

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	3	Date	12/06/2018
Establishment Crank's Bar & Grill		License/Permit #	0	Time In	2:05 PM
Street Address 102 S. Chestnut Street		Permit Holder	1	Time Out	3:50 PM
City/State Minonk, IL		ZIP Code	Risk Category		
		61760	Crank's Bar & Grill LLC		
			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	Out		X
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	N/O		
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	Out		X
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				Compliance with variance/specialized process/HACCP			
29				N/A			

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

Food Establishment Inspection Report

Establishment: Crank's Bar & Grill

Establishment #: 18 165

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/griddle	190	Sliced tomatoes/RIC	41		
Diced chicken/griddle	180	Cut lettuce/RIC	41		
Alfredo sauce/steam table unit	172	Ham & bean soup/WIC	46		
		Milk/RIC	40		
		Cottage cheese/WIC	40		
		Cut lettuce/WIC	40		
		Sliced tomatoes/WIC	40		

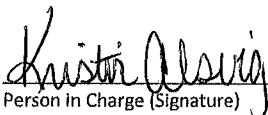
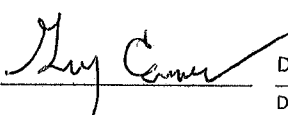
OBSERVATIONS AND CORRECTIVE ACTIONS

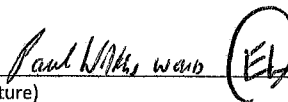
Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed in men's restroom and women's restroom a sign or posted that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Hand washing signs posted by female person-in-charge during inspection.
15	3-302.11 (P) Observed in kitchen in RIC (prep, 2-door) raw hamburger balls stored in pan on upper slotted shelf above various ready-to-eat sauces. Raw hamburger removed to opposite shelf by female person-in-charge during inspection.
22	3-501.16 (P) Observed in WIC internal temperature of ham & beans soup (dated 12-5-18) of 46° F as indicated using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature indicated 47° F. Ham & beans soup discarded by female person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen dry food substance and wet food substance in stainless steel containers without name identifying contents on containers. Dry food substance was batter mix and wet food substance was egg wash, according to female person-in-charge, and labeled by male food employee during inspection.
45	4-903.11 (C) Observed in storage area box of paper goods stored directly on floor. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed ceiling tile in hallway by restrooms with water stain damage 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#): Greg Cameron

Greg Cameron 14265978 – ServSafe Exp. 10/2021	Deanna Ragusa 174880 - IL FSSMC Exp. 6/2022	
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HACCP Topic: TCS food cool down procedures, TCS food cold-holding requirements, employee health policy requirements



Dec 6, 2018
 Person in Charge (Signature) Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

