# RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Monical's Pizza #9600423  
**Owner/Agent:** American Dream Pizza Company/Ronald D. Gimbel  
**Address:** 850 W. Main Street/Frontage Road/I-39 & U.S. Route 24 W  
**City:** El Paso  
**ZIP Code:** 61738

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**Warning:** If any violation of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts are noted, 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.

## FOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>X</th>
<th>Wt.</th>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Pre-flushed, sprouted, soaked</td>
<td>18</td>
<td>1</td>
<td>19</td>
<td>Wash, rinse water: clean, proper temperature</td>
</tr>
<tr>
<td>2X C</td>
<td>Original Container, Properly labeled</td>
<td>20</td>
<td>X C</td>
<td>4</td>
<td>Sanitation rinse: clean, temperature, concentration</td>
</tr>
<tr>
<td>3</td>
<td>Food-contoured surface of equipment and utensils clean, free of abrasives and detergents</td>
<td>35</td>
<td>4</td>
<td>Presence of insects/rodents - outer openings protected, no birds, turtles, other animals</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td>23</td>
<td>1</td>
<td>25</td>
<td>Single-service articles, storage, dispensing</td>
</tr>
<tr>
<td>5</td>
<td>Storage, handling of clean equipment-utensils</td>
<td>36</td>
<td>X 1</td>
<td>6</td>
<td>Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods</td>
</tr>
<tr>
<td>7</td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>26</td>
<td>2</td>
<td>8</td>
<td>Food service protection during storage, preparation, display, service and transportation</td>
</tr>
<tr>
<td>9</td>
<td>Handling of food (ice) minimized, methods</td>
<td>27</td>
<td>5</td>
<td>Water source, safe: hot and cold under pressure</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>28</td>
<td>4</td>
<td>Sewage</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Personel</td>
<td>30</td>
<td>5</td>
<td>Clean clothes, hair restraints</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Installed, Maintained</td>
<td>29</td>
<td>1</td>
<td>Cross-connection, back-siphonage, backflow</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>Food equipment and utensils</td>
<td>31</td>
<td>4</td>
<td>Number, convenient, accessible, designed, installed</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>32</td>
<td>2</td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located, operated</td>
<td>43</td>
<td>1</td>
<td>Complete separation from living/sleeping quarters, laundry</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>Accurate thermometers, chemical test kits provided, gauge cook</td>
<td>45</td>
<td>1</td>
<td>Management personnel certified</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>Food handler certification – food employees</td>
<td>50</td>
<td>1</td>
<td>Food handler certification – food employees</td>
<td></td>
</tr>
</tbody>
</table>

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**FLOOR, WALLS AND CEILINGS:**

- Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
- Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods

**LIGHTING:**

- Lighting provided as required – Fixtures shielded

**VENTILATION:**

- Rooms and equipment - vented as required

**PERSONNEL:**

- Personnel with infections restricted

**HANDS WASHED AND CLEAN:**

- Hand hygiene practices

**EQUIPMENT AND UTENSILS:**

- Food equipment and utensils

**TOILET AND HAND-WASHING FACILITIES:**

- Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue

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**Temperature:** Temp/PPM Chemical: Chlorine <100 ppm*/Heat

- Hot Foods: Pizza 177°F
- Cold Foods: Sausage 40°F

**Manager Certification No.:** 12825164 – ServSafe

**Full-Time Employee:** Nicole Kearfott  
**Exp. Date:** 9/20

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**Sanitation Score:** 92  
**Date:** 3 May 2018  
**Issuing Authority:** Woodford County Health Department

**Signature of Owner or Representative:**

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**Date:** 11:15 a.m.  
**Time Out:** 12:50 p.m.
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Monical's Pizza #9600423

Date: 3 May 2018

<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>2</td>
<td></td>
<td></td>
<td>Observed in dough prep area large container of dry white powder food substance and shake-style container of dry white powder food substance without name identifying contents on containers. Food substance in both containers was flour, according to male food employee, and labeled by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>20</td>
<td></td>
<td></td>
<td>Observed with test kit concentration of chlorine sanitizing solution less than 100 ppm in moist-wipe cloth container. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 100 ppm. Chlorine sanitizing solution discarded and new chlorine sanitizing solution created. Recheck = 100 ppm – OK.</td>
<td>C</td>
</tr>
<tr>
<td>25</td>
<td></td>
<td></td>
<td>Observed in banquet storage room six (6) packages of wrapped cardboard pizza boxes stored directly on floor.</td>
<td>NRI REPEAT</td>
</tr>
<tr>
<td>36</td>
<td></td>
<td></td>
<td>Observed in drink prep area floor coving missing and not attached between walkway and drink prep area (southwest corner, interior of drink prep area).</td>
<td>NRI</td>
</tr>
<tr>
<td>37</td>
<td></td>
<td></td>
<td>Observed above pizza oven HVAC supply vent plastic deflector soiled w/ accumulated dust and debris.</td>
<td>NRI REPEAT</td>
</tr>
<tr>
<td>37</td>
<td></td>
<td></td>
<td>Observed in banquet storage room large round hole in wall by corner and floor (northeast corner).</td>
<td>NRI REPEAT</td>
</tr>
</tbody>
</table>

Observed banquet room addition, storage area, storage closet, and restroom on north side of the facility. Please forward a diagram of this establishment to our office so our records can be maintained up-to-date.

Please correct any violations noted above ASAP, but at least by NRI.

Please note 3 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 2017 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 (concessions, grill, barbeque, steak-fry, cook-out, etc.) to the public, a temporary food permit must be applied for & approved by WCHD.

WCHD provides free food safety in-services to establishments & their staff

Next certified food protection manager 8-hour class & exam 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).

Sanitarian/Environmental Health Inspector: [Signature]

These remarks have been explained to me and are understood: [Signature]

NRI = Next Routine Inspection
C = Corrected During Inspection

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<tr>
<td></td>
<td></td>
<td></td>
<td>Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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 and valid for three (3) years from date of issuance.</td>
<td></td>
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<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; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
<td></td>
</tr>
</tbody>
</table>
| 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 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  
- Chlorine: 50-100 ppm at 3rd compartment of sink, immersion for 10 seconds; 75°F  
100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F  
- Heat: final rinse in dishwasher – 180°F or above  
- 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 |           |

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

(NRRI = Next Routine Inspection  
C = Corrected During Inspection)