

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 2	Date 06/25/2019
Establishment Hanover's Pub		License/Permit # 19 176	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 107 E. Partridge Street		Permit Holder Hanover's Pub LLC	Risk Category II
City/State Metamora, IL		ZIP Code 61548	Purpose of Inspection Routine Inspection
Time In 3:05 PM		Time Out 5:00 PM	

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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	Out		X
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	N/O		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	Out		X
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36	X		X
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53	X		
Toilet facilities: properly constructed, supplied, & cleaned			
54	X		X
Garbage & refuse properly disposed; facilities maintained			
55			
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57	X		
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: Hanover's Pub

Establishment #: 19 176

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	144		Bleu cheese crumbles/RIC	40			
Shredded chicken/crock pot	129		Cut lettuce/RIC	39			
Shredded chicken/crock pot	140		Sliced cheese/RIC	39			
Shredded chicken/crock pot	152		Diced tomatoes/RIC	40			

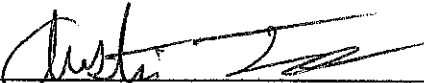
OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees in kitchen. Hand washing sign provided and posted during inspection.
21	3-501.16 (C) Observed in kitchen internal temperature of shredded chicken in crock pot indicated 129° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of shredded chicken indicated 127° F. Shredded chicken had been cooking and was hot-holding for no more than 20 minutes, according to male person-in-charge. Reviewed TCS food hot-holding requirements and discussed HACCP concept with male person-in-charge. Shredded chicken reheated rapidly on stove by male person-in-charge during inspection. Recheck = 165° F - OK.
36	4-204.112 (C) Observed in basement temperature measuring device not provided in RIF (chest, pizza). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by male person-in-charge during inspection.
49	4-602.13 (C) Observed at wait station RIF compartment of RIC soiled with accumulated condensation ice. Please correct this violation within 90 days or at least by next routine inspection.
53	6-202.14 (C) Observed women's restroom door not properly self-closing at time of inspection. Restrooms located within a food establishment must be enclosed with a tight-fitting and self-closing door. 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	David Wohlert Jr 21321964 - NRFSP Exp. 3/2022	Natasha McQuaid 21201732 - NRFSP Exp. 3/2021	Eric Ford 16299630 - ServSafe Exp. 4/2023
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HACCP Topic: TCS food temperature requirements, Hepatitis A

 Jun 25, 2019
 Person in Charge (Signature) Date

 (EL) Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
54	5-501.16 (C) Observed in kitchen waste receptacle not in close proximity to hand sink at time of inspection. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory. Waste receptacle provided by male person-in-charge during inspection.
57	750.230 (C) Observed male person-in-charge could not access documentation of current food handler certification for all food employees without CFPM or IL FSSMC certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.
Please correct any core (C) violations noted above ASAP but at least by next routine inspection	
Please go to our website to view/print the WCHD Connection quarterly newsletter	
Facility is still classified as a Category II food establishment	
Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.	
Please note if any changes are planned in the future for this establishment (menu, equipment, location, ownership, etc.), please contact WCHD prior to changes occurring to ensure compliance.	
Please note if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, steak-fry barbeque, cook-out, concessions, etc.), a temporary food/drink permit must be applied for & approved by WCHD.	
WCHD provides free food safety in-services to establishments & their staff	
Next certified food protection manager 8-hour class & exam at WCHD: October 2019	
Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.	

Justin Ice
 Person in Charge (Signature)

Jun 25, 2019
 Date

Paul Wilson
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____