

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	5	Date	01/16/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Geo's Pizza	19 141	Caplis Enterprises Inc		II	
Street Address		Purpose of Inspection			
215 1/2 E. Mt Vernon Street		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	61548				

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

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			COS	R	Compliance Status			COS	R
Supervision									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X	
Employee Health									
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		X	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety				
5	Out	Procedures for responding to vomiting and diarrheal events		X	18	In	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	Out	Adequate handwashing sinks properly supplied and accessible		X	23	In	Proper date marking and disposition		
Approved Source									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	Out	Food in good condition, safe, and unadulterated		X	25	N/A	Consumer advisory provided for raw/undercooked food		
14	In	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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									
Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water									
30		Pasteurized eggs used where required			Proper Use of Utensils				
31		Water and ice from approved source			43		In-use utensils: properly stored		
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored and used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			Utensils, Equipment and Vending				
36		Thermometers provided & accurate			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
37	X	Food properly labeled; original container			48		Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38	X	Insects, rodents, and animals not present			49	X	Non-food contact surfaces clean		X
39	X	Contamination prevented during food preparation, storage and display		X	Physical Facilities				
40		Personal cleanliness			50		Hot and cold water available; adequate pressure		
41	X	Wiping cloths: properly used and stored		X	51		Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
Employee Training									
53	X	All food employees have food handler training			53		Toilet facilities: properly constructed, supplied, & cleaned		
54					54		Garbage & refuse properly disposed; facilities maintained		
55	X				55	X	Physical facilities installed, maintained, and clean		
56	X				56	X	Adequate ventilation and lighting; designated areas used		
57	X				Employee Training				
58					57	X	All food employees have food handler training		
					58		Allergen training as required		

Food Establishment Inspection Report

Establishment: Geo's Pizza

Establishment #: 19 141

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: <50/<100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	193	Housemade ranch dressing/RIC	41	Italian beef/RIC pizza prep	40
Au jus/hot-holding unit	204	Peeled hard-boiled eggs/RIC	40	Cottage cheese/salad bar	41
		Sausage crumbles/RIC pizza prep	41	Diced ham/salad bar	40
		Beef crumbles/RIC pizza prep	41	Diced eggs/salad bar	36
		Shredded cheese/RIC pizza prep	40	Cut lettuce/salad bar	41
		Spaghetti/WIC	38		
		Pizza/WIC	37		
		Refried beans/RIC pizza prep	40		
		Taco meat/RIC pizza prep	40		


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed male person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
5	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.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in food prep area (north wall). Hand washing signs provided during inspection.
13	3-202.15 (Pf) Observed on can shelf dented can of Gordon Choice apple pie filling and Ron Son sliced ripe olives. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can shelf by male person-in-charge during inspection.
16	4-501.114 (P) Observed with chlorine test kit concentration of sanitizing rinse at mechanical warewashing machine less than 50 ppm of chlorine. Food establishment did not have access to solid chlorine pellets at this time. Food employees instructed to use 3-compartment sink for sanitizing until mechanical warewashing machine is functioning properly.
37	3-302.12 (C) Observed in WIC clear plastic bags with dry powder food substance without name identifying contents on bags. Food substance was dough blend, according to male person-in-charge.

CFPM Verification (name, expiration date, ID#): Kevin Alig

Kevin Alig 17063205 - ServSafe Exp. 10/2023			
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HACCP Topic: TCS food cold-holding requirements, employee health policy



Person in Charge (Signature) _____ Date Jan 16, 2019


Inspector (Signature) Paul Wilkhe wend (EL) Follow-up: Yes No (Check one) Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed main entrance/exit door (east) to food establishment and back door (east) to kitchen not properly self-closing at time of inspection. Please correct this violation within 90 days or at least by next routine inspection.
39	3-305.14 (C) Observed in WIC pre-made pizzas for buffet stored uncovered under condenser unit. During preparation, unpackaged food shall be protected from contamination. Pizzas removed from WIC by male food employee during inspection.
41	3-304.14 (C) Observed in kitchen concentration of chlorine sanitizing solution in two (2) red sani-pail buckets less than 100 ppm. Using chlorine test kit provided at facility, chlorine sanitizing solution also indicated less than 100 ppm. Using food temperature measuring device with metal-stem, temperature of chlorine sanitizing solution was 129° F. Chlorine sanitizing solution discarded and new chlorine sanitizing solution created by female food employee during inspection. Recheck = 100 ppm - OK.
47	4-202.16 (C) Observed in cabinet under Pepsi beverage dispensing unit shelf cracked, damaged, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
47	4-202.11 (Pf) Observed at salad bar large clear plastic lid covering cut lettuce with several cracks in surface. Plastic lid removed and discarded by male person-in-charge during inspection.
49	4-602.13 (C) Observed in WIC back of condenser unit soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in men's restroom round hole in wall above electrical outlet. Please correct this violation within 90 days or at least by next routine inspection.
56	6-303.11 (C) Observed in kitchen fluorescent light fixture above 3-compartment sink and fluorescent light fixture in dough prep area not working properly. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that food employees without CFPM or IL FSSMC certification have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.
Please correct any violations noted above ASAP, but at least by next routine inspection	
Please note 1 repeat violation (Item #49) was 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 WCHD Connection quarterly newsletter	
Facility is still classified as a Category II food establishment	
Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.	
Next certified food protection manager 8-hour class & exam at WCHD: March 5 & 7, 2019	
Effective January 1, 2015, 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 and valid for three (3) years from date of issuance.	


 Person In Charge (Signature)

Jan 16, 2019
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____