

- 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.: 17 115 H
Telephone: 367-2561
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: The Flame Family Restaurant **Owner/Agent:** The Flame Family Restaurant Inc/Tefik "Tony" Asani

Address: 939 W. Mt. Vernon **City:** Metamora **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
			FOOD	18	X	1	Pre-flushed, scraped, soaked				GARBAGE AND REFUSE DISPOSAL
• 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 C	1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION	21		1	Wiping cloths: clean, use restricted				INSECT, RODENT ANIMAL CONTROL
• 3	X C	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				FLOORS, WALLS AND CEILING
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	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26	X	2	No re-use of single-service articles				LIGHTING
8	X	2	Food protection during storage, preparation, display, service and transportation				WATER	38	X	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				VENTILATION
10	X C	1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
			PERSONNEL	•28		4	Sewage and waste water disposal				DRESSING ROOMS
•11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X C	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	X	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		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 50 ppm/200 ppm

Hot Foods Yellow gravy 177° F

Cold Foods Turkey 40° F

Manager Certification No. of: 01592686

Spaghetti sauce 155° F

Peeled hard-boiled eggs 39° F

Full-Time Employee: Cazim Asani Sr Exp. Date 12/17

Mashed potatoes 135° F

Pancake batter 41° F

Sausage gravy 152° F

WIF, RIF, RIC, WIC - OK

Received by/Title  (Signature of Owner or Representative)

Sanitation Score: 76 (100 minus demerits)

Date: 5 January 2017

Time In: 10:10 a.m. Time Out: 11:55 a.m.

Page 1 of 3

By Paul Wilkin WIC (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 115 H

The following remarks supplement the inspection report of: The Flame Family Restaurant
(Establishment Name)

Date: 5 January 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed green shake-style container of dry white powder food substance without name identifying contents on container - dry white powder food substance product was confectioner's sugar according to female waitress and labeled by female waitress during inspection.	C
3			Observed several containers of ready-to-eat potentially hazardous food/time & temperature controls for safety food in RIC without proper date labeling -- containers of food discarded by male cook during inspection.	C
7			Observed foil-wrapped pan of lasagna stored on middle slotted shelf in WIC below box of raw eggs. Lasagna moved to alternate shelf in WIC by male cook during inspection.	C
8			Observed multiple food containers in RICs stored uncovered.	NRI REPEAT
10			Observed ice scoop stored on top of ice machine and not stored either in the ice with the handle extended above the ice or in a clean, covered container. Ice scoop removed to dishwashing area by male food employee during inspection.	C
14			Observed spatula on top of RIC (pasta) with food-contact surface not maintained in good repair (crevices, cracks, notches) -- spatula discarded by male cook during inspection; clear plastic container on rolling cart with corners damaged, cracked, and not maintained in good repair -- container discarded by male food employee during inspection.	C
15			Observed waste receptacle by toilet in men's restroom (restaurant) without cover or lid provided.	NRI REPEAT
22			Observed grease drips on exhaust hood above food cooking surfaces.	NRI REPEAT
23			Observed sides of food cooking equipment in kitchen soiled w/ accumulated debris and grease.	NRI REPEAT
25			Observed coffee filters stored uncovered at waitress station (west).	NRI
26			Observed pieces of cardboard re-used as shelving material on table in dishwashing area.	NRI
37			Observed electrical outlet in small coming unattached from wall in can storage room off kitchen and missing electrical outlet plate cover.	NRI
38			Observed fluorescent light fixtures at hand sink in kitchen, basement stairwell, and west side of basement storage room not providing minimum light.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 4 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 Fall/Winter 2016 newsletter.	

Sanitarian/Environmental Health Inspector Paul Wilkins WEND

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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Date: 5 January 2017

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			Facility is still classified as a Category I, High Risk establishment	
			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 permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			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.	
			Next IL FSSM 8-hour class offered @ WCHD: February 28 & March 2, 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			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.	
			Please note that establishment has a banquet room on the south side of the building. Please forward an updated diagram of this establishment to our office.	
		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 and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves; double hand washing required after using the restroom	
			- Cool PHF from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher final rinse, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Chlorine: 50-100 ppm at sink, immersion for 1 minute; 75° F 50-100 ppm – dishwasher: final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Make sure all outer opening (exterior) doors are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector

Paul Wilbur WCHD

These remarks have been explained to me and are understood >

[Signature]

(Signature of Owner or Representative)

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