

- 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.: 18 067 H
Telephone: 383-4551
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Kouri's Grill & Bar

Owner/Agent: To-Kou Inc/Jim Kouri, Ken Kouri, Dan Kouri

Address: 105 Elizabeth Pointe/State Route 116

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		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	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	24	X	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	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		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		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	X	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			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
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	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			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification - food employees YES <u>X</u> NO <u> </u>

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

Hot Foods Chili 141° F

Cold Foods Sliced ham 40° F

Manager Certification No. of: 20948487 - NRFSP

Taco meat 195° F

Potato salad 40° F

Full-Time Employee: Stephanie Kiefner Exp. Date 2/19

Vegetable beef soup 159° F

Peeled hard-boiled eggs 40° F

Italian beef 204° F

WIC, WIF, RIC, RIF - OK

Received by/Title

Dennis Cauri *Stephanie Kiefner*
(Signature of Owner or Representative)

Sanitation Score: 92 (100 minus demerits)

Date: 1 March 2018

Time In: 2:05 p.m. Time Out: 3:50 p.m.

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By Paul Wilkins wend (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 067 H

The following remarks supplement the inspection report of: Kouri's Grill & Bar

(Establishment Name)

Date: 1 March 2018

Item	Code	Section	Inspection Remarks	Correct by
15			Observed in kitchen black handle on RIC (True, 1-door, upright) damaged and temporarily repaired with gray duct tape.	NRI
22			Observed at waitress area by bar (east wall) popcorn cooking kettle unit with accumulated debris and grease.	NRI
23			Observed in kitchen pizza prep cooler with standing water on bottom of unit; accumulated dust and debris on pizza prep cooler condenser grill.	NRI
24			Observed in kitchen multiple fryer basket handles soiled w/ accumulated debris and grease.	NRI
25			Observed at waitress area by dining room (north) single-service items stored in cabinet under unprotected water lines and wastewater pipes.	NRI
29			Observed in kitchen 3-compartment sink faucet leaking when water turned off.	NRI
36			Observed in basement WIC (food) accumulated standing water on floor.	NRI
			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.	
			WCHD provides free food safety in-services to establishments & their staff	
			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.	
			Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2018	
			Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 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.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

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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Item	Code	Section	Inspection Remarks	Correct by
		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 hand frequently at hand sinks, especially before using gloves – double hand washing after using the restroom	
			- Chlorine: 50-100 ppm at sink, immersion for 10 seconds; 75° F 50-100 ppm in dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F Clean and sanitize equipment according to manufacturer's directions on a regular basis	
			- Recommend documenting temperatures for all refrigeration units, freezing units, hot-holding units, including internal food temperatures, and sanitizer concentrations, dishwasher temperatures and concentrations, 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	
			- Make sure all outer opening (exterior) doors are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector Paul Wilkins

These remarks have been explained to me and are understood xs

Dennis J. Louie Stephanie Kiese
(Signature of Owner or Representative)

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