

- 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.: 18 136 H
 Telephone: 367-2561
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: The Flame Family Restaurant Owner/Agent: The Flame Family Restaurant Inc/Tefik "Tony" Asani

Address: 939 W. Mt. Vernon City: Metamora 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		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	X C	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	X C	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	X	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	X	2	No re-use of single-service articles	LIGHTING			
8	X C	2	Food protection during storage, preparation, display, service and transportation	WATER				38	X	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	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	X	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 X NO
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES X NO

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/200 ppm

Hot Foods Sausage 163° F

Cold Foods Tuna salad 40° F

Manager Certification No. of: 15943614 - ServSafe

Chicken strips 179° F

Peeled hard-boiled eggs 39° F

Full-Time Employee: Tefik "Tony" Asani Exp. Date 12/22

Hamburger 167° F

Pancake batter 40° F

Ham & bean soup 180° F

WIF, RIF, RIC, WIC - OK

Received by/Title T. Asani

(Signature of Owner or Representative)

Sanitation Score: 80 (100 minus demerits)

Date: 12 February 2018

Time In: 1:10 p.m. Time Out: 2:45 p.m.

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By Paul Wilcox (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 136 H

The following remarks supplement the inspection report of: The Flame Family Restaurant

(Establishment Name)

Date: 12 February 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen on red rolling cart white powder food substance without name identifying contents on container. White powder food substance was flour, according to male owner, and labeled by male owner during inspection.	C
8			Observed in kitchen in RIF (U-Star) half potato skins and mozzarella sticks stored uncovered in stainless steel containers. Half potato skins and mozzarella sticks removed and covered with clear plastic wrap by male food employee during inspection.	C
14			Observed in WIC peeled hard boiled eggs and tuna salad stored in unapproved plastic containers with original labels of cottage cheese on containers.	NRI
15			Observed ice machine (left, Manitowoc, tan) with accumulated rust on left side and right side edges by hinges and black flip door cracked & damaged on left side by hinge.	NRI
23			Observed right side of griddle in kitchen soiled w/ accumulated debris and grease.	NRI
26			Observed in WIC peeled hard boiled eggs and tuna salad stored in re-used plastic containers with original labels of cottage cheese on containers.	NRI
35			Observed in basement storage room multiple rodent droppings on sealed food packages (pasta). No evidence of rodent intrusion into sealed food packages at time of inspection. Rodent droppings cleaned up by male food employee during inspection.	C
36			Observed in basement storage room accumulated debris and particles on floor.	NRI
38			Observed in basement storage room fluorescent light bulb fixtures not providing minimum light intensity. Some fluorescent light bulb fixtures missing light bulbs at time of inspection.	NRI
41			Observed in basement storage room cans of paint stored on slotted shelf above soda syrup boxes. Cans of paint removed to a separate storage area in basement by male owner during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.	
			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.	
			WCHD provides free food safety in-services to establishments & their staff	

Sanitarian/Environmental Health Inspector _____

Paul Wilkins WCHD

These remarks have been explained to me and are understood by _____

[Signature]

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			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.	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka; Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 2018).	
			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 food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, 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	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher final rinse, etc., on a log sheet	
			- 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	
			- Chlorine: 50-100 ppm at sink, immersion for 10 seconds; 75° F 50-100 ppm – dishwasher: final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Make sure all outer opening (exterior) doors are self-closing and tight-fitting	
			- Use a licensed IL pest control operator to eliminate rodents/insects; maintain proper cleaning and sanitation of establishment	

Sanitarian/Environmental Health Inspector Paul Hilkey Warr

These remarks have been explained to me and are understood

[Signature]

(Signature of Owner or Representative)

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C = Corrected During Inspection