# Food Establishment Inspection Report

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

**Establishment**
Hanover's Pub

**City/State**
Metamora, IL

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. of Risk Factor/Intervention Violations</td>
<td>2</td>
</tr>
<tr>
<td>Date</td>
<td>06/25/2019</td>
</tr>
<tr>
<td>Time In</td>
<td>3:05 PM</td>
</tr>
<tr>
<td>Time Out</td>
<td>5:00 PM</td>
</tr>
<tr>
<td>Permit Holder</td>
<td>Hanover's Pub LLC</td>
</tr>
<tr>
<td>Purpose of Inspection</td>
<td>Routine Inspection</td>
</tr>
</tbody>
</table>

## Foodborne Illness Risk Factors and Public Health Interventions

<table>
<thead>
<tr>
<th>Compliance Status</th>
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<tbody>
<tr>
<td>IN=In compliance</td>
<td>OUT=not in compliance</td>
</tr>
<tr>
<td>N/O=not observed</td>
<td>N/A=not applicable</td>
</tr>
<tr>
<td>COS=corrected on-site during inspection</td>
<td>R=repeat violation</td>
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</table>

### Risk Factors

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

**Supervision**
- **Person in charge present, demonstrates knowledge, and performs duties**
- **Certified Food Protection Manager (CFPM)**

**Employee Health**
- **Management, food employee, and conditional employee; knowledge, responsibilities, and reporting**
- **Proper use of restriction and exclusion**
- **Procedures for responding to vomiting and diarrhea events**

**Good Hygienic Practices**
- **Proper eating, tasting, drinking, or tobacco use**
- **No discharges from eyes, nose, and mouth**

**Preventing Contamination by Hands**
- **Hands clean and properly washed**
- **No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed**
- **Adequate hand washing sinks properly supplied and accessible**

**Approved Source**
- **Food obtained from approved source**
- **Food received at proper temperature**
- **Food in good condition, safe, and unadulterated**
- **Required records available: shellstock tags, parasite destruction**

**GOVERNMENT PRACTICES**

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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### Safe Food and Water
- **Pasteurized eggs used where required**
- **Water and ice from approved source**
- **Variation 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
- **Insects, rodents, and animals not present**
- **Contamination prevented during food preparation, storage and display**
- **Personal cleanliness**
- **Wiping cloths: properly used and stored**
- **Washing fruits and vegetables**

### Physical Facilities
- **Hot and cold water available; adequate pressure**
- **Plumbing installed; proper handflow devices**
- **Sewage and waste water properly disposed**
- **Garbage & refuse properly disposed; facilities maintained**
- **Physical facilities installed, maintained, and clean**
- **Adequate ventilation and lighting; designated areas used**

### Employee Training
- **All food employees have food handler training**
- **Allergen training as required**

### Utensils, Equipment and Vending
- **Food and non-food contact surfaces cleanable, properly designed, constructed, and used**
- **Warmwashing facilities: installed, maintained, & used; test strips**
- **Non-food contact surfaces clean**

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

### Food Safety and Sanitation
- **Food and non-food contact surfaces cleanable, properly designed, constructed, and used**
- **Warmwashing facilities: installed, maintained, & used; test strips**
- **Non-food contact surfaces clean**

### Conformity with Approved Procedures
- **Compliance with variation/specialized process/HACCP**

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**Food Contact Surfaces Cleanable, Properly Designed, Constructed, and Used**
- **Food and non-food contact surfaces cleanable, properly designed, constructed, and used**
- **Warmwashing facilities: installed, maintained, & used; test strips**
- **Non-food contact surfaces clean**

### Physical Facilities
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Food Establishment Inspection Report

Establishment: Hanover's Pub
Establishment #: 19 176

Sanitizer Type: Quaternary ammonium  PPM: 200  Heat: N/A

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taco meat/crock pot</td>
<td>144</td>
</tr>
<tr>
<td>Shredded chicken/crock pot</td>
<td>129</td>
</tr>
<tr>
<td>Shredded chicken/crock pot</td>
<td>140</td>
</tr>
<tr>
<td>Shredded chicken/crock pot</td>
<td>152</td>
</tr>
<tr>
<td>Bleu cheese crumbles/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Cut lettuce/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Sliced cheese/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Diced tomatoes/RIC</td>
<td>40</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

10 6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in kitchen. Hand washing sign provided and posted during inspection.

21 3-501.16 (C) Observed in kitchen internal temperature of shredded chicken in crock pot indicated 129° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of shredded chicken Indicated 127° F. Shredded chicken had been cooking and was hot-holding for no more than 20 minutes, according to male person-in-charge. Reviewed TCS food hot-holding requirements and discussed HACCP concept with male person-in-charge.

Shredded chicken reheated rapidly on stove by male person-in-charge during inspection. Recheck = 165° F - OK.

36 4-204.112 (C) Observed in basement temperature measuring device not provided in RIF (chest, pizza). Cold-holding equipment used for Time-Temperature Control for Safety food shelf have at least one thermometer in an easily viewed location.

Thermometer provided by male person-in-charge during inspection.

49 4-602.13 (C) Observed at wait station RIF compartment of RIC soiled with accumulated condensation ice. Please correct this violation within 90 days or at least by next routine inspection.

53 6-202.14 (C) Observed women's restroom door not properly self-closing at time of inspection. Restrooms located within a food establishment must be enclosed with a tight-flitting and self-closing door. Please correct this violation within 90 days or at least by next routine inspection.

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

Austin Ford  16299629 - ServSafe  Exp. 4/2023
David Wohler Jr  21321964 - NRFSP  Exp. 3/2022
Natasha McQuaid  21201732 - NRFSP  Exp. 3/2021
Eric Ford  16299630 - ServSafe  Exp. 4/2023

HACCP Topic: TCS food temperature requirements, Hepatitis A

Person in Charge (Signature)  Jun 25, 2019  Date

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

IOCI 17-356  EL
### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violation Description</th>
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<tr>
<td>54</td>
<td>5-501.16 (C) Observed in kitchen waste receptacle not in close proximity to hand sink at time of inspection. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory. Waste receptacle provided by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>57</td>
<td>750.230 (C) Observed male person-in-charge could not access documentation of current food handler certification for all food employees without CFPM or IL FSSMC 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.</td>
</tr>
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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

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.

Please note if any changes are planned in the future for this establishment (menu, equipment, location, ownership, etc.), please contact WCHD prior to changes occurring to ensure compliance.

Please note if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, steak-fry barbeque, cook-out, concessions, 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 at WCHD: October 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 I. 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):**

**Date:**

**Follow-up:** ☑ Yes ☐ No (Check one)

**Follow-up Date:**

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**Inspector (Signature):**