

- 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.: 18 160 M
Telephone: 309-527-4343
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Giovanni's Pizzeria Owner/Agent: Giovanni's Pizzeria Inc/Landon Golliday

Address: 43 W. Front Street City: El Paso ZIP Code: 61738

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 C	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	FLOORS, WALLS AND CEILING			
5	X	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	X	2	No re-use of single-service articles	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation					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	X	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		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			
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		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	X	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	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45	X		Management personnel certified YES ___ NO <u>X</u>
17	X	1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification -- food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine >200 ppm*

Hot Foods *Au jus 47° F ↑

Cold Foods Pork sausage 40° F

Manager Certification No. of: _____

*Spaghetti meat sauce 47° F ↑

Sliced ham 39° F

Full-Time Employee: Caleb Robbins Exp. Date _____

*Alfredo sauce 55° F ↑

Mozzarella cheese 40° F

*Spaghetti meat sauce 57° F ↑

RIC, RIF, WIC - OK

Received by/Title *[Signature]*
Sanitation Score: **68** (100 minus demerits)

(Signature of Owner or Representative)

Date: 26 April 2018

Time In: 3:45 p.m. Time Out: 5:40 p.m.

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By *[Signature]* (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 160 M

The following remarks supplement the inspection report of: Giovanni's Pizzeria

(Establishment Name)

Date: 26 April 2018

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in storage area two (2) dented cans of Chicago Style ground peeled tomatoes and one (1) dented can of Chicago Style mushrooms (pieces and stems). Dented cans removed from available use by male food employee during inspection.	C
3			Observed with temperature measuring device with metal-stem internal temperature of Au jus at 40° F, Spaghetti meat sauce at 47° F and at 57° F, and Alfredo sauce at 55° F in steam table at 4:20 pm. Food items had been placed from RIC into steam table for reheating by male food employee around 3:40 pm. Food employees instructed not to use steam table for reheating. Food product removed from steam table and reheated on stove burners by male food employee during inspection.	C
5			Observed temperature measuring device accurate to ± 3° F not provided and conspicuous in RIF (back storage area, chest) and in RIF (back storage area, Whirlpool).	NRI
7			Observed in RIC in back food prep area carton of IGA raw eggs stored above ready-to-eat food (cheese). IGA raw eggs removed to bottom shelf by male food employee during inspection.	C
10			Observed in kitchen food prep area small plastic containers without handles stored in direct contact with food products (seasonings). Small plastic containers without handles removed from food products by male food employee during inspection.	C
14			Observed in RIC (2-door, back food prep area, True) unapproved plastic container originally labeled Planters cashews used to store feta cheese.	NRI
17			Observed test kit to measure concentration of chlorine sanitizing solution not provided.	NRI
22			Observed in kitchen food prep area slicer unit soiled w/ accumulated debris and food particles. Slicer unit cleaned and sanitized by male food employee during inspection.	C
26			Observed in RIC (2-door, back food prep area, True) plastic container originally labeled Planters cashews re-used to store feta cheese.	NRI
32			Observed in bar area men's restroom door not properly self-closing.	NRI
32			Observed at bar hand soap not provided at hand sink and waste receptacle not provided in close proximity to hand sink.	NRI
37			Observed in basement access hallway large hole in drywall.	NRI
38			Observed at salad bar fluorescent light bulb without protective light shielding or shatterproof bulb provided.	NRI
41			Observed with chlorine test kit concentration of chlorine bleach sanitizing solution in spray bottle greater than 200 ppm. Chlorine bleach sanitizing solution discarded and new solution created. Recheck = 200 ppm.	C

Sanitarian/Environmental Health Inspector Paul Walker

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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45			Observed no documentation that at least one full-time food employee with current certified food protection manager certification was employed at establishment. This facility is classified as a Category II, Medium Risk food service establishment, and at least one full-time food employee with current CFPM certification must be employed at establishment. This establishment has 90 DAYS (July 26, 2018) to provide documentation that at least one full-time employee with current CFPM certification is employed at establishment.	90 DAYS
	750	570	Observed no documentation that food employees have 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 Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment. Giovanni's Pizzeria consists of Gold Room (dining room) and Brothers Sports Bar & Pizza.	
			Please forward the establishment review and a current diagram noting equipment layout of the establishment to our office.	
			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.	
			WCHD provides free food safety in-services to establishments & their staff	
			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, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam (June 11 & 13, 2018).	
			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 and valid three (3) years from date of issuance.	
			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 posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.	

Sanitarian/Environmental Health Inspector Paul Wilbur Wenz

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

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			Please note that if buffet tables/salad bar are in use at establishment, buffet tables/salad bar must be placed on flooring that is smooth and easily cleanable, such as linoleum or tile flooring, and not on carpeting.	
		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	
			- Chlorine: 50-100 ppm in 3 rd compartment of sink, immersion for 10 seconds 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F keep spray bottles/buckets labeled and stored properly	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

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

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