

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.: 17 168 M

Telephone: 923-7521

Original Inspection

Follow-up Inspection

Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Club 116

Owner/Agent: Club 116 LLC/Justin & Devan Erickson

Address: 116 E. Broad Street

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		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	X C	1	Thermometers provided and conspicuous	24	X	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	X	1	Single-service articles, storage, dispensing	37		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	X C	2	Food protection during storage, preparation, display, service and transportation	WATER				38	X	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
*11		5	Personnel with infections restricted	*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
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	X	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	PLUMBING				*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	OTHER OPERATIONS							Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine/Quat 200 ppm

Hot Foods Taco meat 148° F

Cold Foods Cut tomatoes 39° F

Manager Certification No. of: 01598901

Taco meat 60° F ↑ - OK

Shredded cheese 38° F

Full-Time Employee: Devan Erickson Exp. Date 3/18

Nacho cheese 85° F ↑ - OK

Cut lettuce 40° F

Shredded chicken 205° F

RIC, RIF, WIC - OK

Received by/Title Jacque Waldschmidt
(Signature of Owner or Representative)

Sanitation Score: 91 (100 minus demerits)

Date: 24 October 2017

Time In: 4:50 p.m. Time Out: 6:10 p.m.

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By Paul Wilkins WOOD (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 168 M

The following remarks supplement the inspection report of: Club 116

(Establishment Name)

Date: 24 October 2017

Item	Code	Section	Inspection Remarks	Correct by
5			Observed in kitchen temperature measuring device accurate to $\pm 3^\circ$ F not provided and conspicuous in RIC and RIF (Frigidaire). Thermometers provided by female food employee during inspection.	C
8			Observed in kitchen on white table crock pots of TCS food stored directly next to hand sink and below paper towel dispenser. White table moved away from hand sink and paper towel dispenser by female food employee during inspection.	C
23			Observed in kitchen accumulated grease and debris under stove burners.	NRI
24			Observed in dining room on small table clean brown coffee cups stored inverted on piece of cardboard box.	NRI
25			Observed in dining room on small table white coffee filters stored uncovered.	NRI
32			Observed in kitchen waste receptacle not located in close proximity to hand sink.	NRI
38			Observed in kitchen fluorescent light bulb fixture above entrance to kitchen not providing minimum required amount of light.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category II, Medium 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, group fundraiser, etc.), a temporary food 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 offered @ WCHD: Spring 2018	
			Certified food protection manager 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.	
			Effective January 1, 2017, 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.	
			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.	

Sanitarian/Environmental Health Inspector Paul William WCHD

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

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- 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	
			- Label & date all incoming products; label and date all items on shelves; follow FIFO; check for damage to food containers	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm at 3 rd compartment of sink, immersion for 10 seconds 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector Paul Wilkins Wang

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

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