

Food Service Establishment

Retail Food Store

Temporary

Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street

Eureka, IL 61530

(309) 467-3064

www.woodfordhealth.org

Permit No.: 16 142 M

Telephone: 923-7111

Original Inspection

Follow-up Inspection

Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Pizza Place I

Owner/Agent: Raymond & Marlene Mellin

Address: 105 Husseman/State Route 116

City: Roanoke

ZIP Code: 61561

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description		
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL					
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean		
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration		
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL					
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals		
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS					
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods		
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods		
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING					
8		2	Food protection during storage, preparation, display, service and transportation				WATER			38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION					
10		1	Food (ice) dispensing utensils properly stored				SEWAGE			39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS					
*11		5	Personnel with infections restricted				PLUMBING			40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS					
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used		
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES			42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry		
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored		
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated							*45		Management personnel certified YES <u>X</u> NO <u> </u>	
17		1	Accurate thermometers, chemical test kits provided, gauge cock							Food handler certification - food employees YES <u>X</u> NO <u> </u>			

Temperature: Temp/PPM Chemical: Chlorine

Hot Foods None Observed

Cold Foods Ham 39° F

Manager Certification No. of: 01427781

Italian sausage 40° F

Full-Time Employee: Meaghanne Mellin Exp. Date 5/18

Shredded cheese 41° F

RIC, RIF - OK

Received by/Title [Signature] (Signature of Owner or Representative)

Sanitation Score: 95 (100 minus demerits)

Date: 1 December 2016

Time In: 6:05 p.m. Time Out: 6:55 p.m.

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By Paul Wilby wavy EL
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 142 M

The following remarks supplement the inspection report of: Pizza Place I

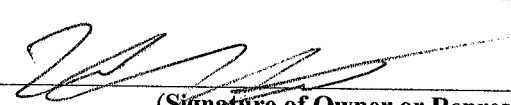
(Establishment Name)

Date: 1 December 2016

Item	Code	Section	Inspection Remarks	Correct by
16			Observed caulk in 3 rd compartment of 3-compartment sink soiled w/ accumulated black substance in corner.	NRI
22			Observed exhaust hood above pizza oven soiled w/ accumulated dust and debris.	NRI
37			Observed corner of wall by back door damaged and temporarily repaired with gray duct tape.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note that w/ current location of hand sink w/o splash guard provided at hand sink, dishwashing must occur from left to right – wash, rinse, and sanitize; then air dry.	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment. If this facility cool downs PHF and reheats PHF, this facility may be re-classified as a Category I, High Risk 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 permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that establishment may expand customer dining area to the east part of the building, which will also include an additional restroom. This area is currently being used as storage for food and paper products. Please send diagram of new addition to establishment to WCHD for plan review & to ensure compliance w/ IL Foodservice Sanitation Code.	
			Next IL FSSM 8-hour class offered @ WCHD: Spring 2017	
			IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins, WCHD

These remarks have been explained to me and are understood


(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F -- 135° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom; hand sinks shall ONLY be used for hand washing	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F Keep all bottles and containers properly labeled and stored	
			- Recommend documenting temperatures for all refrigeration units, freezing units, and hot-holding units, including internal food temperatures and sanitizer concentrations, on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector Paul Wilkins, WCHD

These remarks have been explained to me and are understood [Signature]
(Signature of Owner or Representative)

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