

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	08/22/2019
Establishment Petri's Pour House		License/Permit #	0	Time In	1:05 PM
Street Address 436 N. Chestnut Street		Permit Holder	Risk Category		
City/State Minonk, IL		ZIP Code	I		
		Purpose of Inspection	Routine Inspection		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	Out		X	Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	In		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
				29	N/A		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44	X		X
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	X		
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				Employee Training			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Petri's Pour House

Establishment #: 19 058

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Creamy potato soup/crock pot	137		Cut lettuce/RIC	41		Sliced ham/RIC	40
Cheesy broccoli soup/crock pot	142		Sliced tomatoes/RIC	41		Cut lettuce/WIC	38
Vegetable beef soup/soup urn	169		Cut lettuce/RIC	41			
Chili/soup urn	167		Shredded cheese/RIC pizza prep	40			
Nacho cheese - cooling/pan	60		Sausage/RIC pizza prep	40			
Diced chicken - cooling/pan	106		Cole slaw/RIC pizza prep	40			
Rice/hot-holding	153		Canadian bacon/RIC pizza prep	38			
Sweet & sour sauce/crock pot	137		Housemade ranch dressing/RIC	40			
Chicken strips/fryer	197		Housemade Italian dressing/RIC	40			


OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed in basement prep kitchen sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees. Hand washing sign provided and posted during inspection.
44	4-903.11 (C) Observed in kitchen taco shell utensil stored on hook next to hand soap dispenser above hand sink. Clean equipment shall be stored away or protected from contamination. Taco shell utensil removed to separate hook above 3-compartment sink by female food employee during inspection.
55	6-201.11 (C) Observed in customer dining area by doorway to basement two (2) ceiling tiles with water stains and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Virgil N. Petri

Virgil N. Petri 21201735 - NRFSP Exp. 3/2021	John Glowacki 21487641 - NRFSP Exp. 7/2023	
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HACCP Topic: TCS food temperature requirements, Hepatitis A


Aug 22, 2019
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkins 
Follow-up: Yes No (Check one)
Follow-up Date: _____

Food Establishment Inspection Report

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Establishment #: 19 058

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, remodeling, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: October 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.
	Observed temperature log sheets for monitoring ambient air temperatures of refrigeration and freezer units

[Handwritten Signature]

 Person In Charge (Signature)

Aug 22, 2019

 Date

Paul Wilkins

 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____