# Food Establishment Inspection Report

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

## Establishment Information
- License/Permit #: 19 043
- Street Address: 417 Jubilee Lane
- City/State: Germantown Hills, IL
- Zip Code: 61548

## Date
- 06/18/2019
- Time In: 2:15 PM
- Time Out: 4:00 PM
- Permit Holder: EYM Pizza of Illinois LLC
- Risk Category: II
- Purpose of Inspection: Routine Inspection

## Foodborne Illness Risk Factors and Public Health Interventions

### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
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</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>Person in charge present, demonstrates knowledge, and performs duties</td>
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<tr>
<td>2 In</td>
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<tr>
<td>Certified Food Protection Manager (CFPM)</td>
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<tr>
<td>Employee Health</td>
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<tr>
<td>3 In</td>
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<tr>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td></td>
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<tr>
<td>4 In</td>
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<td></td>
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<tr>
<td>Proper use of restriction and exclusion</td>
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<tr>
<td>5 In</td>
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<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td></td>
<td></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>Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 In</td>
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<td></td>
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<tr>
<td>No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
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<tr>
<td>8 In</td>
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<td></td>
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<tr>
<td>Hands clean and properly washed</td>
<td></td>
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<tr>
<td>9 In</td>
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<tr>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
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<td></td>
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<tr>
<td>10 In</td>
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<tr>
<td>Adequate hand washing sinks properly supplied and accessible</td>
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</tbody>
</table>

### Risk Factors

- Food separated and protected
- Food contact surfaces; cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned and unsafe food
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cold holding temperatures
- Proper date marking and disposition
- Time as a Public Health Control; procedures & records
- Pasteurized foods used; prohibited foods not offered
- Food additives; approved and properly used
- Toxic substances properly identified, stored, and used
- Compliance with variance/specialized process/HAACP

## Good Retail Practices

**Safe Food and Water**
- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods

**Food Temperature Control**
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate

**Food Identification**
- Food properly labeled; original container

**Prevention of Food Contamination**
- In-use utensils; properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used
- All food employees have food handler training
- Allergen training as required
## Food Establishment Inspection Report

**Establishment:** Pizza Hut #035087  
**Establishment #:** 19043  
**Water Supply:** ☑ Public  ☐ Private  
**Waste Water System:** ☑ Public  ☐ Private  
**Sanitizer Type:** Quaternary ammonium  
**PPM:** 200  
**Heat:** 191

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pizza/oven</td>
<td>199</td>
</tr>
<tr>
<td>Chicken wings/WIC</td>
<td>30</td>
</tr>
<tr>
<td>Bacon/WIC</td>
<td>32</td>
</tr>
<tr>
<td>Ham/WIC</td>
<td>36</td>
</tr>
<tr>
<td>Shredded cheese/RIC pizza prep</td>
<td>37</td>
</tr>
<tr>
<td>Ham/RIC pizza prep</td>
<td>37</td>
</tr>
<tr>
<td>Sausage/RIC pizza prep</td>
<td>39</td>
</tr>
<tr>
<td>Nacho cheese/RIC pizza prep</td>
<td>39</td>
</tr>
<tr>
<td>Cut tomatoes/RIC pizza prep</td>
<td>39</td>
</tr>
<tr>
<td>Chicken wings/RIC</td>
<td>38</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

- **Item Number:** 45  
  - **4-903.11 (C)** Observed above pizza cut table unfolded "side" boxes stored directly on green slotted shelf. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Please correct this violation within 90 days or at least by next routine inspection.

- **Item Number:** 48  
  - **4-501.14 (C)** Observed mechanical warewashing machine with accumulated debris and hard water deposits on top of unit. The dishwasher should be cleaned before use, as needed throughout the day, or at least once every 24 hours to ensure proper sanitizing of equipment and utensils. Please correct this violation within 90 days or at least by next routine inspection.

- **Item Number:** 49  
  - **4-602.13 (C)** Observed top exterior exhaust vent of Wing Street fryer unit soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

- **Item Number:** 49  
  - **4-602.13 (C)** Observed green slotted shelving above pizza dough prep table and pizza cut table soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

- **Item Number:** 49  
  - **4-602.13 (C)** Observed in WIC cooling fan grill covers (4) soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

- **Item Number:** 51  
  - **5-202.15 (C)** Observed black plastic water softener salt bin missing top lid and covered with blue plastic bag. Please correct this violation within 90 days or at least by next routine inspection.

- **Item Number:** 56  
  - **6-303.11 (C)** Observed in WIF compact fluorescent light bulb not working properly and lighting found to be insufficient for that area. Light intensity shall be at least 10 foot candles (108 lux) 30 inches above the floor in walk-in refrigeration units and dry food storage

**CFPM Verification (name, expiration date, ID#):** Brandon Van Tine  
**Brandon Van Tine**  
12358177 - ServSafe  
Exp. 5/2020  
Johnny Reatherford  
17956242 - ServSafe  
Exp. 6/2024

**HACCP Topic:** TCS food temperature requirements, Hepatitis A

**Person in Charge (Signature):**  
**Date:** Jun 18, 2019

**Inspector (Signature):**  
**Follow-up:** ☑ Yes  ☐ No (Check one)  
**Follow-up Date:**

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**Notes:**

- violated deadline of 90 days for sanitation issues
- need to ensure proper sanitation and storage of food items
- need to address lighting issues for food storage areas
- need to review and update HACCP plan

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**Remarks:**

- All violations need to be addressed promptly to ensure food safety and compliance with health regulations.
- Regular training and supervision are necessary to maintain high standards of food handling.
- Follow-up inspections will be conducted to verify corrective actions.
## Observations and Corrective Actions

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

- **Storage areas and other areas during periods of cleaning.** Please correct this violation within 90 days or at least by next routine inspection.

- 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 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, steak-fry, cook-out, etc.), 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: June 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 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.

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**Person in Charge (Signature):** [Signature]

**Date:** Jun 18, 2019

**Inspector (Signature):** [Signature]

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