Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

Establishment
Hanover’s Pub License/Permit # 18 176
Street Address
104 N. Niles Street City/State
Metamora, IL ZIP Code 61548

No. of Risk Factor/Intervention Violations 4 Date 10/30/2018
No. of Repeat Risk Factor/Intervention Violations 0 Time In 2:50 PM
Permit Holder Hanover’s Pub LLC Risk Category I
Purpose of Inspection Routine Inspection

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

Compliance Status Supervision
1 In Person in charge present, demonstrates knowledge, and performs duties
2 In Certified Food Protection Manager (CFPM)

Employee Health
3 Out Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 In Proper use of restriction and exclusion
5 Out Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices
6 In Proper eating, tasting, drinking, or tobacco use
7 In No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8 In Hands clean and properly washed
9 In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 Out Adequate handwashing sinks properly supplied and accessible

Approved Source
11 In Food obtained from approved source
12 N/O Food received at proper temperature
13 In Food in good condition, safe, and unadulterated
14 N/A Required records available: shellfish tags, parasite destruction

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 Protection from Contamination
15 In Food separated and protected
16 Out Food-contact surfaces; cleaned and sanitized
17 In Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18 N/O Proper cooling time and temperatures
19 N/O Proper reheating procedures for hot holding
20 N/O Proper cooling time and temperature
21 In Proper hot holding temperatures
22 In Proper cold holding temperatures
23 In Proper date marking and disposition
24 N/A Time as a Public Health Control; procedures & records

Consumer Advisory
25 N/A Consumer advisory provided for raw/undercooked food

Highly Susceptible Populations
26 N/A Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances
27 In 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

Safe Food and Water
30 In Pasteurized eggs used where required
31 In Water and ice from approved source
32 In Variance obtained for specialized processing methods

Food Temperature Control
33 X Proper cooling methods used; adequate equipment for temperature control
34 In Plant food properly cooked for hot holding
35 In Approved thawing methods used
36 X Thermometers provided & accurate

Food Identification
37 X Food properly labeled; original container

Prevention of Food Contamination
38 X Insects, rodents, and animals not present
39 X Contamination prevented during food preparation, storage and display
40 In Personal cleanliness
41 In Wiping clothes: properly used and stored
42 In Washing fruits and vegetables

Proper Use of Utensils
43 In Use utensils: properly stored
44 In Utensils, equipment & linens: properly stored, dried, & handled
45 In Single-use/single-service articles: properly stored and used
46 In Gloves used properly

Utensils, Equipment and Vending
47 X Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 In Warewashing facilities: installed, maintained, & used: test strips
49 X Non-food contact surfaces clean

Physical Facilities
50 In Hot and cold water available; adequate pressure
51 In Plumbing installed; proper backlight devices
52 In Sewage and waste water properly disposed
53 In Toilet facilities; properly constructed, supplied, & cleaned
54 In Garbage & refuse properly disposed; facilities maintained
55 X Physical facilities installed, maintained, and clean
56 In Adequate ventilation and lighting; designated areas used

Employee Training
57 In All food employees have food handler training
58 In Allergen training as required
Food Establishment Inspection Report

Establishment: Hanover’s Pub  Establishment #: 18 176
Water Supply: [ ] Public [ ] Private  Waste Water System: [ ] Public [ ] Private
Sanitizer Type: Quaternary ammonium  PPM: 200  Heat: N/A

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taco meat/crock pot</td>
<td>145</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half ’n’ half/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Sliced tomatoes/RIC</td>
<td>41</td>
</tr>
<tr>
<td>Cut lettuce/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>40</td>
</tr>
</tbody>
</table>

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>2-102.11 (Pf) Observed male person-in-charge did not demonstrate the responsibility of preventing the transmission of foodborne disease by employees that may cause food borne disease. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.</td>
</tr>
<tr>
<td>5</td>
<td>2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.</td>
</tr>
<tr>
<td>10</td>
<td>6-301.14 (C) Observed in men’s restroom, women’s restroom, bar, and kitchen a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Hand washing signs provided during inspection.</td>
</tr>
<tr>
<td>16</td>
<td>4-601.11 (Pf) Observed in kitchen wall-mounted slicer unit soiled with accumulated food particles and debris. Slicer unit cleaned and sanitized by female food employee during inspection.</td>
</tr>
<tr>
<td>36</td>
<td>4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIF (Criterion, Butch’s pizza). Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>37</td>
<td>3-302.12 (C) Observed in kitchen two (2) shake-style containers and one (1) shake container of food substance without name identifying contents on containers. Food substances were various seasonings, according to female food employee, and labeled by female food employee during inspection.</td>
</tr>
<tr>
<td>38</td>
<td>6-202.15 (C) Observed outer-opening exterior door into kitchen not completely self-closing. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Austin Ford

Austin Ford  162989629 - ServSafe  Exp. 4/2023
Elisha Bachman  01301036 - IL FSSMC  Exp. 8/2019

HACCP Topic: TCS food cooking temperatures, proper TCS food storage requirements, employee health requirements

Person In Charge (Signature):  
Date: Oct 30, 2018

Inspector (Signature):  
Follow-up:  [ ] Yes  [X] No  (Check one)  Follow-up Date:
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>39</td>
<td>3-307.11 (C) Observed in kitchen upright RIC half-full bottle of Pepsi soda stored on upper shelf above food intended for customer consumption. Half-full bottle of Pepsi soda removed to bottom shelf of RIC during inspection.</td>
</tr>
<tr>
<td>47</td>
<td>4-501.12 (C) Observed at bar white plastic cutting board with red corners with crevices and knife grooves in surface and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.11 (C) Observed in main bar two (2) holes in floor below 3-compartment sink, gap in wall next to hand sink at bar, and hole in wall below 3-compartment sink in kitchen plugged with clear plastic bag. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

Please correct any violations noted above ASAP, but at least by next routine inspection

Facility is still classified as a Category II food establishment

Please note that as of January 1, 2019, the person-in-charge must have CFPM or IL FSSMC 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, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink 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: Spring 2019

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Oct 30, 2018

Follow-up: ☐ Yes ☑ No (Check one) Follow-up Date: _________