

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 107 H
Telephone: 383-4551
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Kouri's Grill & Bar **Owner/Agent:** To-Kou Inc/Jim Kouri, Ken Kouri, Dan Kouri
Address: 105 Elizabeth Pointe/State Route 116 **City:** Germantown Hills **ZIP Code:** 61548

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	X	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	X	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					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					39		1	Rooms and equipment - vented as required	
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS				
*11		5	Personnel with infections restricted					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	X C	5	Toxic items properly stored, labeled and used	
FOOD EQUIPMENT AND UTENSILS								42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
14	X	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		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 50 ppm/100 ppm

Hot Foods Chili 146° F

Cold Foods Pasta 39° F

Manager Certification No. of: 01632348

Taco meat 199° F

Potato salad 40° F

Full-Time Employee: Gene Hendricks Exp. Date 2/19

Vegetable beef soup 142° F

Cottage cheese 41° F

Mashed potatoes 178° F

WIC, WIF, RIC, RIF - OK

Received by/Title: *Dennis J. Kouri* (Signature of Owner or Representative)

Sanitation Score: **88** (100 minus demerits)

Date: 25 September 2017

Time In: 12:10 p.m. Time Out: 1:40 p.m.

Page 1 of 3

By: *Paul Wilkey Wanda* (Sanitarian/Environmental Health Inspector)



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 107 H

The following remarks supplement the inspection report of: Kouri's Grill & Bar

(Establishment Name)

Date: 25 September 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen on rolling cart by fryers white powder food substance in covered plastic containers (2) without name identifying contents on containers. White powder food substance was onion ring breading and chicken breading, according to male food manager.	NRI
14			Observed in kitchen cutting board on salad prep cooler (True, 2-door) w/ crevices and knife grooves in surface.	NRI
22			Observed in kitchen accumulated debris (pink substance) on white plastic material on upper portion in interior of ice machine.	NRI REPEAT
22			Observed in kitchen exhaust hood ANSUL pipes soiled w/ accumulated debris and grease drips.	NRI REPEAT
23			Observed by back door to kitchen and mechanical dishwashing machine – large black pedestal fan front grill cover and rear grill cover soiled w/ accumulated dust and debris.	NRI
37			Observed screen door to establishment damaged and not maintained in good repair.	NRI
41			Observed on shelf under table by back door spray bottle of blue liquid without name identifying contents on container. Blue liquid was window cleaner, according to male food manager, and labeled by male food manager during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 2 repeat violations were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 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. Food handler certification is required 30 days from the hire date of food employees.	

Sanitarian/Environmental Health Inspector Paul Wilkins Wano

These remarks have been explained to me and are understood

Rennis J. Cowie

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 107 H

The following remarks supplement the inspection report of: Kouri's Grill & Bar

(Establishment Name)

Date: 25 September 2017

Item	Code	Section	Inspection Remarks	Correct by
			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.	
		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 food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hand frequently at hand sinks, especially before using gloves – double hand washing after using the restroom	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 50-100 ppm at dishwasher – final rinse 100-200 ppm for moist-wipe cloth, spray bottle, swabbing; 75° F	
			- Recommend documenting temperatures for all refrigeration units, freezing units, hot-holding units, including internal food temperatures, and sanitizer concentrations, dishwasher temperatures and concentrations, etc., 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	
			- Make sure all outer opening (exterior) doors are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector Paul Wilkins wcb

These remarks have been explained to me and are understood Dennis J. Conner
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection