

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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:50 AM
Street Address 118 W. Center Street		Permit Holder IPH Operational Enterprises Arkansas LLC		Time Out 12:10 PM
City/State Eureka, IL		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			Protection from Contamination					
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	
Employee Health			Time/Temperature Control for Safety					
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			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding	
Good Hygienic Practices			Consumer Advisory					
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures	
Preventing Contamination by Hands			Highly Susceptible Populations					
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records	
Approved Source			Food/Color Additives and Toxic Substances					
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered	
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used	

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			44	Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored and used		
Food Temperature Control			Utensils, Equipment and Vending					
33		Proper cooling methods used; adequate equipment for temperature control			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
34		Plant food properly cooked for hot holding			48	Warewashing facilities: installed, maintained, & used; test strips		
35		Approved thawing methods used			49	Non-food contact surfaces clean		
36		Thermometers provided & accurate			Physical Facilities			
Food Identification			Physical Facilities					
37		Food properly labeled; original container			50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination			Plumbing					
38	X	Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed		
40		Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55	X Physical facilities installed, maintained, and clean		
Employee Training			Lighting					
57		All food employees have food handler training			56	X Adequate ventilation and lighting; designated areas used		
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		

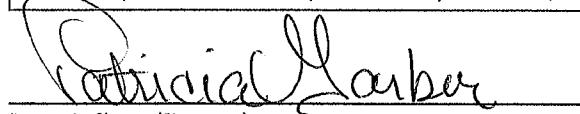
OBSERVATIONS AND CORRECTIVE ACTIONS

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

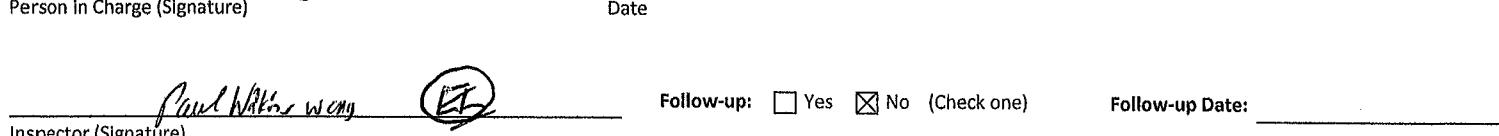
Patricia Garber 23474000 - ServSafe Exp. 3/2028	Scott Morrow 20205741 - ServSafe Exp. 2/2026	Michael Smith 18969497 - ServSafe Exp. 2/2025	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health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


Person in Charge (Signature)

Nov 17, 2023

Date


Inspector (Signature) 

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Pizza Hut #036964

Establishment #: 23 052

Patricia Barber

Person in Charge (Signature)

Nov 17, 2023

Date

Paul Walker, wgn

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: