

# 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 1		Date 09/26/2023
Establishment Stimp's		No. of Repeat Risk Factor/Intervention Violations 1		Time In 10:35 AM
Street Address 436 N. Chestnut Street		Permit Holder Petri's Pour House Inc		Time Out 12:15 PM
City/State Minonk, 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																																																																																																																																																																																																																																																																																																						
<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)		X	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>GOOD RETAIL PRACTICES</b>								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								<b>Safe Food and Water</b>								30	Pasteurized eggs used where required				<b>Proper Use of Utensils</b>			31	Water and ice from approved source				32	Varlance obtained for specialized processing methods				43	X	In-use utensils: properly stored	X	<b>Food Temperature Control</b>								33	Proper cooling methods used; adequate equipment for temperature control				34	Plant food properly cooked for hot holding				44		Utensils, equipment & linens: properly stored, dried, & handled		35	Approved thawing methods used				36	Thermometers provided & accurate				45	X	Single-use/single-service articles: properly stored and used	X	<b>Food Identification</b>								37	X	Food properly labeled; original container		X	<b>Prevention of Food Contamination</b>								38	Insects, rodents, and animals not present				39	X	Contamination prevented during food preparation, storage and display		X	40	Personal cleanliness				41	Wiping cloths: properly used and stored				42	Washing fruits and vegetables				47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			48		Warewashing facilities: installed, maintained, & used; test strips			49		Non-food contact surfaces clean			<b>Physical Facilities</b>								50	Hot and cold water available; adequate pressure				51	Plumbing installed; proper backflow devices				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	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	128	Diced tomatoes-cooling/cold-hold	51	Sliced cheese/WIC	38
Chicken wings/fryer	171	Shredded cheese/cold-holding	39	Cut lettuce/WIC	38
Chicken breast/flattop	180	Cut lettuce/RIC	40	Housemade ranch dressing/RIC	40
Chicken wings/fryer	173	Sliced tomatoes/cold-holding	40		
		Cut lettuce/cold-holding	41		
		Chicken breast/cold-holding	37		
		Sliced cheese/cold-holding	40		
		Peeled hard-boiled eggs/RIC	40		
		Sour cream/WIC	36		

## 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 one (1) food employee has 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 hand sink by grill without name identifying contents on container and in RIC (bar) squeeze containers of white 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, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the 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.
39	3-305.11 (C) Observed in kitchen containers of steak seasoning and yellow liquid food substance stored on hand sink by grill. Food shall be protected from contamination by storing the food: (1) in a clean, dry location; (2) where it is not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Containers of food removed from hand sink by food employee during inspection.
43	3-304.12 (C) Observed in kitchen small bowl without handle stored in direct contact with potato chips. Store in-use utensils: CFPM Verification (name, expiration date, ID#): Todd Stimpert

Todd Stimpert  
21678282 - NRFSP  
Exp. 3/2025

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



Person in Charge (Signature)

Sep 26, 2023

Date

Inspector (Signature)



Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

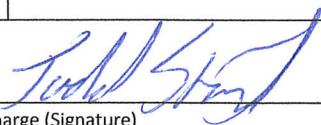
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Establishment: Stimp's

Establishment #: 23 170

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Small bowl removed from potato chips by food employee during inspection.
45	4-903.11 (C) Observed in basement closed boxes of paper towels and Styrofoam containers 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. Boxes of 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.
47	4-501.11 (C) Observed in basement interior plastic lid and gasket coming unattached from RIF (chest) hinged lid. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in basement above prep counter hole in ceiling by electrical junction box. 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.
<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category I food establishment</p> <p>The person-in-charge shall have CFPM certification and be on the premises during all hours of operation</p> <p>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 &amp; approved by WCHD.</p> <p>If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, plumbing, remodeling, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.</p> <p>WCHD provides free food safety in-services to establishments &amp; their staff</p> <p>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.</p> <p>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 &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</p> <p>Observed temperature log sheets for monitoring ambient air temperatures of refrigeration and freezer units</p>	

Person in Charge (Signature)



Sep 26, 2023

Date

Inspector (Signature)



Follow-up:  Yes  No (Check one)

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