

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.: 17 163 M

Telephone: 467-3231

Original Inspection

Follow-up Inspection

Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Bowling Alley

Owner/Agent: Mary Derer Hall & Jon Hall

Address: 1464 U.S. Route 24 E

City: Eureka

ZIP Code: 61530

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		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		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					38	X	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	X C	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	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	X	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	X	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						X		Food handler certification -- food employees YES <u> </u> NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm

Hot Foods None Observed

Cold Foods None Observed

Manager Certification No. of: 01664439

Full-Time Employee: Jon Hall Exp. Date 2/20

WIC, RIC, RIF - OK

Received by/Title Mary Derer Hall (Signature of Owner or Representative)

Sanitation Score: 85 (100 minus demerits)

Date: 16 October 2017

Time In: 3:40 p.m. Time Out: 4:55 p.m.

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By Paul Wilkins (EL) (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 163 M

The following remarks supplement the inspection report of: Bowling Alley

(Establishment Name)

Date: 16 October 2017

Item	Code	Section	Inspection Remarks	Correct by
15			Observed several bar stools in middle bar area with seating surfaces torn, damaged, and not maintained in good repair.	NRI
16			Observed in bowling dishwashing/food prep area brown tape attached to top of backsplash of 3-compartment sink.	NRI
22			Observed left pizza oven cooking grill soiled w/ accumulated debris and food particles.	NRI
32			Observed waste receptacle not provided in close proximity to hand sink in middle bar area.	NRI
36			Observed floor coving not attached and missing in men's restroom by banquet room on corner of center wall across from door.	NRI
37			Observed ceiling in WIC w/ accumulated black substance/debris.	NRI
38			Observed in bowling dishwashing/food prep area fluorescent light bulb not working properly and providing minimum amount of light.	NRI
41			Observed in WIC paint tray with black paint and paint brush stored on top of bottle water and beer bottles. Paint tray and paint brush removed from WIC by female owner and discarded during inspection.	C
	750	570	Observed documentation that only one full-time employee has IL food handler certification. All food employees without IL FSSM certification must have food handler certification.	NRI
			Observed new flooring, new wall, and new electronic units by middle bar in process of installation.	
			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 II, Medium Risk establishment	
			Please note that if any changes are planned in the future for this establishment, please contact WCHD prior to changes occurring and submit plans for review.	
			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, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class offered @ WCHD: Spring 2018	
			Certified food protection manager 8-hour class at U of I Extension -- Woodford: Call 309-467-3789 for more information or to register for the class.	

Sanitarian/Environmental Health Inspector

Paul Wilkins

These remarks have been explained to me and are understood

Margaret Hill

(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 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 must be posted at entrances & exits.	
		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 temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, internal food temperatures (pizza), sanitizer 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	
			- Chlorine: 50-100 ppm in tub, immersion for 1 minute 100-200 ppm also for swabbing, moist-wipe cloth, spray bottle (keep bottles labeled and properly stored)	
			- Properly store on cleaning supplies, toxic chemicals, beauty care items, medicines, etc., on lowest shelves & physically separated from all food, single-service items, utensils, etc., to prevent possible contamination; do not store food, equipment, utensils, single-service items, etc., in vestibules.	
			- Ensure all containers of cleaning supplies & toxic items are labeled with name of substance on containers	

Sanitarian/Environmental Health Inspector Paul Wilkins

These remarks have been explained to me and are understood by

Margaret Hall

(Signature of Owner or Representative)

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