

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	06/30/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Pizza Hut #035087	License/Permit # 22 031	Permit Holder EYM Pizza of Illinois LLC		Risk Category II	
Street Address 417 Jubilee Lane		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							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination			
2	Out			16	In		
Certified Food Protection Manager (CFPM)				Food separated and protected			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized			
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Proper use of restriction and exclusion				Time/Temperature Control for Safety			
5	In			18	In		
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures			
Good Hygienic Practices							
6	In			19	N/A		
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding			
7	In			20	N/A		
No discharge from eyes, nose, and mouth				Proper cooling time and temperature			
Preventing Contamination by Hands							
8	In			21	N/O		
Hands clean and properly washed				Proper hot holding temperatures			
9	In			22	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures			
10	In			23	In		
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition			
Approved Source							
11	In			24	N/A		
Food obtained from approved source				Time as a Public Health Control; procedures & records			
12	N/O			Consumer Advisory			
Food received at proper temperature				25	N/A		
13	In			Consumer advisory provided for raw/undercooked food			
Food in good condition, safe, and unadulterated				Highly Susceptible Populations			
14	N/A			26	N/A		
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
				27	N/A		
				Food additives: approved and properly used			
				28	In		
				Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures							
				29	N/A		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

Food Establishment Inspection Report

Establishment: Pizza Hut #035087

Establishment #: 22 031

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Cheese pizza/oven	188		Shredded cheese/RIC pizza prep	39	Diced chicken/WIC
BBQ chicken pizza/oven	160		Sausage crumbles/RIC pizza prep	40	Chicken wings/WIC
			Diced ham/RIC pizza prep	39	
			Pepperoni/RIC pizza prep	37	
			Diced tomatoes/RIC pizza prep	41	
			Parmesan ranch dressing/RIC	40	
			Diced chicken/RIC pizza prep	38	
			Nacho cheese/RIC pizza prep	38	
			Chicken Alfredo pasta/RIC pizza	38	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in kitchen unfolded pizza boxes in plastic wrap stored directly on floor by shelving unit. 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. Pizza boxes moved to shelf by person-in-charge during inspection.
47	4-101.11 (P) Observed in RIC (pizza prep) pasta pan covered with cracked white lid not maintained in good repair. Provide materials that are safe, durable, corrosion-resistant, nonabsorbent, and are smooth to allow for easy cleaning. Cracked lid removed and discarded by person-in-charge during inspection.
49	4-602.13 (C) Observed in WIC cooling fan grill covers soiled with accumulated dust and debris. 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.
51	5-202.15 (C) Observed black plastic water softener salt bin covered with a plastic dish drainer tray and hard plastic lid designed for unit missing and not attached. A water conditioning device installed on water lines shall be designed to facilitate disassembly for periodic servicing and cleaning. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Zachary Theobald

Jerome Cranford 17564091 – ServSafe Exp. 3/2024	Tyler Johnston 19574716 - ServSafe Exp. 6/2025		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Zachary Theobald Jun 30, 2022
 Person In Charge (Signature) Date

Paul M. Wenz Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
55	6-501.12 (C) Observed above 3-compartment sink ceiling-mounted smoke alarm receptacle keys soiled with accumulated dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. 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 #51) was 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 WCHD Connection quarterly newsletter and other food safety information Facility is still classified as a Category II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	If any changes are planned in the future for this establishment, (ownership, menu, equipment additions, remodeling, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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 and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

Zachary J. Heald
 Person in Charge (Signature)

Jun 30, 2022
 Date

Paul Wilkin WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____