

- 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](http://www.woodfordhealth.org)

Permit No.: 17 173 M  
Telephone: 309-432-0017  
 Original Inspection  
 Follow-up Inspection  
 Other

## 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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*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
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
*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	<b>FLOORS, WALLS AND CEILINGS</b>			
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	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	X	2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation					<b>WATER</b>			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>SEWAGE</b>			
10		1	Food (ice) dispensing utensils properly stored					<b>PLUMBING</b>			
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted					<b>TOILET AND HAND-WASHING FACILITIES</b>			
*12		5	Hands washed and clean, good hygienic practices	29	X	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
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>OTHER OPERATIONS</b>			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31	X	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					44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock					*45	X		Management personnel certified YES ___ NO <u>X</u>
								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: 92 (100 minus demerits)

Date: 13 December 2017

Time In: 2:55 p.m. Time Out: 4:05 p.m.

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By: *Paul Wilcox* (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: 13 December 2017

Item	Code	Section	Inspection Remarks	Correct by
25			Observed in kitchen food prep area by 3-compartment sink open bag of single-service items (cardboard cups) stored directly on floor. Bag of cardboard cups removed to cabinet by female food employee during inspection.	C
26			Observed in back storage room pieces of cardboard boxes re-used as shelving support.	NRI
29			Observed in men's restroom and women's restroom hot water hand sink faucets not providing hot water at time of inspection. This establishment has <b>10 DAYS (December 23, 2018)</b> to ensure men's restroom and women's restroom hand sink faucets provide a flow of hot water.	10 DAYS
31			Observed in men's restroom and women's restroom hot water hand sink faucets not providing hot water at time of inspection. This establishment has <b>10 DAYS (December 23, 2018)</b> to ensure men's restroom and women's restroom hand sink faucets provide a flow of hot water. Please note a recheck inspection will be conducted to ensure compliance & a recheck inspection fee of \$100.00 will be collected at the time of recheck inspection.	10 DAYS
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 <b>90 DAYS (March 13, 2018)</b> to provide documentation that at least one full-time food employee has current IL FSSM certification.	90 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 now classified as a Category II, Medium Risk establishment. Facility serves frozen pizza and pre-packaged snacks.	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			Please note that if this establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class offered @ WCHD: March 6 & 8, 2018	

Sanitarian/Environmental Health Inspector Paul Wilcox WCHD

These remarks have been explained to me and are understood by John J...

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			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]	
			- Wash hands frequently at hand sink, using hot and cold water, especially before using plastic gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- 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	

Sanitarian/Environmental Health Inspector Paul Wilson

These remarks have been explained to me and are understood

Jan J...  
(Signature of Owner or Representative)

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