

- 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.: 18 167 M
Telephone: 309-527-3663
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Monical's Pizza #9600423 **Owner/Agent:** American Dream Pizza Company/Ronald D. Gimbel

Address: 850 W. Main Street/Frontage Road/I-39 & U.S. Route 24 W **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 | | 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 | X C | 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 | | 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 CEILINGS | | | |
| 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 | X | 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 | | 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 | | 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 | | 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 | | 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 <100 ppm*/Heat

Hot Foods Pizza 177° F

Cold Foods Sausage 40° F

Manager Certification No. of: 12825164 -- ServSafe

Nacho cheese 151° F

Lettuce salad 40° F

Full-Time Employee: Nicole Kearfott Exp. Date 9/20

Meat sauce 158° F

Shredded cheese 41° F

Nacho cheese 144° F

RIC, WIC, RIF - OK

Received by/Title Nicole Kearfott (Signature of Owner or Representative)

Sanitation Score: 92 (100 minus demerits)

Date: 3 May 2018

Time In: 11:15 a.m. Time Out: 12:50 p.m.

Page 1 of 3

By Rand Walker Wood (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 167 M

The following remarks supplement the inspection report of: Monical's Pizza #9600423

(Establishment Name)

Date: 3 May 2018

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|----------------------|
| 2 | | | Observed in dough prep area large container of dry white powder food substance and shake-style container of dry white powder food substance without name identifying contents on containers. Food substance in both containers was flour, according to male food employee, and labeled by male food employee during inspection. | C |
| 20 | | | Observed with test kit concentration of chlorine sanitizing solution less than 100 ppm in moist-wipe cloth container. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 100 ppm. Chlorine sanitizing solution discarded and new chlorine sanitizing solution created. Recheck = 100 ppm – OK. | C |
| 25 | | | Observed in banquet storage room six (6) packages of wrapped cardboard pizza boxes stored directly on floor. | NRI REPEAT |
| 36 | | | Observed in drink prep area floor coving missing and not attached between walkway and drink prep area (southwest corner, interior of drink prep area). | NRI |
| 37 | | | Observed above pizza oven HVAC supply vent plastic deflector soiled w/ accumulated dust and debris. | NRI REPEAT |
| 37 | | | Observed in banquet storage room large round hole in wall by corner and floor (northeast corner). | NRI REPEAT |
| | | | Observed banquet room addition, storage area, storage closet, and restroom on north side of the facility. Please forward a diagram of this establishment to our office so our records can be maintained up-to-date. | |
| | | | Please correct any violations noted above ASAP, but at least by NRI. | |
| | | | Please note 3 repeat violations were 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 II, Medium Risk establishment. | |
| | | | Please note that if establishment or group fundraiser is cooking/preparing/serving food (concessions, grill, barbeque, steak-fry, cook-out, etc.) to the public, 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 8-hour class & exam (June 11 & 13, 2018). | |

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Nick Karysth

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|------------|
| | | | 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 for 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. | |
| | | 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 & 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 | |
| | | | - Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 10 seconds; 75 ° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75 ° F - Heat: final rinse in dishwasher – 180° F or above | |
| | | | - 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 | |

Sanitarian/Environmental Health Inspector Paul Walker WCUH

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

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