

- 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.: 17 084 M
Telephone: 309-432-2737
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Minonk Lanes Owner/Agent: Allen L. Snow

Address: 450-454 N. Chestnut Street City: Minonk ZIP Code: 61760

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					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	X	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		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		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	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification - food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm Hot Foods _____ Cold Foods Chili 39° F
 Manager Certification No. of: 01589386 Chicken enchilada soup 178° F Sour cream 39° F
 Full-Time Employee: Susan Snow Exp. Date 12/17 Shredded cheese 39° F
 RIC, RIF - OK

Received by/Title AL
 (Signature of Owner or Representative)

Sanitation Score: 96 (100 minus demerits) Date: 13 December 2017
 Time In: 1:05 p.m. Time Out: 2:05 p.m. Page 1 of 3 By: Paul William Weno (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 084 M

The following remarks supplement the inspection report of: Minonk Lanes

(Establishment Name)

Date: 13 December 2017

Item	Code	Section	Inspection Remarks	Correct by
10			Observed in popcorn machine white dispensing scoop with handle in direct contact with popcorn and not stored with handle extended up above food product.	NRI
22			Observed at bar interior of ice machine (left-side surface) soiled w/ accumulated debris and black substance.	NRI
37			Observed in kitchen hole in wall below 3-compartment sink where yellow electrical wire comes through wall.	NRI
45			Observed no documentation that female food employee or at least one other full-time employee has current IL FSSM certification. This facility is currently classified as a Category II, Medium Risk food service establishment, and at least one full-time food employee with current IL FSSM certification must be employed at facility. This establishment has 80 DAYS (March 3, 2018) to provide documentation that at least one full-time food employee has current IL FSSM certification. Please note that one female full-time food employee had IL FSSM certification which expired on December 3, 2017, and has signed up for a course & exam scheduled for January 2, 2018.	80 DAYS
	750	570	Observed no documentation that food employees without current IL FSSM certification have IL food handler certification.	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: March 6 & 8, 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 (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.	

Sanitarian/Environmental Health Inspector Paul Wilby WCHD

These remarks have been explained to me and are understood al

(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 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 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 Quat: 200 ppm at 3 rd compartment of sink, immersion for 10 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector

Paul Wilcox

These remarks have been explained to me and are understood

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