

- 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.: 17 173 M
Telephone: 309-432-0017
 Original Inspection
 Follow-up Inspection
 Other
10-DAY RECHECK

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Riff's Inc

Owner/Agent: Riff's Inc/Jeff Geringer

Address: 470 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		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 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				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	SEWAGE				39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted	PLUMBING				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				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		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	TOILET AND HAND-WASHING FACILITIES				*45	X		Management personnel certified YES ___ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	TOILET AND HAND-WASHING FACILITIES					X		Food handler certification - food employees YES ___ NO <u>X</u>

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

Hot Foods None Observed

Cold Foods None Observed

Manager Certification No. of: _____

Full-Time Employee: Jenna Geringer Exp. Date _____

RIC, RIF - OK

Received by/Title: *Jeff Geringer* (Signature of Owner or Representative)

Sanitation Score: N/A (100 minus demerits)

Date: 27 December 2017

Time In: 3:15 p.m. Time Out: 3:40 p.m.

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By: *Paul Wilkins* (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 173 M

The following remarks supplement the inspection report of: Riff's Inc

(Establishment Name)

Date: 27 December 2017

Item	Code	Section	Inspection Remarks	Correct by
29			Observed in men's restroom and women's restroom hot water hand sink faucets providing hot water at time of inspection.	C
31			Observed in men's restroom and women's restroom hot water hand sink faucets providing hot water at time of inspection. Please note a recheck inspection fee of \$100.00 was collected at the time of this recheck inspection.	C
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 90 DAYS (March 13, 2018) to provide documentation that at least one full-time food employee has current IL FSSM certification.	76 DAYS
	750	570	Observed documentation that only one food employee without IL FSSM certification has IL food handler certification. All food employees without IL FSSM certification must 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 classified as a Category II, Medium Risk establishment. Facility serves frozen pizza and pre-packaged snacks.	
			Next certified food protection manager 8-hour 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 metal-stem thermometer to monitor internal food temperatures]	

Sanitarian/Environmental Health Inspector Paul Williams, WCHD

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

NRI = Next Routine Inspection
C = Corrected During Inspection