

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 4	Date 02/27/2019
Establishment Town & Kountry Klitchen		License/Permit # 19 107	Time In 9:05 AM
Street Address 385 Old Germantown Road		Permit Holder Shemsedin Arifi	Time Out 10:45 AM
City/State Germantown Hills, IL		ZIP Code 61548	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

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
Supervision		
1	In	Person in charge present, demonstrates knowledge, and performs duties
2	In	Certified Food Protection Manager (CFPM)
Employee Health		
3	In	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: shellstock tags, parasite destruction

Compliance Status	COS	R
Protection from Contamination		
15	In	Food separated and protected
16	In	Food-contact surfaces; cleaned and sanitized
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety		
18	In	Proper cooking time and temperatures
19	In	Proper reheating procedures for hot holding
20	In	Proper cooling time and temperature
21	Out	Proper hot holding temperatures
22	In	Proper cold holding temperatures
23	Out	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	In	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	N/A	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

	COS	R
Safe Food and Water		
30		Pasteurized eggs used where required
31		Water and ice from approved source
32		Variance obtained for specialized processing methods
Food Temperature Control		
33		Proper cooling methods used; adequate equipment for temperature control
34		Plant food properly cooked for hot holding
35		Approved thawing methods used
36		Thermometers provided & accurate
Food Identification		
37		Food properly labeled; original container
Prevention of Food Contamination		
38		Insects, rodents, and animals not present
39		Contamination prevented during food preparation, storage and display
40		Personal cleanliness
41		Wiping cloths: properly used and stored
42		Washing fruits and vegetables

	COS	R
Proper Use of Utensils		
43		In-use utensils: properly stored
44		Utensils, equipment & linens: properly stored, dried, & handled
45		Single-use/single-service articles: properly stored and used
46		Gloves used properly
Utensils, Equipment and Vending		
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48		Warewashing facilities: installed, maintained, & used; test strips
49		Non-food contact surfaces clean
Physical Facilities		
50		Hot and cold water available; adequate pressure
51		Plumbing installed; proper backflow devices
52		Sewage and waste water properly disposed
53		Toilet facilities: properly constructed, supplied, & cleaned
54		Garbage & refuse properly disposed; facilities maintained
55		Physical facilities installed, maintained, and clean
56	X	Adequate ventilation and lighting; designated areas used
Employee Training		
57		All food employees have food handler training
58		Allergen training as required

Food Establishment Inspection Report

Establishment: Town & Kountry Kitchen

Establishment #: 19 107

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Gravy/soup urn	127	Sausage links/RIC prep	40		
Eggs/griddle	150	Sliced ham/RIC prep	40		
Vegetable soup/soup urn	141	Shredded cheese/RIC prep	41		
Hash browns/griddle	182	Sliced tomatoes/RIC prep	41		
Ham/griddle	162	Pancake mix/RIC 6-door	40		
		Sour cream/RIC 6-door	40		
		Chicken noodle soup/RIC 6-door	39		
		Sliced cheese/RIC 6-door	41		
		Milk/RIC wait prep	40		

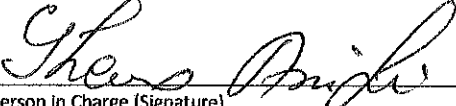
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment could not locate written 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 all handwashing sinks used by food employees in kitchen and restrooms. Hand washing signs provided during inspection.
21	3-501.16 (P) Observed in kitchen internal temperature of gravy indicated 127° F with food temperature measuring device. Using metal-stem thermometer provided at establishment, internal temperature of gravy indicated 126° F. Gravy had been in soup urn less than 4 hours, according to male person-in-charge, and rapidly reheated on griddle by person-in-charge during inspection. Discussed HACCP concept with person-in-charge during inspection. Recheck = 167° F - OK.
23	3-501.18 (P) Observed in RIC (wait prep) container of chocolate milk with "best by" date of FEB 22 and date marking of either the date of opening or date of discard not visible on container. TCS food shall be clearly marked, at the time the original container is opened in a food establishment and if the TCS food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41° F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Discussed HACCP concept with person-in-charge and food employee during inspection. Chocolate milk discarded by female food employee during inspection.
56	6-202.12 (C) Observed in kitchen HVAC exhaust vent grill soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Shemsedin Arifi

Shemsedin Arifi 21394992 - NRFSP Exp. 10/2022			
---	--	--	--

HACCP Topic: TCS food date-marking requirements, TCS food hot-holding requirements


Feb 27, 2019
 Person in Charge (Signature) Date


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

