

- 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: 309-383-4551
 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	X	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		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	X	1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7	X	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				LIGHTING
8	C	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	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	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								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 151° F

Cold Foods Cut lettuce 40° F

Manager Certification No. of: 20948487 - NRFSP

Taco meat 174° F

Corned beef 39° F

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

Grilled chicken strips 172° F

Sliced turkey 40° F

Italian beef 198° F

WIC, WIF, RIC, RIF - OK

Received by/Title Stephanie Kiefner
(Signature of Owner or Representative)

Sanitation Score: 87 (100 minus demerits)

Date: 11 June 2018

Time In: 2:05 p.m. Time Out: 3:35 p.m.

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By Paul W. King, WIC (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
7			Observed in kitchen in RIC (Hobart) container of wrapped raw steaks stored on top slotted shelf above containers of cut lettuce. Cut lettuce removed to a separate RIC by male food employee during inspection.	C
15			Observed in kitchen at hand sink paper towel dispenser cracked, damaged, and temporarily repaired with black plastic bag.	NRI
22			Observed in kitchen above cooking equipment ANSUL fire suppression pipes soiled with accumulated dust and debris.	NRI
23			Observed in kitchen RIC (True, pizza prep) with standing water on bottom of unit; in kitchen top of broiler unit (Garland) soiled w/ accumulated debris and carbon deposits.	NRI
25			Observed in basement open box of 16 oz cups stored directly on floor.	NRI
35			Observed back screen door to kitchen with screen material damaged, torn, and not able to prevent insect intrusion while the back door to the kitchen was propped open at time of inspection. Male food employee instructed to keep back door to kitchen closed until back screen door is properly repaired with 16 mesh to 1 inch screen material.	C
			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.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			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: 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.	
			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.	

Sanitarian/Environmental Health Inspector Pamela Wilkins WCHD

Stephanie Kessler
(Signature of Owner or Representative)

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection



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Date: 11 June 2018

Item	Code	Section	Inspection Remarks	Correct by
			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 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, 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 Wilcox W 0112

These remarks have been explained to me and are understood

Stephanie Kresin
(Signature of Owner or Representative)

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