

- 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.: 17 115 H
Telephone: 367-2561
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: The Flame Family Restaurant Owner/Agent: The Flame Family Restaurant Inc/Tefik "Tony" Asani

Address: 939 W. Mt. Vernon City: Metamora 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	X C	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		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	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35	X C	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 CEILING			
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	X	2	No re-use of single-service articles	LIGHTING			
8	X 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	X C	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	X	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	X	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		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 50 ppm/200 ppm Hot Foods Sausage 140° F Cold Foods Pasta 36° F
 Manager Certification No. of: 01592686 Spaghetti meat sauce 137° F Peeled hard-boiled eggs 41° F
 Full-Time Employee: Cazim Asani Sr Exp. Date 12/17 Mashed potatoes 139° F Pancake batter 39° F
Sausage gravy 141° F WIF, RIF, RIC, WIC - OK

Received by/Title J. Asani (Signature of Owner or Representative)

Sanitation Score: 69 (100 minus demerits) Date: 2 October 2017
 Time In: 12:05 p.m. Time Out: 2:05 p.m. Page 1 of 4 By Paul Wilber Wood (Sanitarian/Environmental Health Inspector)



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 115 H

The following remarks supplement the inspection report of: The Flame Family Restaurant

(Establishment Name)

Date: 2 October 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in storage room off kitchen dented can of Roma olives on can rack shelf. Dented can removed from can rack shelf by male owner during inspection.	C
2			Observed in kitchen on red rolling cart white powder food substance without name identifying contents on container. White powder food substance was flour, according to male owner, and labeled by male owner during inspection.	C
3			Observed in RIC (cook line food prep) several containers of ready-to-eat potentially hazardous food/time & temperature controls for safety food without proper date labeling -- containers of food discarded by male food employee during inspection.	C
8			Observed in kitchen in RIF (U-Star) pizza puff stored directly on slotted shelf and not stored in a clean, covered container. Pizza puff removed and discarded by male food employee during inspection.	C
10			Observed in RIC (prep, kitchen, pasta, Superior) small silver plate without handles stored in direct contact with food (American fries/potatoes) in container. Silver plate removed from food container by male owner during inspection.	C
14			Observed in WIC multiple food items stored in unapproved plastic containers with original labels of previous food items.	NRI REPEAT
15			Observed waste receptacle by toilet in men's restroom (restaurant) without cover or lid provided.	NRI REPEAT
15			Observed waste receptacle by toilet in men's restroom and women's restroom (banquet) without cover or lid provided.	NRI
22			Observed along cook line accumulated grease drips below exhaust hood filters and above cooking surfaces of equipment.	NRI
23			Observed sides of food cooking equipment in kitchen soiled w/ accumulated debris and grease.	NRI REPEAT
26			Observed in WIC multiple food items stored in re-used plastic containers with original labels of previous food items.	NRI REPEAT
29			Observed 3-compartment sink faucet (right-side) leaking when water turned off; employee restroom hand sink wastewater pipe leaking when water turned on and bucket under hand sink to collect wastewater.	NRI REPEAT
32			Observed in women's restroom (restaurant) left stall toilet leaking water onto the floor.	NRI
35			Observed in basement storage room 1 dead rodent on floor. Dead rodent cleaned up by male owner during inspection.	C
35			Observed in kitchen along cook line 1 live cockroach. Cockroach killed by male owner during inspection. Please note this facility has routine pest control services provided by American Pest Control, Hanna City, IL.	C

Sanitarian/Environmental Health Inspector

Paul Wilbur Wenz

These remarks have been explained to me and are understood

J. Arziga

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 115 H

The following remarks supplement the inspection report of: The Flame Family Restaurant
(Establishment Name)

Date: 2 October 2017

Item	Code	Section	Inspection Remarks	Correct by
35			Observed solid back door (north) to kitchen propped open and screen door with damaged screen material not capable of preventing insect intrusion into establishment. Solid back door closed by male owner during inspection.	C
36			Observed in basement storage room floor coving missing along wood paneling wall.	NRI REPEAT
36			Observed in kitchen floor under cooking equipment soiled w/ accumulated debris and food particles.	NRI
37			Observed back screen door to kitchen with damaged screen material and not maintained in good repair.	NRI
37			Observed missing electrical outlet cover plates by food prep stove and in storage room off kitchen by doorway.	NRI
37			Observed in kitchen behind cooking equipment and across from prep stove edge of wall trim damaged and not maintained in good repair.	NRI
	750	570	Observed no documentation that food employees employed at establishment have food handler certification. All food employees without IL FSSM certification must have food handler certification within 30 days from hire date.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 6 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 Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			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.	
			WCHD provides free food safety in-services to establishments & their staff	
			Effective January 1, 2015, 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.	
			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 more information or to register for the 8-hour class & exam.	

Sanitarian/Environmental Health Inspector Paul Willey, WCHD

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

NRI = Next Routine Inspection
C = Corrected During Inspection



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 115 H

The following remarks supplement the inspection report of: The Flame Family Restaurant

(Establishment Name)

Date: 2 October 2017

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 must be posted at entrances & exits.	
			Please note that establishment has a banquet room on the east side of the building. Please forward an updated diagram of this establishment to our office.	
		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	
			- Cool PHF from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher final rinse, 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 at sink, immersion for 10 seconds; 75° F 50-100 ppm – dishwasher: final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Make sure all outer opening (exterior) doors are self-closing and tight-fitting	
			- Inspect all cans of food for dents, swelling, and similar imperfections upon delivery, prior to storage, and before use – check expiration dates of food	
			- Store raw PHF/TTCS food below ready-to-eat food to prevent cross-contamination	
			- Use a licensed IL pest control operator to eliminate rodents/insects; maintain proper cleaning and sanitation of establishment	

Sanitarian/Environmental Health Inspector

Paul Williams

These remarks have been explained to me and are understood

[Signature]

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection