

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	08/06/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Crank's Bar & Grill	License/Permit # 19 161	Permit Holder Crank's Bar & Grill LLC		Risk Category I	
Street Address 102 S. Chestnut Street		Purpose of Inspection Routine Inspection			
City/State Minonk, IL	ZIP Code 61760				

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	Description	Compliance Status	COS	R	Description
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		Adequate handwashing sinks properly supplied and accessible		X		
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				
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	In		Proper cooking time and temperatures				
19	N/O		Proper reheating procedures for hot holding				
20	N/O		Proper cooling time and temperature				
21	In		Proper hot holding temperatures				
22	Out		Proper cold holding temperatures			X	
23	Out		Proper date marking and disposition			X	
24	N/A		Time as a Public Health Control; procedures & records				
Consumer Advisory							
25	In		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	Out		Toxic substances properly identified, stored, and used			X	
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	Description	Compliance Status	COS	R	Description
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			Thermometers provided & accurate				
Food Identification							
37			Food properly labeled; original container				
Prevention of Food Contamination							
38			Insects, rodents, and animals not present				
39	X		Contamination prevented during food preparation, storage and display			X	
40			Personal cleanliness				
41			Wiping cloths: properly used and stored				
42			Washing fruits and vegetables				
Proper Use of Utensils							
43			In-use utensils: properly stored				
44			Utensils, equipment & linens: properly stored, dried, & handled				
45	X		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			X	
Physical Facilities							
50			Hot and cold water available; adequate pressure				
51	X		Plumbing installed; proper backflow devices				
52			Sewage and waste water properly disposed				
53			Toilet facilities: properly constructed, supplied, & cleaned				
54			Garbage & refuse properly disposed; facilities maintained				
55	X		Physical facilities installed, maintained, and clean				
56	X		Adequate ventilation and lighting; designated areas used				
Employee Training							
57			All food employees have food handler training				
58	X		Allergen training as required			X	

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Establishment #: 19 161

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Taco meat/steam table	147		Sliced tomatoes/cold-holding	41		Brown gravy/WIC	48
Nacho cheese/steam table	141		Cut lettuce/cold-holding	41		Alfredo sauce/WIC	49
Refried beans/steam table	143		Diced tomatoes/cold-holding	41			
Spanish rice/steam table	145		Sliced cheese/RIC	41			
Hamburger/griddle	195		Sour cream/RIC	41			
Chicken strips/fryer	172		Sliced ham/RIC	40			
			Sliced cheese/WIC	47			
			Macaroni pasta/WIC	46			
			2% milk/WIC	47			

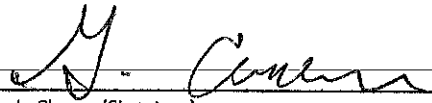
OBSERVATIONS AND CORRECTIVE ACTIONS

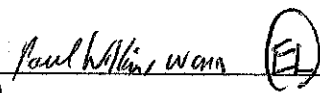
Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed at middle bar hand sink blocked by multiple items (papers, cardboard box, etc.). Hand washing sinks must be accessible at all times. Multiple items removed from hand sink by female food employee during inspection.
22	3-501.16 (P) Observed in WIC internal temperature of Alfredo sauce (dated 8-2) at 49° F, brown gravy (dated 8-2) at 48° F, 2% milk at 47° F (dated 8-2), macaroni pasta at 46° F (dated 8-2), and sliced cheese (dated 8-5) at 47° F as indicated by using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of above mentioned TCS foods were within ± 1° F of documented internal temperatures. Ambient air temperature of WIC indicated 50° F. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with male person-in-charge and food employees during inspection. All TCS food in WIC discarded by male person-in-charge and female food employee during inspection.
23	3-501.17 (Pf) Observed in kitchen in RIC (black, GE) sliced ham in plastic container without date of preparation or discard date on container. TCS food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41° F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Reviewed TCS food date marking requirements and discussed HACCP concept with male person-in-charge during inspection. Ham discarded by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Greg Cameron

Greg Cameron 14265978 – ServSafe Exp. 10/2021	Joe Cameron 21557951 - NRFSP Exp. 3/2024	Deanna Ragusa 174880 - IL FSSMC Exp. 6/2022	Christina Talbert 11726688 - ServSafe Exp. 11/2019
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HACCP Topic: TCS food cold-holding temperature requirements, TCS food date marking requirements, Hepatitis A


 Person in Charge (Signature) _____ Date Aug 6, 2019

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

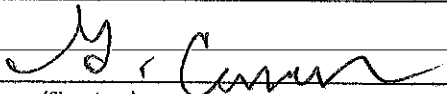
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OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-207.11 (P) Observed in kitchen above hand sink medication (Aleve) found next to food seasonings. Medicines that are in a food establishment for the employees' use must be located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. Medication removed to separate shelf during inspection.
39	3-305.11 (C) Observed in WIC bag of onions stored directly on floor. Food shall be protected by contamination by storing it at least 6 inches above the floor. Onions removed to shelf by female food employee during inspection.
45	4-903.11 (C) Observed in beverage storage area off dining room Styrofoam containers in clear plastic bag stored directly on floor. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC accumulated condensation ice on rear of condenser unit and on pipe. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in warewashing area hand sink water faucets not functioning properly. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in hallway to restrooms ceiling tile in between restroom doors with water stain & not maintained in good repair and in men's restroom ceiling tile around exhaust fan with water stain & not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.11 (C) Observed in kitchen above hand sink and food prep area fluorescent light bulbs not shielded or otherwise protected. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that certified food protection managers have food allergy awareness training as required. 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 note 2 repeat violation (item #49 and #58) 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 WCHD Connection quarterly newsletter
	Facility is classified as a Category I food establishment.
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if any changes (menu, equipment, remodeling, ownership, location, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	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, 2015, 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 and valid for three (3) years from date of issuance.
	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.



 Person in Charge (Signature)

Aug 6, 2019

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____