Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1923 S. Main Street, Eureka, IL 61530

Establishment
Town & Country Kitchen
Street Address
385 Old Germantown Road
City/State
Germantown Hills, IL

License/Permit # 19107
ZIP Code 61554

Date 02/17/2019
Time In 9:05 AM
Time Out 10:45 AM

No. of Risk Factor/Intervention Violations 4
No. of Repeat Risk Factor/Intervention Violations 0

Permit Holder
Shemsesin Arifi

Risk Category
Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
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<tr>
<td>1 In</td>
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<tr>
<td>2 In</td>
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<tr>
<td>Employee Health</td>
<td></td>
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<tr>
<td>3 In</td>
<td></td>
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<tr>
<td>4 In</td>
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<tr>
<td>5 Out</td>
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<tr>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
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<tr>
<td>6 In</td>
<td></td>
<td></td>
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<tr>
<td>7 In</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8 In</td>
<td></td>
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<tr>
<td>9 In</td>
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<tr>
<td>10 Out</td>
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<tr>
<td>Approved Source</td>
<td></td>
<td></td>
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<tr>
<td>11 In</td>
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<tr>
<td>12 N/D</td>
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<tr>
<td>13 In</td>
<td></td>
<td></td>
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<tr>
<td>14 N/A</td>
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</tbody>
</table>

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.

GREAT RETAIL PRACTICES

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 = corrected on-site during inspection  R = repeat violation

Protection from Contamination
15 In Food separated and protected
16 In Food-contact surfaces: cleaned and sanitized
17 In Proper disposal 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 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
26 N/A Highly Susceptible Populations

Food/Color Additives and Toxic Substances
27 N/A Food additives: approved and properly used
28 In Toxic substances properly identified, stored, and used

Compliance with Approved Procedures
29 N/A Compliance with variance/specialized process/HAACP

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, & tested
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 Out* Adequate ventilation and lighting; designated areas used

Employee Training
57 All food employees have food handler training
58 Allergen training as required
## TEMPERATURE OBSERVATIONS

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

## OBSERVATIONS AND CORRECTIVE ACTIONS

- **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

<table>
<thead>
<tr>
<th>Shemsedin Arifi</th>
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<tbody>
<tr>
<td>21394992 - NRFSP</td>
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<tr>
<td>Exp. 10/2022</td>
</tr>
</tbody>
</table>

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

**Person In Charge (Signature):**

[Signature]

**Date:** Feb 27, 2019

**Inspector (Signature):**

[Signature]

**Follow-up:** Yes [ ] No [ ] (Check one) **Follow-up Date:**
### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

- Please correct any core (C) violations noted above ASAP, but at least by next routine inspection
- Please go to our website to view/print the WCHD Connection quarterly newsletter
- Facility is still classified as a Category I food establishment

The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.

Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers.

If any changes are planned in the future for this establishment (ownership changes, menu changes, equipment additions, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.

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 permit must be applied for & approved by WCHD.

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.

Ensure compliance with Smoke-Free II. 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 must be 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.

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**Person In Charge (Signature):**

**Date:** Feb 27, 2019

**Inspector (Signature):**

**Follow-up:** ☒ Yes  ☐ No (Check one)  **Follow-up Date:**