfaces clean  |   |     |   |
| <b>Food Identification</b>  |   |     |   | <b>Physical Facilities</b>   |   |     |   |
| 37  |   |     |   | 50   |   |     |   |
| Food properly labeled; original container                               |   |     |   | Hot and cold water available; adequate pressure  |   |     |   |
| <b>Prevention of Food Contamination</b>                                 |   |     |   | 51   |   |     |   |
| 38  | X |     |   | Plumbing installed; proper backflow devices  |   |     |   |
| Insects, rodents, and animals not present                               |   |     |   | 52   |   |     |   |
| 39  |   |     |   | Sewage and waste water properly disposed   |   |     |   |
| Contamination prevented during food preparation, storage and display    |   |     |   | 53   |   |     |   |
| 40  |   |     |   | Toilet facilities: properly constructed, supplied, & cleaned                           |   |     |   |
| Personal cleanliness  |   |     |   | 54   |   |     |   |
| 41  |   |     |   | Garbage & refuse properly disposed; facilities maintained                              |   |     |   |
| Wiping cloths: properly used and stored                                 |   |     |   | 55   |   |     |   |
| 42  |   |     |   | Physical facilities installed, maintained, and clean                                   |   |     |   |
| Washing fruits and vegetables   |   |     |   | 56   |   |     |   |
|   |   |     |   | Adequate ventilation and lighting; designated areas used                               |   |     |   |
| <b>Employee Training</b>  |   |     |   | 57   | X |     |   |
|   |   |     |   | All food employees have food handler training  |   |     |   |
|   |   |     |   | 58   |   |     |   |
|   |   |     |   | Allergen training as required  |   |     |   |

# Food Establishment Inspection Report

Establishment: Kappa Men's Club

Establishment #: 22 174

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

| TEMPERATURE OBSERVATIONS |      |  |                   |      |  |
|--------------------------|------|--|-------------------|------|--|
| Item/Location            | Temp |  | Item/Location     | Temp |  |
|                          |      |  | Butch's pizza/RIF | -2   |  |
|                          |      |  |                   |      |  |
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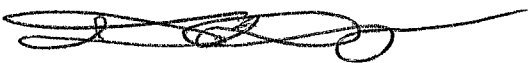
### OBSERVATIONS AND CORRECTIVE ACTIONS



| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 36          | 4-204.112 (C) Observed in kitchen in RIF temperature measuring device not provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location.<br>Thermometer provided by person-in-charge during inspection.   |
| 38          | 6-202.15 (C) Observed front doors (2) to establishment with gap in center and along bottom door threshold of left door. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection. |
| 57          | 750.230 (C) Observed no documentation that two (2) food employees employed for more than 30 days have food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days after employment. Please correct this violation within 90 days or at least by next routine inspection.  |
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CFPM Verification (name, expiration date, ID#): Daniel Dechart

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|--|--|--|--|
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Apr 13, 2022  
 Person in Charge (Signature) Date

 Follow-up:  Yes  No (Check one)
 

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

