**RETAIL FOOD SANITARY INSPECTION REPORT**

**Name of Establishment:** Riggert’s Die Scheune

**Owner/Agent:** Tellmer Holdings Inc/Laura Riggert

**Address:** 1348 Riggert Road

**City:** Metamora

**ZIP Code:** 61548

---

**Description**

- **FOOD**
  - 1 Pre-flashed, scraped, soaked
  - 2 Wash, rinse water: clean, proper temperature
  - 4 Sanitization rinse: clean, temperature, concentration
  - 5 Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents
  - 6 Non-food contact surfaces of equipment and utensils clean

- **FOOD PROTECTION**
  - 1 Wiping cloths: clean, use restricted
  - 2 Food-contact surfaces of equipment and utensils clean

- **PERSONNEL**
  - Personnel with infectious diseases

- **WATER**
  - Water source: hot and cold under pressure

- **TOILET AND HAND-WASHING FACILITIES**
  - Toilet rooms enclosed, self-closing doors

- **PLUMBING**
  - Sewage and waste water disposal

- **VENTILATION**
  - Lighting provided as required – Fixtures shielded

- **DRESSING ROOMS**
  - Rooms clean, lockers provided, facilities clean

- **FOOD EQUIPMENT AND UTENSILS**
  - Cross-connection, back-siphonage, backflow

- **TOILET AND HAND-WASHING FACILITIES**
  - Number, convenient, accessible, designed, installed

- **ROOF**
  - Food handler certification – Food employees

---

**Temperature:** Temp/PPM Chemical: Chlorine

**Manager Certification No. of:** 01669181

**Full-Time Employee:** Laura Riggert

**Sanitation Score:** 100 (100 minus demerits)

**Date:** 19 April 2017

---

**Received by/Title:** [Signature of owner or representative]

**Time In:** 9:40 a.m. **Time Out:** 10:30 a.m.  **Page 1 of 2**

**Date:** 19 April 2017

**By:** [Signature of Sanitarian/Environmental Health Inspector]
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Riggert's Die Scheune

Date: 19 April 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>No violations observed at time of inspection.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Keep up the good work!</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Please collect a water sample at least once a year to ensure a potable water supply.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Please note that this facility does not have a regular weekly Sunday brunch nor holiday brunch scheduled, but still has the option to schedule private catering functions on-site. Please note if any changes occur at this facility, please contact WCHD prior to changes occurring.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Facility is still classified as a Category II, Medium Risk establishment</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Please go to our website to view/print the Fall/Winter 2016 newsletter</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>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 &amp; approved by WCHD.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>WCHD provides free food safety in-services to establishments &amp; their staff</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Next IL FSSM 8-hour class offered @ WCHD: Fall 2017</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for class information or to register for the 8-hour class &amp; exam.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM certification. &quot;Food employee&quot; means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>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 &amp; exits.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>FYI HAZARD ANALYSIS CRITICAL CONTROL POINT</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- 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 temperature measuring device with metal-stem to monitor internal food temperatures]</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Wash hands frequently at hand sink, especially before using gloves and after donning hair restraints/hair nets – double hand washing after using the restroom.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Chlorine: 50-100 ppm in 3rd compartment of sink, immersion of 1 minute; 75° F 50-100 ppm in dishwasher – final rinse 100-200 ppm for moist-wipe cloth, spray bottle, swabbing</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Make sure all containers of food are properly labeled w/ name and date &amp; time of opening of package, in addition to the date &amp; time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days</td>
<td></td>
</tr>
</tbody>
</table>

Sanitarian/Environmental Health Inspector  

These remarks have been explained to me and are understood  

NRI = Next Routine Inspection  
C = Corrected During Inspection  

Page 2 of 2