

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	4	Date	10/30/2018
Establishment Hanover's Pub		License/Permit #	0	Time In	2:50 PM
Street Address 104 N. Niles Street		Permit Holder	Hanover's Pub LLC		
City/State Metamora, IL		ZIP Code	61548		
		Purpose of Inspection	Routine Inspection		
		Risk Category	II		

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	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	Out	Food-contact surfaces; cleaned and sanitized	X
Employee Health				Time/Temperature Control for Safety			
3	Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	Out	Procedures for responding to vomiting and diarrheal events	X	19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory			
6	In	Proper eating, tasting, drinking, or tobacco use		20	N/O	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In	Hands clean and properly washed		22	In	Pasteurized foods used; prohibited foods not offered	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Food/Color Additives and Toxic Substances			
10	Out	Adequate handwashing sinks properly supplied and accessible	X	23	In	Food additives: approved and properly used	
Approved Source				24	N/A	Time as a Public Health Control; procedures & records	
11	In	Food obtained from approved source		Conformance with Approved Procedures			
12	N/O	Food received at proper temperature		25	N/A	Compliance with variance/specialized process/HACCP	
13	In	Food in good condition, safe, and unadulterated		26	N/A	Compliance with variance/specialized process/HACCP	
14	N/A	Required records available: shellstock tags, parasite destruction		27	In	Food additives: approved and properly used	
				28	In	Toxic substances properly identified, stored, and used	
				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		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45		Single-use/single-service articles: properly stored and used	
Food Temperature Control				Utensils, Equipment and Vending			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		Physical Facilities			
35		Approved thawing methods used		47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36	X	Thermometers provided & accurate		48		Warewashing facilities: installed, maintained, & used; test strips	
Food Identification				49		Non-food contact surfaces clean	
37	X	Food properly labeled; original container	X	Employee Training			
Prevention of Food Contamination				50		Hot and cold water available; adequate pressure	
38	X	Insects, rodents, and animals not present		51		Plumbing installed; proper backflow devices	
39	X	Contamination prevented during food preparation, storage and display	X	52		Sewage and waste water properly disposed	
40		Personal cleanliness		53		Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored		54		Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables		55	X	Physical facilities installed, maintained, and clean	
				56		Adequate ventilation and lighting; designated areas used	

Food Establishment Inspection Report

Establishment: Hanover's Pub

Establishment #: 18 176

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
Taco meat/crock pot	145	Half 'n' half/RIC	40		
		Sliced tomatoes/RIC	41		
		Cut lettuce/RIC	39		
		Sliced cheese/RIC	40		

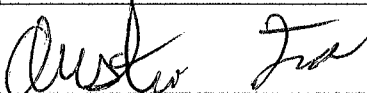
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed male person-in-charge did not demonstrate the responsibility of preventing the transmission of foodborne disease by employees that may cause food borne disease. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed in men's restroom, women's restroom, bar, and kitchen a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Hand washing signs provided during inspection.
16	4-601.11 (Pf) Observed in kitchen wall-mounted slicer unit soiled with accumulated food particles and debris. Slicer unit cleaned and sanitized by female food employee during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIF (Criterion, Butch's pizza). Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen two (2) shake-style containers and one (1) shake container of food substance without name identifying contents on containers. Food substances were various seasonings, according to female food employee, and labeled by female food employee during inspection.
38	6-202.15 (C) Observed outer-opening exterior door into kitchen not completely self-closing. Please correct this violation within 90 days or at least by next routine inspection.

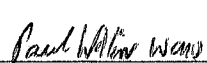

CFPM Verification (name, expiration date, ID#): Austin Ford

Austin Ford 16299629 - ServSafe Exp. 4/2023	Elisha Bachman 01301036 - IL FSSMC Exp. 8/2019		
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HACCP Topic: TCS food cooking temperatures, proper TCS food storage requirements, employee health requirements


Person in Charge (Signature)

Oct 30, 2018
Date

 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

