

# 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 1		Date 05/10/2023
Establishment Stimp's		License/Permit # 23 170		Time In 10:55 AM
Street Address 436 N. Chestnut Street		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 12:45 PM
City/State Minonk, IL		Permit Holder Petri's Pour House Inc		Risk Category I
		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																																																																																																																																						
<b>Supervision</b>																																																																																																																																													
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																						
2	Out	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																						
<b>Employee Health</b>																																																																																																																																													
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																						
4	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>																																																																																																																																								
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>			14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>			<b>Preventing Contamination by Hands</b>								26	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								29	N/A	Compliance with variance/specialized process/HACCP		
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## 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																																																																																																													
<b>Safe Food and Water</b>																																																																																																																		
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	X	Single-use/single-service articles: properly stored and used	X																																																																																																											
<b>Food Temperature Control</b>																																																																																																																		
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly																																																																																																													
34	Plant food properly cooked for hot holding			<b>Proper Use of Utensils</b>																																																																																																														
35	Approved thawing methods used			36	Thermometers provided & accurate			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X	<b>Food Identification</b>								37	X	Food properly labeled; original container	X	48	Warewashing facilities: installed, maintained, & used; test strips			<b>Prevention of Food Contamination</b>								38	Insects, rodents, and animals not present			49	X	Non-food contact surfaces clean		39	Contamination prevented during food preparation, storage and display			<b>Utensils, Equipment and Vending</b>			40	Personal cleanliness			41	Wiping cloths: properly used and stored			50	Hot and cold water available; adequate pressure			42	Washing fruits and vegetables			51	X	Plumbing installed; proper backflow devices		<b>Physical Facilities</b>								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		<b>Employee Training</b>								57	All food employees have food handler training			58	Allergen training as required		
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# Food Establishment Inspection Report

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Establishment: Stimp's

Establishment #: 23 170

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
Nacho cheese-cooking/crock pot	82	Chicken-cooling/ice pack	114	Peeled hard boiled eggs-cooling	76
Chicken tender/fryer	207	Sliced tomatoes/cold-holding	40	Sliced cheese/WIC	40
Diced chicken/flattop	195	Sliced cheese/cold-holding	41	Housemade ranch dressing/RIC	40
Pizzadilla/oven	185	Diced tomatoes/cold-holding	40		
		Shredded cheese/cold-holding	41		
		Cut lettuce/cold-holding	41		
		Ground sausage/RIC pizza prep	40		
		Shredded cheese/RIC pizza prep	39		
		Nacho cheese/RIC	38		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved certified food protection manager certification as required. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen squeeze container of yellow liquid food substance on counter shelf by grill without name identifying contents on container and squeeze containers of white food substance in RIC (pizza prep) and RIC (bar) without name identifying contents on containers. Identify food storage containers with common name of the food. Yellow liquid food substance was butter alternative and white food substance was ranch dressing, according to food employee, and labeled by food employee during inspection.
45	4-903.11 (C) Observed in basement open boxes of paper towels and plastic cup lids stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; or 4) covered or inverted. Single-use items moved to shelving by person-in-charge during inspection.
47	4-102.11 (C) Observed in basement unapproved black plastic garbage bag covering pizza dough unit. Materials that are used to make single-service and single-use articles: (A) may not: (1) allow the migration of deleterious substances, or (2) impart colors, odors, or tastes to food; and (B) shall be: (1) safe, and (2) clean. Garbage bag removed by person-in-charge during inspection.

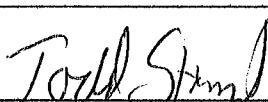
CFPM Verification (name, expiration date, ID#): Todd Stimpert

Todd Stimpert  
21678282 - NRFSP  
Exp. 3/2025

John Glowacki  
21487641 - NRFSP  
Exp. 7/2023

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Person in Charge (Signature)



May 10, 2023

Date

Inspector (Signature)




Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

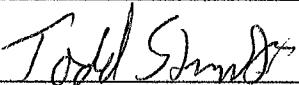
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Establishment #: 23 170

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-601.11 (C) Observed in kitchen exhaust hood filters above flattop grill and fryers soiled with accumulated debris. The food-contact surfaces of cooking and pans shall be kept free of encrusted grease deposits and other soil accumulations. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in basement hard plastic lid designed for waste ejector unit for 3-compartment sink & hand sink partially missing, not completely covering unit, and not maintained in good repair. Plumbing shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in men's restroom hand sink faucet dripping water when turned off. Plumbing shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen front of flattop grill soiled with accumulated debris, sides of fryers soiled with accumulated debris, and floor between cooking equipment soiled with accumulated debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-501.14 (C) Observed in men's restroom HVAC supply vent and ceiling around HVAC supply vent soiled with accumulated debris and dust. HVAC intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 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
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (concessions, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, remodeling, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2023
	Food handler certification is required for all food employees without 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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed temperature log sheets for monitoring ambient air temperatures of refrigeration and freezer units
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
Person in Charge (Signature)

May 10, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_