# Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department 1931 S. Main Street, Eureka, IL 61530

**Establishment**
Kappa Men's Club 19125

**Street Address**
906 Dixon Avenue

**City/State**
Kappa, IL

**License/Permit #**
19125

**ZIP Code**
61538

**Date**
12/03/2019

**Time In**
3:30 PM

**Time Cut**
5:00 PM

**Permit Holder**
RCI Dining Services Kappa Inc

**Risk Category**
II

**Purpose of Inspection**
routine inspection

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/C, N/A) for each numbered item. IN=in compliance OUT=not in compliance N/C=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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Supervision</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>IN</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Person in charge present, demonstrates knowledge, and performs duties

### Employees Health

3. IN

Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. IN

Proper use of restriction and exclusion

5. IN

Procedures for responding to vomiting and diarrheal events

### Good Hygiene Practices

6. IN

Proper eating, testing, drinking, or tobacco use

7. IN

No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands

8. IN

Hands clean and properly washed

9. IN

No bare hand contact with RTE food of a pre-approved alternative procedure properly allowed

10. IN

Adequate handwashing sinks properly supplied and accessible

### Approved Source

11. IN

Food obtained from approved source

12. N/C

Food received at proper temperature

13. IN

Food in good condition, safe, and unadulterated

14. N/A

Required records available: shellstock tags, parasite destruction

### 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

### Safe Food and Water

30. IN

Pasteurized eggs used where required

31. IN

Water and ice from approved source

32. N/C

Variance obtained for specialized processing methods

### Food Temperature Control

33. IN

Proper cooling methods used; adequate equipment for temperature control

34. IN

Placed food properly cooked for hot holding

35. IN

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. N/C

Personal cleanliness

41. IN

Wiping cloths properly used and stored

42. IN

Washing fruits and vegetables

## Protection from Contamination

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Prevention from Contamination</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>IN</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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. N/C

Proper cooking time and temperatures

19. N/C

Proper reheating procedures for hot holding

20. N/C

Proper cooking time and temperature

21. N/C

Proper hot holding temperatures

22. IN

Proper cold holding temperatures

23. IN

Proper date marking and disposition

24. N/C

Time as a Public Health Control; procedures & records

### Consumer Advisory

25. N/C

Consumer advisory provided for raw/undercooked food

### Highly Susceptible Populations

26. N/C

Precooked foods used; prohibited foods not offered

### Food Color Additives and Toxic Substances

27. N/C

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. IN

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. N/C

Food and non-food contact surfaces clean, properly designed, constructed, and used

48. N/C

Washers and water properly disposed

49. N/C

Physical facilities installed, maintained, and clean

### Adequate Ventilation and Lighting; Designated Areas Used

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. N/C

Garbage & refuse properly disposed; facilities maintained

55. IN

Adequate ventilation and lighting; designated areas used

### Employee Training

56. IN

All food employees have food handler training

57. IN

Allergen training as required
TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground sausage crumbs/RIC</td>
<td>32</td>
</tr>
<tr>
<td>Shredded cheese/RIC</td>
<td>37</td>
</tr>
<tr>
<td>Pepperoni/RIC</td>
<td>38</td>
</tr>
<tr>
<td>RIC/kitchen</td>
<td>36</td>
</tr>
<tr>
<td>RIF/kitchen</td>
<td>-7</td>
</tr>
<tr>
<td>WIC/storage</td>
<td>38</td>
</tr>
<tr>
<td>RIF/kitchen</td>
<td>-10</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

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

2  2-102.12 (C) Observed documentation that only the male person-in-charge has current CFPM certification. This establishment is classified as a Category II food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.

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

49 4-602.13 (C) Observed in WIC (beer) cooling fan grill covers soiled with accumulated dust and debris. 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.

54 5-501.16 (C) Observed in kitchen waste receptacle not located in close proximity to handwashing sink. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Waste receptacle provided by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Andrew Stanke
Andrew Stanke
12776819 - ServSafe
Exp. 9/2020

HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A

Person In Charge (Signature)  Dec 3, 2019

Inspector (Signature)  Follow-up: □ Yes  ☑ No  (Check one)  Follow-up Date: 10-17-356
### Observations and Corrective Actions

<table>
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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 was classified as a Category III food establishment. Facility has changed menu and now prepares pizzas to customers.
- Facility will be re-classified as a Category II food establishment.
- Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, 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 at WCHD: March 2020.
- 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 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.
- This facility is on the NCPWS program and must routinely collect water samples as required.

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Person in Charge (Signature): [Signature]

Date: Dec 3, 2019

Inspector (Signature): [Signature]

Follow-up: [ ] Yes  [X] No  (Check one)

Follow-up Date: