

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 16 044 M  
Telephone: 383-2500  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Pizza Hut #316864 Owner/Agent: Pizza Hut of America Inc

Address: 417 Jubilee Lane City: Germantown Hills ZIP Code: 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				<b>GARBAGE AND REFUSE DISPOSAL</b>							
				18		1	Pre-flushed, scraped, soaked				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				<b>INSECT, RODENT ANIMAL CONTROL</b>							
				21		1	Wiping cloths: clean, use restricted				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean				<b>FLOORS, WALLS AND CEILINGS</b>
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				<b>LIGHTING</b>
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure				<b>VENTILATION</b>
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				<b>PLUMBING</b>				<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted	*28		4	Sewage and waste water disposal				
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				<b>OTHER OPERATIONS</b>			
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock					*45			Management personnel certified YES <u>X</u> NO <u>   </u>
											Food handler certification - food employees YES <u>X</u> NO <u>   </u>

Temperature: Temp/PPM Chemical: Quat 200 ppm/Heat 189° F

Hot Foods Pizza 190° F

Cold Foods Sausage 41° F

Manager Certification No. of: 01675400

Cheese sticks 203° F

Diced tomatoes 41° F

Full-Time Employee: Brandon Van Tine Exp. Date 5/20

Ham 40° F / Cheese 41° F

WIC, WIF, RIC, RIF - OK

Received by/Title *Malah P. Phillips*  
(Signature of Owner or Representative)

Sanitation Score: 92 (100 minus demerits)

Date: 7 July 2016

Time In: 1:00 p.m. Time Out: 2:00 p.m.

By *Paul J. W. W. W. W. W.* (EL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 16 044 M

The following remarks supplement the inspection report of: Pizza Hut #316864

(Establishment Name)

Date: 7 July 2016

Item	Code	Section	Inspection Remarks	Correct by
14			Observed black plastic water softener salt bin missing top lid.	NRI
16			Observed top of dishwashing machine soiled w/ accumulated debris and food particles.	NRI <b>REPEAT</b>
22			Observed accumulated debris and grease drippings on exhaust hood filters and front edge of exhaust hood above fryer unit (Wing Street).	NRI <b>REPEAT</b>
23			Observed WIC cooling fan grill covers (4) soiled w/ accumulated dust and debris; green slotted shelving above cut table soiled w/ accumulated dust and debris.	NRI
37			Observed ceiling exhaust vents above 3-compartment sink and dishwasher soiled w/ accumulated dust and debris.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 2 repeat violations were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (fundraiser, concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: October 4 & 6, 2016	
			IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkin, WCHD

These remarks have been explained to me and are understood

Melinda Phillips  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F; use a clean & sanitized metal-stem thermometer to check internal temperatures of food; pre-heat units prior to adding food.	
			- Wash hands frequently at hand sinks, especially before using gloves – double hand washing required after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Quaternary ammonium: 200 ppm: at 3 <sup>rd</sup> compartment of sink – immersion for 1 minute; 75° F 200 ppm: for moist-wipe cloth, spray bottle, swabbing; 75° F - Heat: final rinse cycle of dishwasher – 180° F or above	

Sanitarian/Environmental Health Inspector Paul Wilkins Ward

These remarks have been explained to me and are understood Melinda [Signature]  
(Signature of Owner or Representative)

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