

- 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.: 17 065 H
Telephone: 383-2900
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Town & Kountry Kitchen Owner/Agent: Shemsedin Arifi

Address: 385 Old Germantown Road City: Germantown Hills ZIP Code: 61548

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	X C	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	X C	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 C	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	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				LIGHTING
8	X C	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	X C	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	X C	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	X	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			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 50ppm/100 ppm

Hot Foods Chili 156° F

Cold Foods *Chili 44° F

Manager Certification No. of: 21394992

Sausage gravy 140° F

*Pancake batter 44° F

Full-Time Employee: Shemsedin Arifi Exp. Date 10/22

Chocolate milk 36° F

RIC, RIF - OK

Received by/Title Shemsedin Arifi
(Signature of Owner or Representative)

Sanitation Score: 69 (100 minus demerits)

Date: 14 December 2017

Time In: 9:10 a.m. Time Out: 11:20 a.m.

Page 1 of 3

By Paul White, WCHD Eric Lane
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 065 H

The following remarks supplement the inspection report of: Town & Kountry Kitchen
(Establishment Name)

Date: 14 December 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in kitchen whole tomatoes in box with white substance & black substance on surface of tomatoes in RIC (6-door). Tomatoes discarded by male food owner during inspection.	C
3			Observed in kitchen with food temperature measuring device with metal-stem internal temperature of pancake batter at 44° F, chili (no date marking) at 44° F, sour cream at 45° F, margarine at 45° F, and various cheeses between 46° F - 47° F in RIC (6-door). Using food temperature measuring device with metal-stem provided at establishment, ambient temperature of RIC indicated 50° F. Male owner and female dishwasher discarded all TCS food in RIC that had internal temperature greater than 41° F at the time of this inspection.	C
7			Observed in kitchen frozen raw food (chicken & hamburger) stored above pre-cooked/breaded food items in RIF (chest). Frozen raw food moved to one side of RIF during inspection.	C
8			Observed in kitchen container of food (cooked bacon) stored uncovered in RIC (6-door). Cooked bacon covered by male owner during inspection.	C
12			Observed in kitchen on wood counter above prep cooler and food prep area personal employee hat and gloves on surface. Hat and gloves removed by male owner during inspection.	C
12			Observed in kitchen male owner wiping hands on apron. Male owner instructed on proper personal hygiene and proper handwashing during inspection.	C
15			Observed in kitchen several oval plates and bowls with chipped edges.	NRI
15			Observed in dining room several chairs with seating surfaces cracked, damaged, and not maintained in good repair.	NRI
22			Observed in kitchen exhaust hood filters above griddle and fryers soiled w/ accumulated grease and debris.	NRI
23			Observed in kitchen outside of Great Value vegetable juice with white substance and black substance on outside of container. Great Value vegetable juice discarded by male owner during inspection.	C
37			Observed in storage hallway screen door with screen torn, damaged, and not maintained in good repair.	NRI
41			Observed in kitchen personal employee medication (insulin) stored on upper shelf above food intended for customer consumption. Male owner instructed on proper storage of personal employee medications and personal employee medication placed into container on bottom shelf in RIC (wait station).	C

Sanitarian/Environmental Health Inspector Paul William Webb Eri Lane

These remarks have been explained to me and are understood [Signature]
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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(Establishment Name)

Date: 14 December 2017

Item	Code	Section	Inspection Remarks	Correct by
			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 I, High Risk establishment	
			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 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 at 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, 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.	
			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 check internal temperatures of food; re-heat food to 165° F or higher within 2 hours before hot-holding at 135° F or above; pre-heat units prior to adding food.	
			- Wash hands frequently at hand sinks, especially before using gloves – double hand washing required after using the restroom	
			- Cool PHF from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- 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	
			- Store personal items (food, drink, etc.) on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination	

Sanitarian/Environmental Health Inspector

Paul Wilkerson

Eric Lan

These remarks have been explained to me and are understood

Shawna Duff

(Signature of Owner or Representative)

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