

- 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.: 18 141 H
Telephone: 309-923-7314
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Doc's Diner

Owner/Agent: Christian Meyer

Address: 610 W. Front Street/State Route 116

City: Roanoke

ZIP Code: 61561

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	X	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	X	1	Thermometers provided and conspicuous	24	X	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		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	X	1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
	C			•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	5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS
	C			•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
13		1	Clean clothes, hair restraints				TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
			FOOD EQUIPMENT AND UTENSILS					43		1	Complete separation from living/sleeping quarters, laundry
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	44		1	Clean, soiled linen properly stored
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	•45			Management personnel certified YES <u>X</u> NO <u> </u>
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated								Food handler certification - food employees YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								

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

Hot Foods Chili 136° F

Cold Foods Ground sausage 40° F

Manager Certification No. of: 21201733 - NRFSP

Sausage skillet 184° F

Sliced hard-boiled eggs 40° F

Full-Time Employee: Christian Meyer Exp. Date 3/21

Ground hamburger 39° F
RIC, RIF - OK

Received by/Title

Christian Meyer

(Signature of Owner or Representative)

Sanitation Score: 87 (100 minus demerits)

Date: 3 April 2018

Time In: 9:15 a.m. Time Out: 10:35 a.m.

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By Paul William Wenz (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 141 H

The following remarks supplement the inspection report of: Doc's Diner

(Establishment Name)

Date: 3 April 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous in RIF (chest, black, in kitchen by counter).	NRI
10			Observed in kitchen on prep counter next to crock pots brown sugar in plastic container with handle of scoop in direct contact with food substance. Scoop with handle removed from food substance and placed back into food substance with handle extended up above food substance by female food employee during inspection.	C
12			Observed in kitchen on storage rack employee personal items (coat and hat) stored directly on clean equipment (baking pans and roaster pan). Employee personal items removed to bottom shelf by male owner during inspection.	C
21			Observed in waitress prep area cloth towels stored on bottom of RIF (ice cream).	NRI
22			Observed in kitchen exhaust hood filters and ANSUL fire suppression pipes soiled w/ accumulated debris and grease drips.	NRI
23			Observed accumulated condensation ice in RIF compartment of two (2) RICs (Haier, black, by hand sink).	NRI
24			Observed in kitchen on storage rack employee personal items (coat and hat) stored directly on clean equipment (baking pans and roaster pan). Clean equipment removed to 3-compartment sink by male owner during inspection.	C
37			Observed in center of dining room three (3) ceiling tiles with water stains.	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.	
			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 & exam offered @ WCHD: July 16 & 18, 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 11 & 13, 2018).	

Sanitarian/Environmental Health Inspector Paul Walker WCHD

These remarks have been explained to me and are understood ella co

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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Date: 3 April 2018

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			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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 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	
			- 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	
			- Quaternary ammonium: 200 ppm at sink, immersion for 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Chlorine: 50-100 ppm, immersion for 10 seconds; 75° F 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	
			- Store employee personal items (drinks, clothing, etc.) separated from equipment, utensils, single-service items, etc., to prevent contamination	

Sanitarian/Environmental Health Inspector Paul Wilkins Ward

These remarks have been explained to me and are understood OK

(Signature of Owner or Representative)

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