

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 10/16/2023
Establishment Pizza Hut #035087		License/Permit # 23 137		Time In 11:45 AM
Street Address 417 Jubilee Lane		Permit Holder EYM Pizza of Illinois LLC		Time Out 1:15 PM
City/State Germantown Hills, IL		ZIP Code 61548		Risk Category II
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	Out	Certified Food Protection Manager (CFPM)		X	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			8	In	Hands clean and properly washed			19	N/A	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	N/A	Proper cooling time and temperature			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			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				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				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	Food properly labeled; original container		X		Prevention of Food Contamination										38	Insects, rodents, and animals not present				39	Contamination prevented during food preparation, storage and display		X		40	Personal cleanliness				41	Wiping cloths: properly used and stored				42	Washing fruits and vegetables				Physical Facilities										50	Hot and cold water available; adequate pressure				51	Plumbing installed; proper backflow devices			X	52	Sewage and waste water properly disposed				53	Toilet facilities: properly constructed, supplied, & cleaned				54	Garbage & refuse properly disposed; facilities maintained				55	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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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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Food Establishment Inspection Report

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Establishment: Pizza Hut #035087

Establishment #: 22 031

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Personal pan pizza/oven	179	Shredded cheese/RIC pizza prep	38	Diced ham/RIC pizza prep	40
Chicken wings/fryer	194	Sausage crumbles/RIC pizza prep	38	Sausage crumbles/WIC	36
		Beef crumbles/RIC pizza prep	38	Beef crumbles/WIC	36
		Pepperoni/RIC pizza prep	38	Italian sausage/WIC	36
		Italian sausage/RIC pizza prep	38		
		Diced chicken/RIC pizza prep	30		
		Diced tomatoes/RIC pizza prep	40		
		Nacho cheese/RIC pizza prep	39		
		Chicken Alfredo pasta/RIC pizza	39		

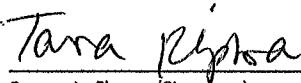
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current CFPM certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current 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 on slotted shelf above food prep counter two (2) squeeze containers of brown food substance and red food substance without names 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. Brown food substance was BBQ sauce and red food substance was medium buffalo sauce according to person-in-charge and placed onto designated labeled location by person-in-charge during inspection.
39	3-305.12 (C) Observed in restroom plastic containers of Heinz ketchup stored on slotted shelf. Food shall not be stored in: 1) locker rooms; 2) toilet rooms; 3) dressing rooms; 4) garbage rooms; 5) mechanical rooms; 6) under non shielded sewer lines; 7) under leaking water lines; 8) under open stairwells; 9) under other sources of contamination. Plastic containers of Heinz ketchup removed from restroom and placed onto slotted shelf by food delivery bags by person-in-charge during inspection.
51	5-202.15 (C) Observed black plastic water softener salt bin covered with a plastic dish drainer tray, food particles in salt bin, and

CFPM Verification (name, expiration date, ID#): Tara Ripka

Jerome Cranford 17564091 – ServSafe Exp. 3/2024	Tyler Johnston 19574716 - ServSafe Exp. 6/2025		
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy



Person in Charge (Signature)

Oct 16, 2023

Date



Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment: Pizza Hut #035087

Establishment #: 22 031

Tara Rippa

Person In Charge (Signature)

Oct 16, 2023

Date

Paul

Follow-up: Yes No (Check one)

Follow-up Date: