

- 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.: 18 165 H
Telephone: 309-432-2643
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Crank's Bar & Grill LLC

Owner/Agent: Crank's Bar & Grill LLC/Kristin Alsvig

Address: 102 S. Chestnut Street

City: Minonk

ZIP Code: 61760

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 | | 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 | | 1 | Original Container, Properly Labeled | *20 | | 4 | Sanitization rinse: clean, temperature, concentration | 34 | X | 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 CEILINGS |
| 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 C | 1 | Single-service articles, storage, dispensing | 37 | | 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 | X | 2 | No re-use of single-service articles | | | | LIGHTING |
| 8 | | 2 | Food protection during storage, preparation, display, service and transportation | | | | WATER | 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 | | | | VENTILATION |
| 10 | | 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 | X | 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 | | 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 | | 2 | Dishwashing facilities: designed, constructed, maintained, installed, located, operated | | | | | | | *45 | Management personnel certified YES <u>X</u> NO _____ |
| 17 | | 1 | Accurate thermometers, chemical test kits provided, gauge cook | | | | | | | | Food handler certification - food employees YES <u>X</u> NO _____ |

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/200 ppm

Hot Foods Hamburger 188° F

Cold Foods Potato salad 41° F

Manager Certification No. of: 14265978 - ServSafe

Grilled onions 178° F

*Macaroni & cheese 44° F

Full-Time Employee: Greg Cameron Exp. Date 10/21

Ham & bean soup 194° F

Cut lettuce 40° F

Hamburger 189° F

RIC, RIF, WIC - OK

Received by/Title Kristin Alsvig

Greg Cameron
(Signature of Owner or Representative)

Sanitation Score: 87 (100 minus demerits)

Date: 29 March 2018

Time In: 11:15 a.m. Time Out: 1:00 p.m.

Page 1 of 3

By Paul Witherspoon (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 165 H

The following remarks supplement the inspection report of: Crank's Bar & Grill LLC

(Establishment Name)

Date: 29 March 2018

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|------------|
| 3 | | | Observed with temperature measuring device with metal-stem internal temperature of macaroni & cheese dated 3-20-18 indicated 44° F in WIC. Using metal-stem thermometer provided at establishment, internal temperature of macaroni & cheese also indicated 44° F. Macaroni & cheese discarded by female owner during inspection. | C |
| 22 | | | Observed in kitchen exhaust hood and ANSUL pipes soiled w/ accumulated debris and grease. | NRI |
| 23 | | | Observed in middle bar small black RIF compartment (Black & Decker RIC) soiled w/ accumulated condensation ice. | NRI |
| 25 | | | Observed in main dining room Styrofoam containers stored on plastic shelf in "up" position. Styrofoam containers inverted by female owner during inspection. | C |
| 26 | | | Observed in kitchen storage area by warewashing area and in WIC pieces of cardboard re-used as shelving support. | NRI |
| 29 | | | Observed in men's restroom hand sink faucet leaking water when water not in operation. | NRI |
| 34 | | | Observed external garbage dumpster stored on gravel surface southeast of facility by parking lot and not stored on a solid surface such as concrete or asphalt. | NRI |
| | | | Please correct any violations noted above ASAP, but at least by NRI | |
| | | | Please go to our website to view/print the Fall/Winter 2017 newsletter. | |
| | | | Facility is still classified as a Category I, High Risk establishment | |
| | | | WCHD provides free food safety in-services to establishments & their staff | |
| | | | Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD. | |
| | | | Next certified food protection manager 8-hour class offered @ WCHD: July 16 & 18, 2018 | |
| | | | Certified food protection manager class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam (June 11 & 13, 2018). | |
| | | | Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager certification. "Food employee" 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. | |
| | | | 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. | |

Sanitarian/Environmental Health Inspector

Paul Wilbur Wilson

These remarks have been explained to me and are understood

Kristin Alsweig
(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 and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures] | |
| | | | - Wash hands frequently at hand sink, 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 & 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 in 3 rd compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm in 3 rd compartment of sink, immersion -- 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F keep spray bottles/buckets labeled and stored properly | |
| | | | - Cool down PHF/TTCS food from 135° F to 70° F within 2 hours and then from 70° F to 41° F within 4 hours; pre-chill pans, use shallow pans, use ice baths, etc., to speed cool-down process | |

Sanitarian/Environmental Health Inspector Paul Wilkin, WA10

These remarks have been explained to me and are understood Kristin Alving My Camera
(Signature of Owner or Representative)

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