

Food Establishment Inspection Report

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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 05/24/2023
Establishment Kouri's Grill & Bar		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:10 PM
Street Address 105 Elizabeth Pointe Drive		Permit Holder To-Kou Inc	Time Out 2:30 PM
City/State Germantown Hills, IL		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	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					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety			
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices					20	In	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures	
Preventing Contamination by Hands					23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible			25	In	Consumer advisory provided for raw/undercooked food	
Approved Source					Highly Susceptible Populations			
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances			
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction			28	Out	Toxic substances properly identified, stored, and used	X

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

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

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Establishment: Kouri's Grill & Bar

Establishment #: 23 089

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: >25/100/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reuben sandwich/prep	175	Sliced tomatoes/RIC	40	Baked potato/WIC	39
Chicken wings/fryer	165	Chicken salad-cooling/RIC	75	Milk/WIC	40
Hamburger/grill	170	Ham/RIC cook line	33	Ribs/WIC	39
Chili/steam table	152	Turkey/RIC cook line	34	Potato salad/WIC	36
Cheddar cheese/steam table	165	Corned beef/RIC cook line	34	Cole slaw/WIC	40
Nacho cheese/steam table	194	Cole slaw/RIC	39	Sour cream/WIC	40
Taco meat/steam table	160	Peeled hard-boiled eggs/prep	49	Turkey/WIC	38
Vegetable beef soup/stove	163	Cole slaw/RIC salad prep	36	Ground beef/RIC pizza prep	40
Chicken/hot-holding grill	174	Diced tomatoes/RIC salad prep	40	Diced ham/RIC pizza prep	35

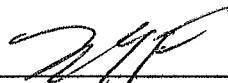
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
16	4-601.11 (Pf) Observed in kitchen interior white plastic (up-inside of unit) of ice machine (Manitowoc) soiled with accumulated debris/pink substance/slime. Wash, rinse, and sanitize food-contact surfaces routinely. Interior of ice machine cleaned and sanitized by food employee during inspection.		
28	7-204.11 (P) Observed with chlorine test kit concentration of chlorine sanitizing rinse at mechanical warewashing machine measured 100 ppm and final rinse water temperature indicated 134° F. A chemical sanitizer used in a sanitizing solution for a mechanical operation at contact times specified under 14-703.11 shall meet the criteria specified under §7-204.11. A chlorine solution in the dishwasher shall have a concentration of 25-49 ppm when the water temperature is at least 120° F. Person-in-charge replaced chlorine sanitizing solution for dishwasher. Recheck = 50 ppm - OK.		
37	3-302.12 (C) Observed in kitchen along cook line squeeze container of clear liquid and squeeze container of yellow liquid without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Clear liquid was water and yellow liquid was olive oil according to person-in-charge and labeled by person-in-charge during inspection.		
38	6-202.15 (C) Observed back wooden screen door (north) to establishment not completely tight-fitting against door jamb and window screen by dishwasher not completely attached to window jamb. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at		

CFPM Verification (name, expiration date, ID#): Zackariah Fosdyck

Zackariah Fosdyck L2SC-3-004105 - Learn 2 Serve Exp. 8/2025	Warren Gene Hendricks 18036170 - ServSafe Exp. 6/2024	Stephanie Kiefner 18036172 - ServSafe Exp. 6/2024	Jack Bridgmon 17983612 - ServSafe Exp. 6/2024
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HACCP Topic: TCS food temperature & date marking requirements, proper toxic material labeling/storage, employee health policy



Person in Charge (Signature)

May 24, 2023

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Kouri's Grill & Bar

Establishment #: 23 089

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	least by next routine inspection.
44	4-904.11 (C) Observed in kitchen clean spoons stored in round flatware holder with food-contact surface of spoons in "up" position. Clean utensils and single-service articles shall be handled, displayed, and dispensed so that food- and lip-contact surfaces are protected from contamination. Clean spoons inverted so handles are in "up" position by person-in-charge during inspection.
48	4-302.14 (Pf) Observed test kit to measure concentration of chlorine sanitizing solution not provided at establishment. A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided. Test kit acquired by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen by dishwasher round pedestal fan front and rear grill covers soiled with accumulated dust and debris. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed ceiling by entrance into kitchen from back door coming unattached and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	4-204.11 (C) Observed along cook line exhaust hood and exhaust hood filters soiled with accumulated debris and grease. Exhaust ventilation hood systems in food preparation areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.
56	6-303.11 (C) Observed in basement WIF fluorescent light intensity insufficient for that area. Light intensity shall be at least 10 foot (108 lux) 30 inches above the floor in walk-in refrigeration units. 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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, 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
	Food handler certification is required for all food employees without current CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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)

May 24, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____