

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 08/15/2023
Establishment Terrolr 3:17 Your Home Kitchen		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:45 AM
Street Address 128 N. Davenport Street		Permit Holder Terrolr 3:17 Your Home Kitchen LLC		Time Out 1:15 PM
City/State Metamora, IL		Risk Category I		
ZIP Code 61548		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																																																																																																																																																																																																																					
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1	In	Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination																																																																																																																																																																																																																						
2	In	Certified Food Protection Manager (CFPM)				15	In	Food separated and protected				16	Out	Food-contact surfaces; cleaned and sanitized				X	17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				Employee Health								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	N/O	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								6	In	Proper eating, tasting, drinking, or tobacco use				20	In	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	N/O	Proper hot holding temperatures				Preventing Contamination by Hands								8	In	Hands clean and properly washed				22	In	Proper cold holding temperatures				9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				23	In	Proper date marking and disposition				10	In	Adequate-handwashing sinks properly supplied and accessible				24	N/A	Time as a Public Health Control; procedures & records				Approved Source								11	In	Food obtained from approved source				Consumer Advisory		12	N/O	Food received at proper temperature				25	N/A	Consumer advisory provided for raw/undercooked food				13	In	Food in good condition, safe, and unadulterated				26	N/A	Highly Susceptible Populations				14	N/A	Required records available: shellstock tags, parasite destruction				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			
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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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R																																																																																																																																																																	
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	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				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				34	Plant food properly cooked for hot holding				48	X	Warewashing facilities: installed, maintained, & used; test strips				X	35	Approved thawing methods used				49	Non-food contact surfaces clean				36	Thermometers provided & accurate				Food Identification								50	Hot and cold water available; adequate pressure				37	Food properly labeled; original container				51	Plumbing installed; proper backflow devices				Prevention of Food Contamination								52	Sewage and waste water properly disposed				38	Insects, rodents, and animals not present				53	Toilet facilities: properly constructed, supplied, & cleaned				39	Contamination prevented during food preparation, storage and display				54	Garbage & refuse properly disposed; facilities maintained				40	Personal cleanliness				55	Physical facilities installed, maintained, and clean				41	Wiping cloths: properly used and stored				56	Adequate ventilation and lighting; designated areas used				Employee Training								57	All food employees have food handler training				42	Washing fruits and vegetables				58	Allergen training as required			
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Establishment: Terroir 3:17 Your Home Kitchen

Establishment #: 23 190

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/<200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Greek yogurt/RIC	41	Hummus/RIC	41
		Cut lettuce/RIC	40	Baba/RIC	41
		Heavy whipping cream/RIC	40	Sliced tomatoes/RIC	41
		Shawarma beef/RIC	41	Chick pea salad/prep	49
		Shawarma chicken/RIC	41		
		Sour cream/RIC	40		
		Chicken broth/RIC	40		
		Falafel/RIC	38		
		Ham-cooling/RIC	42		

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Pierre Daoud

Pierre Daoud
1672935651-108-55110 AAA Food
Exp. 1/2028

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

Person in Charge (Signature)

Aug 15, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: Terroir 3:17 Your Home Kitchen

Establishment #: 23 190

Aug 15, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: