

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 09/26/2023
Establishment Stimp's		License/Permit # 23 170	Time In 10:35 AM
Street Address 436 N. Chestnut Street		No. of Repeat Risk Factor/Intervention Violations 1	Time Out 12:15 PM
City/State Minonk, IL		Permit Holder Petri's Pour House Inc	Risk Category I
ZIP Code 61760		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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
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	
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
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 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

Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37	X	Food properly labeled; original container	X
Prevention of Food Contamination			
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	

Compliance Status		COS	R
Proper Use of Utensils			
43	X	In-use utensils: properly stored	X
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	Single-use/single-service articles: properly stored and used	X
46		Gloves used properly	
Utensils, Equipment and Vending			
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	
Physical Facilities			
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	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

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Establishment: Stimp's

Establishment #: 23 170

Water Supply: ☒ Public ☐ PrivateWaste 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)

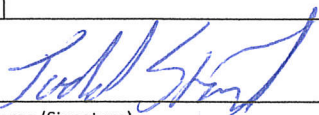
Follow-up Date:

Food Establishment Inspection Report

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.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	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.
	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, plumbing, 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
	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


Person in Charge (Signature)

Sep 26, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____