

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



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

Permit No.: 16 056 M  
Telephone: 467-2777  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Pizza Hut #024737

Owner/Agent: 2JR Pizza Enterprises LLC/Jeff Reetz

Address: 118 W. Center Street

City: Eureka

ZIP Code: 61530

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>	18		1	Pre-flushed, scraped, soaked				<b>GARBAGE AND REFUSE DISPOSAL</b>
* 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	X	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>	21		1	Wiping cloths: clean, use restricted				<b>INSECT, RODENT ANIMAL CONTROL</b>
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		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	X	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	X C	1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
			<b>PERSONNEL</b>	*28		4	Sewage and waste water disposal				<b>DRESSING ROOMS</b>
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29	X	1	Installed, Maintained				<b>OTHER OPERATIONS</b>
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>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
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	44		1	Clean, soiled linen properly stored
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated							*45	Management personnel certified YES <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u>    </u>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/200 ppm

Hot Foods None Observed

Cold Foods Cottage cheese 35° F

Manager Certification No. of: 01666861

Pasta salad 38° F

Full-Time Employee: Patricia Garber Exp. Date 3/20

Ham 41° F / Cheese 41° F

WIC, WIF, RIC, RIF - OK

Received by/Title [Signature] (Signature of Owner or Representative)

Sanitation Score: 92 (100/minus demerits)

Date: 28 July 2016

Time In: 1:45 p.m. Time Out: 2:45 p.m.

By [Signature] (Sanitarian/Environmental Health Inspector)



**Woodford County  
Health Department**

**Public Health**  
Prevent. Promote. Protect.

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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 16 056 M

The following remarks supplement the inspection report of: Pizza Hut #024737

(Establishment Name)

Date: 28 July 2016

Item	Code	Section	Inspection Remarks	Correct by
2			Observed on prep counter of pizza prep table white powder food substance in shake-style container with black plastic lid without name identifying contents on container – food substance was salt, according to female food employee.	NRI
10			Observed handles of measuring cups in direct contact with food in pizza prep table (shredded cheese, sausage, and bacon). Measuring cups removed from food product by female food employee during inspection.	C
16			Observed top of dishwasher soiled w/ accumulated debris and food particles.	NRI
23			Observed top of Wing Street fryer unit soiled w/ accumulated dust and debris.	NRI
25			Observed aluminum foil containers stored directly on slotted green shelf by back door and not stored in clean, covered containers.	NRI
29			Observed hand sink in kitchen with very slow drain of wastewater when in use.	NRI
37			Observed ceiling above scrape sink by dishwasher peeling and not maintained in good repair.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			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 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 Williams, WCHD*

These remarks have been explained to me and are understood

*[Signature]*  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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		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/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Chlorine: 50-100 ppm: at 3 <sup>rd</sup> compartment of sink – immersion for 1 minute; 75° F 50-100 ppm: final rinse – dishwasher 100-200 ppm: for moist-wipe cloth, spray bottle, swabbing; 75° F	
			- Store personal employee items on bottom shelves, physically separated from food and drinks intended for customer consumption, single-service items, utensils, etc., to prevent contamination	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	

Sanitarian/Environmental/Health Inspector Paul Wilkins Wain

These remarks have been explained to me and are understood

Joe Sally  
(Signature of Owner or Representative)

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