





**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.: 17 138 M

The following remarks supplement the inspection report of: Monical's Pizza

(Establishment Name)

Date: 12 October 2017

Item	Code	Section	Inspection Remarks	Correct by
8			Observed across from office on shelf blue storage rack one tray of pretzel bread sticks stored uncovered.	NRI
10			Observed across from office on counter shelf white plastic container of sugar with white dispensing cup with handle in direct contact with sugar. Dispensing cup with handle removed from sugar and placed back into sugar with handle extended above food during inspection.	C
23			Observed across from office on shelf blue storage rack with accumulated dust and debris on slots of blue storage rack.	NRI
25			Observed in banquet storage room seven packages of wrapped cardboard pizza boxes stored directly on floor.	NRI
37			Observed in WIC accumulated dust & debris on ceiling by light bulb fixture and conduit pipe; above pizza oven HVAC supply vent plastic deflector soiled w/ accumulated dust and debris; in wait/drink prep area HVAC supply vent soiled w/ accumulated dust and debris..	NRI
37			Observed in banquet storage room large round hole in wall by corner and floor.	NRI
			Observed banquet room addition, storage area, storage closet, and restroom on north side of the facility. Please forward a new diagram of this establishment to our office so our establishment records can be maintained up-to-date.	
			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 (concessions, grill, barbeque, steak-fry, cook-out, etc.) to the public, a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Spring 2018	
			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. Food handler certification is required 30 days from the hire date of food employees.	

Sanitarian/Environmental Health Inspector Paul Wilbur Webb

These remarks have been explained to me and are understood

Nick Keanzott

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			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 & sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Quat: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75 ° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75 ° F - Heat: final rinse in dishwasher – 180° F or above	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Make sure all exterior outer-opening doors are self-closing & tight-fitting	

Sanitarian/Environmental Health Inspector Paul Walker wens

These remarks have been explained to me and are understood

Megan Keen

(Signature of Owner or Representative)

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