Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1851 S. Main Street, Eureka, IL 61530

No. of Risk Factor/Intervention Violations 0
Date 11/01/2019

No. of Repeat Risk Factor/Intervention Violations 0
Time In 10:35 AM

Permit Holder ZIR Pizza Enterprises LLC
Time Out 12:20 PM

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 | Protection from Contamination | COS | R
---|---|---|---
1 IN | Person in charge present, demonstrates knowledge, and performs duties
2 IN | Certified Food Protection Manager (CFPM)
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
6 IN | Proper eating, tasting, drinking, or tobacco use
7 IN | No discharge from eyes, nose, and mouth
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 IN | Adequate handwashing sinks properly supplied and accessible
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: shelfstock tags, parasite destruction
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
18 IN | Proper cooking time and temperatures
19 N/A | Proper reheating procedures for hot holding
20 N/A | Proper cooling time and temperature
21 IN | Proper hot holding temperatures
22 IN | Proper cold holding temperatures
23 IN | Proper date marking and disposal
24 N/A | Time as a Public Health Control; procedures & records
25 N/A | Consumer advisory for raw/undercooked food
26 N/A | Pasteurized foods used; prohibited foods not offered
27 N/A | Food additives: approved and properly used
28 N/A | Toxic substances properly identified, stored, and used
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

Compliance Status | Proper Use of Utensils | COS | R
---|---|---|---
30 | Pasteurized eggs used where required
31 | Water and ice from approved source
32 | Variance obtained for specialized processing methods
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
37 | Food properly labeled; original container
38 | In-use utensils: properly stored
39 | Utensils, equipment & linens: properly stored, dried, & handled
40 | Single-use-single-service articles: properly stored and used
41 | Gloves used properly
42 | Warewashing facilities: installed, maintained & used; test strips
43 | Non-food contact surfaces clean
44 | Physical facilities installed, maintained, and clean
45 | Adequate ventilation and lighting; designated areas used
46 | All food employees have food handler training
47 | Allergen training as required
# Food Establishment Inspection Report

**Establishment:** Pizza Hut #024737

**Establishment #:** 19 017

**Water Supply:** [ ] Public  [ ] Private

**Waste Water System:**  [ ] Public  [ ] Private

**Sanitizer Type:** Quaternary ammonium/Chlorine

**PPM:** 200/50-99

**Heat:** N/A

## TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meaty marinara pasta/oven</td>
<td>183</td>
<td>Diced eggs/salad bar</td>
<td>38</td>
<td>Shredded cheese/RC pizza prep</td>
<td>35</td>
</tr>
<tr>
<td>Sausage pizza/oven</td>
<td>195</td>
<td>Cut lettuce/salad bar</td>
<td>39</td>
<td>Beef crumbs/RC pizza prep</td>
<td>36</td>
</tr>
<tr>
<td>Chicken wings/fryer</td>
<td>165</td>
<td>Macaroni salad/salad bar</td>
<td>38</td>
<td>Diced tomatoes/RC pizza prep</td>
<td>38</td>
</tr>
<tr>
<td>Cheese pizza/oven</td>
<td>190</td>
<td>Cottage cheese/salad bar</td>
<td>37</td>
<td>Bean mix/RC pizza prep</td>
<td>39</td>
</tr>
<tr>
<td>Sausage pizza/oven</td>
<td>178</td>
<td>Sliced tomatoes/salad bar</td>
<td>39</td>
<td>Meat sauce/RC pizza prep</td>
<td>38</td>
</tr>
<tr>
<td>Pepperoni pizza/oven</td>
<td>189</td>
<td>Shredded cheese/salad bar</td>
<td>38</td>
<td>Diced chicken/WIC</td>
<td>30</td>
</tr>
<tr>
<td>Cheese Cheez-it pizza/oven</td>
<td>175</td>
<td>Sausage crumbs/RC pizza prep</td>
<td>38</td>
<td>Macaroni salad/WIC</td>
<td>36</td>
</tr>
<tr>
<td>Garlic knots/oven</td>
<td>191</td>
<td>Sliced ham/RC pizza prep</td>
<td>38</td>
<td>Pizza meatballs/WIC</td>
<td>37</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pasta/RC pizza prep</td>
<td>39</td>
<td>Diced eggs/WIC</td>
<td>36</td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>4-903.11 (C) Observed in storage area box of small WingStreet bowls and pizza boxes in wrapping stored directly on floor by RIF and shelving unit. Single-use articles shall be stored at least six inches above the floor. Single-use articles removed from floor and placed onto shelving unit by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>48</td>
<td>4-302.14 (PF) Observed test kit to measure concentration of chlorine sanitizing solution in mechanical warewashing machine not provided at establishment. Provide a test kit or other measuring device so food employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic. Chlorine test kit acquired by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>49</td>
<td>4-602.13 (C) Observed in WIC blue plastic cooling fan grill covers soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.11 (C) Observed along food cook/prep line peeling paint on ceiling above WingStreet fryer unit. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Patricia Garber

<table>
<thead>
<tr>
<th>Patricia Garber</th>
<th>Lisa Sally</th>
<th>Scott Morrow</th>
<th>Kevin Mickelson</th>
</tr>
</thead>
<tbody>
<tr>
<td>16196711 - ServSafe</td>
<td>16225974 - ServSafe</td>
<td>13268747 - ServSafe</td>
<td>15211320 - ServSafe</td>
</tr>
<tr>
<td>Exp. 3/2023</td>
<td>Exp. 3/2023</td>
<td>Exp. 3/2021</td>
<td>Exp. 6/2022</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food temperature requirements, Hepatitis A

Signature: Patricia Garber

Date: Nov 1, 2019

Inspector (Signature):

Follow-up: [ ] Yes  [x] No (Check one)  Follow-up Date: ____________

Person in Charge (Signature): Paul [Signature]

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 II food establishment. If facility chooses to cool down TCS food and reheat TCS food, this facility will be re-classified as a Category I 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 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.**

**WCHD provides free food safety in-services to establishments & their staff Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020**

**Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.**

**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):**

**Date:**

**Follow-up:** Yes ☐ No ☒ (Check one)

**Follow-up Date:**

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**Inspector (Signature):**

**Date:**