

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	0	Date	11/17/2023
Establishment Pizza Hut #036964		License/Permit #	23 052	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 118 W. Center Street		Permit Holder IPH Operational Enterprises Arkansas LLC		Risk Category II	
City/State Eureka, IL		ZIP Code 61530		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	In	Certified Food Protection Manager (CFPM)		
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/A	Proper reheating procedures for hot holding		
20	N/A	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	N/A	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		Food properly labeled; original container		
Prevention of Food Contamination				
38	X	Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		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	X	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: Pizza Hut #036964

Establishment #: 23 052

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Pizza/oven	190		Shredded cheese/RIC pizza prep	39		Beef crumbles/WIC	35
Cavatini supreme/buffet	160		Diced ham/RIC pizza prep	38		Sausage/WIC	35
			Pepperoni/RIC pizza prep	40			
			Sausage/RIC pizza prep	40			
			Beef crumbles/RIC pizza prep	40			
			Diced chicken/RIC pizza prep	40			
			Diced tomatoes/RIC pizza prep	40			
			Penne pasta/RIC pizza prep	39			
			Diced chicken/WIC	33			

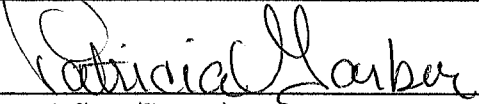
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.15 (C) Observed front doors to establishment with gap between doors allowing air & light to penetrate and not properly tight-fitting. 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.
55	6-501.12 (C) Observed in back prep area ceiling around HVAC supply vent above prep table and in warewashing area 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 in back prep area HVAC supply vent on ceiling by hand sink and ice machine 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.

CFPM Verification (name, expiration date, ID#): Patricia Garber

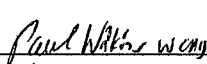

Patricia Garber 23474000 - ServSafe Exp. 3/2028	Scott Morrow 20205741 - ServSafe Exp. 2/2026	Michael Smith 18969497 - ServSafe Exp. 2/2025	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements


Person In Charge (Signature)

Nov 17, 2023

Date

 
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment #: 23 052

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

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 II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval.

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.

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.

Patricia Barber

Person in Charge (Signature)

Nov 17, 2023

Date

Paul Wilkins

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____