

- 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.: 17 186 H
 Telephone: 309-432-2643
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Crank's Bar & Grill LLC

Owner/Agent: Crank's Bar & Grill LLC/Kristin Alsvig

Address: 102 S. Chestnut Street

City: Minonk

ZIP Code: 61760

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	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		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	X C	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 C	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					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					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		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS								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	X C	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 _____
17		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 50 ppm/200 ppm

Hot Foods Fish 206° F

Cold Foods Milk 41° F

Manager Certification No. of: 158023

Sliced prime rib 179° F

*Sausage gravy 51° F

Full-Time Employee: Greg Cameron Exp. Date 10/21

Tenderloin 187° F

Sliced cheese 41° F

Shredded Italian beef 161° F

RIC, RIF, WIC - OK

Received by/Title Kristin Alsvig
 (Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 8 August 2017

Time In: 12:35 p.m. Time Out: 2:00 p.m.

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By Paul Wilkerson (E)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 186 H

The following remarks supplement the inspection report of: Crank's Bar & Grill LLC

(Establishment Name)

Date: 8 August 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed on counter shelf above stove clear plastic squeeze bottle of clear liquid substance without name identifying contents on container. Liquid substance was water, according to male food manager and labeled by male food manager during inspection.	C
3			Observed with temperature measuring device with metal-stem internal temperature of large stock-pot of sausage gravy dated 8-7-17 indicated 51° F. Using metal-stem thermometer provided at establishment, internal temperature of sausage gravy indicated 50° F. Sausage gravy discarded by female owner during inspection.	C
5			Observed temperature measuring device accurate to ± 3° F not provided and conspicuous in RIF (Frigidaire, chest, kitchen), RIF (upright, Frigidaire, kitchen), and RIC (Beverage-Air, kitchen, prep cooler).	NRI
24			Observed fry baskets stored in white plastic bag directly on floor in kitchen. Fry baskets removed from bag and placed onto shelf by male food manager during inspection.	C
32			Observed waste receptacle not located in close proximity to hand sink at middle bar. Waste receptacle provided in close proximity to hand sink by female owner during inspection.	C
37			Observed wall below hand sink by dishwasher with hole and gap along doorway wall by hand sink.	NRI
	750	570	Observed no documentation that food employees have food handler certification. All food employees without IL FSSM certification must 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 Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that if establishment is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, concessions, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM 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.	

Sanitarian/Environmental Health Inspector Paul Wilber WCHD

These remarks have been explained to me and are understood

Kristin Alsing

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm in 3 rd compartment of sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F keep spray bottles/buckets labeled and stored properly	
			- Cool down PHF/TTCS food from 135° F to 70° F within 2 hours and then from 70° F to 41° F within 4 hours; pre-chill pans, use shallow pans, use ice baths, etc., to speed cool-down process	

Sanitarian/Environmental Health Inspector Paul Wiley Wend

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

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