

# 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 <b>0</b>		Date <b>09/27/2023</b>
		No. of Repeat Risk Factor/Intervention Violations <b>0</b>		Time In <b>4:15 PM</b>
Establishment Sicily Pizza		License/Permit # <b>23 116</b>	Permit Holder Noreen Longo & Giuseppe Longo	Risk Category <b>II</b>
Street Address 101 N. Jefferson Street		Purpose of Inspection Routine Inspection		
City/State Washburn, IL		ZIP Code <b>61570</b>		

## 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	IN	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/A	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	IN	Hands clean and properly washed			20	N/A	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	N/A	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			27	N/A	Food additives: approved and properly used			<b>Food/Color Additives and Toxic Substances</b>			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

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30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																																																
31	Water and ice from approved source				44	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				45	Utensils, equipment & linens: properly stored, dried, & handled				<b>Food Temperature Control</b>								46	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				47	Gloves used properly				34	Plant food properly cooked for hot holding				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				35	Approved thawing methods used				49	Warewashing facilities: installed, maintained, & used; test strips				36	Thermometers provided & accurate				<b>Food Identification</b>								50	Non-food contact surfaces clean				37	Food properly labeled; original container				<b>Prevention of Food Contamination</b>								51	Food and equipment labeled with date and time				38	Insects, rodents, and animals not present				52	Plumbing installed; proper backflow devices				39	Contamination prevented during food preparation, storage and display				53	Sewage and waste water properly disposed				40	Personal cleanliness				54	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				55	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				56	Physical facilities installed, maintained, and clean				<b>Physical Facilities</b>								57	Adequate ventilation and lighting; designated areas used				<b>Employee Training</b>								58	All food employees have food handler training											
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Establishment #: 23 116

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Giuseppe Longo

Giuseppe Longo  
21727431 - NRFSP  
, Exp. 2/2026

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

Chlorophyll a, b, and c, and carotenoids in the leaves of *Chloris virgata* L. 10

John Doe  
Person in Charge (Signature)

Sep 27, 2023

Date \_\_\_\_\_

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

E1

# Food Establishment Inspection Report

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Establishment: Sicily Pizza

Establishment #: 23 116

## OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Sep 27, 2023

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**