



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 151 M

The following remarks supplement the inspection report of: Sue's Place Inc

(Establishment Name)

Date: 11 April 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed temperature measuring devices accurate to $\pm 3^{\circ}$ F not provided in RIF (black, Electrolux, pizzas, at bar) and in RIF (white, JC Penney, upright, pizzas, in kitchen storage area) not provided and conspicuous.	NRI
10			Observed at bar metal ice scoop handle in direct contact with ice in metal ice bin. Metal ice scoop removed from ice and placed back into ice bin with handle extended up above ice during inspection.	C
15			Observed in bar several bar stool seat surfaces by individual bar tables damaged and not maintained in good repair.	NRI
17			Observed chemical test kit to measure concentration of chlorine sanitizing solution not provided at establishment.	NRI
20			Observed with chemical test kit concentration of chlorine sanitizing solution in moist-wipe cloth metal container less than 100 ppm. Additional chlorine tablets added to chlorine sanitizing solution. Recheck = 200 ppm – OK.	C
22			Observed on small table by back door pizza oven cooking grill soiled w/ accumulated debris and food particles.	NRI
23			Observed on small table by back door pizza oven crumb tray soiled w/ accumulated debris and food particles.	NRI
37			Observed in WIC ceiling soiled w/ accumulated debris and dust.	NRI
	750	570	Observed documentation that only one (1) food employee has food handler certification. No other food employees on staff have current food handler certification. All food employees without certified food protection manager certification must have food handler certification within 30 days from hire date.	NRI REPEAT
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category III, Low Risk establishment.	
			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.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next certified food protection manager 8-hour class 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 8-hour class & exam (June 11 & 13, 2018).	

Sanitarian/Environmental Health Inspector Paul Williams

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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			Effective January 1, 2017, 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 posted at entrances & exits; no e-cig/vaping use in food/drink prep areas (bar, kitchen), warewashing areas, and storage areas.	
		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 temperature measuring device with metal-stem to monitor food package temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves [if wearing a bandage, make sure to wear gloves after washing hands thoroughly] – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm in sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled and properly stored)	
			- 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	
			- Recommend documenting of temperatures for all refrigeration units, including food package temperatures and sanitizer concentrations, on a log sheet	
			- Make sure live animals are excluded from the facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	

Sanitarian/Environmental Health Inspector

Paul Wilkey (wcm)

These remarks have been explained to me and are understood

[Signature]
(Signature of Owner or Representative)

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