Food Establishment Inspection Report

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

Establishment
Petri's Pour House
Street Address
436 N. Chestnut Street
City/State
Minooka, IL

Date: 08/22/2019
Time In: 1:05 PM
Time Out: 2:50 PM

No. of Risk Factor/Intervention Violations: 1
No. of Repeat Risk Factor/Intervention Violations: 0

Permit Holder
Petri's Pour House Inc

Risk Category

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

Compliance Status

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 In Procedures for responding to vomiting and diarrhea events

Good Hygienic Practices
6 In Proper eating, testing, drinking, or tobacco use
7 In No discharge from nose, ears, 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 Sources
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:

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the occurrence 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

Safe Food and Water
30 In Pasteurized eggs used when required
31 In Water and ice from approved source
32 In Variance obtained for specialized processing methods

Food Temperature Control
33 Proper cooling methods used; adequate equipment for temperature control
34 In Plant food properly cooked for hot holding
35 Approved thawing methods used
36 In Thermometers provided & accurate

Food Identification
37 In Food properly labeled, original container

Prevention of Food Contamination
38 In Insects, rodents, and animals not present
39 In Contamination prevented during food preparation, storage and display
40 In Personal cleanliness
41 In Wiping clothes: properly used and stored
42 In Washing fruits and vegetables

Compliance Status

Protection from Contamination
15 In Food separated and protected
16 In Food-contact surfaces cleaned and sanitized
17 In Proper disposal of returnable, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18 In Proper cooking time and temperatures
19 N/O Proper reheating procedures for hot holding
20 In Proper cooking time and temperature
21 In Proper hot holding temperatures
22 In Proper cold holding temperatures
23 In 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 Toxin 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

Proper Use of Utensils
43 In In-use utensils: properly stored
44 X Utensils, equipment & linens: properly stored, dried, & handled
45 In Single-use/single-service articles: properly stored and used
46 In Gloves used properly

Utensils, Equipment and Vending
47 In Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 In Warewashing facilities: installed, maintained, & used; test strips
49 In Non-food contact surfaces clean

Physical Facilities
50 In Hot and cold water available; adequate pressure
51 In Plumbing installed; proper backflow devices
52 In Sewage and waste water properly disposed
53 In Toilet facilities: properly constructed, supplied, & cleaned
54 In Garbage & refuse properly disposed; facilities maintained
55 X Physical facilities installed, maintained, and clean
56 In Adequate ventilation & lighting, designated areas used

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

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy potato soup/crock pot</td>
<td>137</td>
<td>Cut lettuce/RIC</td>
<td>41</td>
<td>Sliced ham/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Cheesy broccoli soup/crock pot</td>
<td>142</td>
<td>Sliced tomatoes/RIC</td>
<td>41</td>
<td>Cut lettuce/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Vegetable beef soup/soup urn</td>
<td>169</td>
<td>Cut lettuce/RIC</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chili/soup urn</td>
<td>167</td>
<td>Shredded cheese/RIC pizza prep</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nacho cheese - cooling/pan</td>
<td>60</td>
<td>Sausage/RIC pizza prep</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diced chicken - cooling/pan</td>
<td>106</td>
<td>Cole slaw/RIC pizza prep</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rice/hot-holding</td>
<td>153</td>
<td>Canadian bacon/RIC pizza prep</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet &amp; sour sauce/crock pot</td>
<td>137</td>
<td>Housemade ranch dressing/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken strips/fryer</td>
<td>197</td>
<td>Housemade Italian dressing/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>6-301.14 (C) Observed in basement prep kitchen sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees. Hand washing sign provided and posted during inspection.</td>
</tr>
<tr>
<td>44</td>
<td>4-903.11 (C) Observed in kitchen taco shell utensil stored on hook next to hand soap dispenser above hand sink. Clean equipment shall be stored away or protected from contamination. Taco shell utensil removed to separate hook above 3-compartment sink by female food employee during inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.11 (C) Observed in customer dining area by doorway to basement two (2) ceiling tiles with water stains and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Virgil N. Petri

<table>
<thead>
<tr>
<th>Virgil N. Petri</th>
<th>John Glowacki</th>
</tr>
</thead>
<tbody>
<tr>
<td>21201735 - NRFP</td>
<td>21487641 - NRFP</td>
</tr>
<tr>
<td>Exp. 3/2021</td>
<td>Exp. 7/2023</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food temperature requirements, Hepatitis A

Signature: Virgil N. Petri
Date: Aug 22, 2019

Follow-up: ☒ No  (Check one)
Food Establishment Inspection Report

Establishment: Petri’s Pour House

Establishment #: 19 058

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 classified as a Category I food establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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/drink permit must be applied for & approved by WCHD.

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

WCHD provides free food safety in-services to establishments & their staff

Next certified food protection manager 8-hour class & exam offered @ WCHD: October 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.

Observed temperature log sheets for monitoring ambient air temperatures of refrigeration and freezer units

[Signature]

Aug 22, 2019

Date

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: