

- 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.: 17 130 M
Telephone: 923-2411
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Maple Lanes Bowling Alley Owner/Agent: Maple Lanes Bowling Alley LLC/Harold Audi
Address: 421 N. Main 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	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 CEILING			
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		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			
9		2	Handling of food (ice) minimized, methods	•27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required - Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored					SEWAGE			
PERSONNEL				•28		4	Sewage and waste water disposal	VENTILATION			
•11		5	Personnel with infections restricted					PLUMBING			
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	DRESSING ROOMS			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Rooms and equipment - vented as required
FOOD EQUIPMENT AND UTENSILS								TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
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	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					OTHER OPERATIONS			
17		1	Accurate thermometers, chemical test kits provided, gauge cock					•45			Management personnel certified YES <u>X</u> NO <u> </u>
								Food handler certification - food employees YES <u>X</u> NO <u> </u>			

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Quat

Hot Foods None Observed

Cold Foods None Observed

Manager Certification No. of: 01276278

Full-Time Employee: Curt Leman Exp. Date 11/18

RIC, RIF - OK

Received by/Title Harold Audi
(Signature of Owner or Representative)

Sanitation Score: 97 (100 minus demerits)

Date: 7 December 2017

Time In: 6:05 p.m. Time Out: 7:05 p.m.

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By Paul Williams EL
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 130 M

The following remarks supplement the inspection report of: Maple Lanes Bowling Alley

(Establishment Name)

Date: 7 December 2017

Item	Code	Section	Inspection Remarks	Correct by
22			Observed pizza oven grill soiled with accumulated debris and food particles.	NRI
23			Observed accumulated condensation ice in RIF unit of RIC (bar).	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 any changes (equipment changes, ownership transfer, menu, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring.	
			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.	
			Next certified food protection manager class offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension, Woodford – Eureka; Call 309-467-3789 for class information or to register for 8-hour class & exam (January 29 & 31, 2018).	
			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 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 temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink – double hand washing required after using restroom	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute 100-200 ppm for swabbing, moist-wipe cloth, spray bottle - Quaternary ammonium = 200 ppm at 3 rd compartment of sink, immersion for 1 minute 200 ppm for swabbing, moist-wipe cloth, spray bottle	
			- 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	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood ✓

Harold Auld

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection