

Food Establishment Inspection Report

Page 1 of 3

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 09/18/2023
Establishment Kouri's Grill & Bar		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:30 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																																																																																																																																																																	
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	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																										
Employee Health																																																																																																																																																																	
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			Time/Temperature Control for Safety																																																																																																																																																												
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			Good Hygienic Practices								8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding		9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	In	Proper cooling time and temperature		Preventing Contamination by Hands								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures		13	Out	Food in good condition, safe, and unadulterated		X	14	N/A	Required records available: shellstock tags, parasite destruction			Approved Source								22	In	Proper cold holding temperatures			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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
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			Good Hygienic Practices								8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding		9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	In	Proper cooling time and temperature		Preventing Contamination by Hands								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures		13	Out	Food in good condition, safe, and unadulterated		X	14	N/A	Required records available: shellstock tags, parasite destruction			Approved Source								22	In	Proper cold holding temperatures			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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																
Good Hygienic Practices																																																																																																																																																																	
8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding																																																																																																																																																										
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	In	Proper cooling time and temperature		Preventing Contamination by Hands								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures		13	Out	Food in good condition, safe, and unadulterated		X	14	N/A	Required records available: shellstock tags, parasite destruction			Approved Source								22	In	Proper cold holding temperatures			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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																						
10	In	Adequate handwashing sinks properly supplied and accessible			20	In	Proper cooling time and temperature																																																																																																																																																										
Preventing Contamination by Hands																																																																																																																																																																	
11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures		13	Out	Food in good condition, safe, and unadulterated		X	14	N/A	Required records available: shellstock tags, parasite destruction			Approved Source								22	In	Proper cold holding temperatures			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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																												
12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures																																																																																																																																																										
13	Out	Food in good condition, safe, and unadulterated		X	14	N/A	Required records available: shellstock tags, parasite destruction			Approved Source								22	In	Proper cold holding temperatures			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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																										
14	N/A	Required records available: shellstock tags, parasite destruction			Approved Source								22	In	Proper cold holding temperatures			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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																															
Approved Source																																																																																																																																																																	
22	In	Proper cold holding temperatures			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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																																												
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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																																																	
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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																																																						
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	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																																																																			
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																																																																																																																																
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																																																																																																																																													
28	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP																																																																																																																																																		
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

COS			R	Compliance Status	COS	R																																																																																																																																																					
Safe Food and Water																																																																																																																																																											
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		X	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			36	X	Thermometers provided & accurate	X	49	Non-food contact surfaces clean			Physical Facilities								Food Identification								50	Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required		
44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																										
32	Variance obtained for specialized processing methods		X	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			36	X	Thermometers provided & accurate	X	49	Non-food contact surfaces clean			Physical Facilities								Food Identification								50	Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required										
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			36	X	Thermometers provided & accurate	X	49	Non-food contact surfaces clean			Physical Facilities								Food Identification								50	Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																										
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			36	X	Thermometers provided & accurate	X	49	Non-food contact surfaces clean			Physical Facilities								Food Identification								50	Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																														
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			36	X	Thermometers provided & accurate	X	49	Non-food contact surfaces clean			Physical Facilities								Food Identification								50	Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																										
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			36	X	Thermometers provided & accurate	X	49	Non-food contact surfaces clean			Physical Facilities								Food Identification								50	Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																		
48	Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																																										
36	X	Thermometers provided & accurate	X	49	Non-food contact surfaces clean			Physical Facilities								Food Identification								50	Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																										
49	Non-food contact surfaces clean			Physical Facilities								Food Identification								50	Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																														
Physical Facilities																																																																																																																																																											
Food Identification																																																																																																																																																											
50	Hot and cold water available; adequate pressure																																																																																																																																																										
37	X	Food properly labeled; original container	X	51	Plumbing installed; proper backflow devices			Prevention of Food Contamination								52	Sewage and waste water properly disposed			38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																																																						
51	Plumbing installed; proper backflow devices																																																																																																																																																										
Prevention of Food Contamination																																																																																																																																																											
52	Sewage and waste water properly disposed																																																																																																																																																										
38	X	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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																																																																										
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	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																																																																																		
54	Garbage & refuse properly disposed; facilities maintained																																																																																																																																																										
40	Personal cleanliness			55	X	Physical facilities installed, maintained, and clean		41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																																																																																										
55	X	Physical facilities installed, maintained, and clean																																																																																																																																																									
41	Wiping cloths: properly used and stored			56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																																																																																																		
56	X	Adequate ventilation and lighting; designated areas used		42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																																																																																																						
42	Washing fruits and vegetables			Employee Training								57	X	All food employees have food handler training		58	Allergen training as required																																																																																																																																										
Employee Training																																																																																																																																																											
57	X	All food employees have food handler training																																																																																																																																																									
58	Allergen training as required																																																																																																																																																										

Food Establishment Inspection Report

Page 2 of 3

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
Italian beef/grill	172	Hot dogs/RIC	41	Diced ham/RIC pizza prep	37
Ham & bean soup/steam table	155	Diced tomatoes-cooling/RIC	42	Shredded cheese/RIC pizza prep	37
Nacho cheese/steam table	165	Shredded cheese/RIC cook line	40	Pepperoni/RIC pizza prep	37
Cheddar cheese/steam table	151	Slice tomatoes/RIC cook line	39	Spinach dip/RIC pizza prep	41
Taco meat/steam table	169	Corned beef/RIC cook line	39	Cole slaw/RIC salad prep	37
Mashed potatoes/steam table	188	Turkey/RIC cook line	39	Peeled hard boiled eggs/RIC salad	35
Brown gravy/steam table	200	Ham/RIC cook line	39	Baked potato/WIC	36
		Housemade ranch dressing/prep	48	Cole slaw/WIC	36
		Ground sausage/RIC pizza prep	37	Au gratin potatoes/WIC	36

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in basement two (2) dented cans of Sysco Imperial tomato sauce on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from can rack shelf to dented can area by person-in-charge during inspection.
23	3-501.18 (P) Observed in WIC (kitchen) potato salad with preparation date of 9-11, which which exceeds the 7-day date marking requirement for ready-to-eat TCS food and in RIC (2-door, True, kitchen) TCS food product without date marking or label. Ready-to-eat TCS food shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). Potato salad removed and discarded by person-in-charge during inspection. TCS food product was imitation crab and was removed & discarded by person-in-charge during inspection.
36	4-204.112 (C) Observed in RIC (cook line) temperature measuring device not provided and conspicuous. 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 person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen along cook line shake-style container of dry food substance 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. Dry food substance was steak seasoning according to

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
---	---	---	---

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

Person in Charge (Signature)

Sep 18, 2023

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

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.
	person-in-charge and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed back wooden screen door (north) to establishment with weather stripping missing and not attached along top of screen door. 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 least by next routine inspection.
47	4-501.12 (C) Observed in kitchen cutting board with crevices and knife grooves in surface on RIC (cook line) . Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen electrical conduit pipe above RIC (cook line) soiled with accumulated debris & dust and ceiling above steam table by HVAC vent soiled with accumulated debris and dust. 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	6-202.12 (C) Observed HVAC vent above steam table soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that only one (1) food employee employed more than 30 days has current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. 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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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)

Sep 18, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____