

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 2	Date 12/06/2023
Establishment Geo's Pizza		No. of Repeat Risk Factor/Intervention Violations 0	Time In 4:10 PM
Street Address 215 1/2 E. Mt Vernon Street		Permit Holder Caplis Enterprises Inc	Time Out 5:40 PM
City/State Metamora, IL		Purpose of Inspection Routine Inspection	Risk Category II

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				Protection from Contamination																																																																																																																																																																																																									
2	In	Certified Food Protection Manager (CFPM)				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				Employee Health								3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety		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								6	In	Proper eating, tasting, drinking, or tobacco use				20	In	Proper cooling time and temperature				7	In	No discharge from eyes, nose, and mouth				21	In	Proper hot holding temperatures				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	Out	Adequate handwashing sinks properly supplied and accessible		X		24	N/A	Time as a Public Health Control; procedures & records				Preventing Contamination by Hands								25	N/A	Consumer advisory provided for raw/undercooked food				11	In	Food obtained from approved source				Consumer Advisory		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				Highly Susceptible Populations		14	In	Required records available: shellstock tags, parasite destruction				27	N/A	Food additives: approved and properly used				Approved Source								28	In	Toxic substances properly identified, stored, and used				Food/Color Additives and Toxic Substances		29	N/A	Compliance with variance/specialized process/HACCP			
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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

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30	Pasteurized eggs used where required				Proper Use of Utensils																																																																																																																																																																															
31	Water and ice from approved source				43	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				Food Temperature Control								45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending		35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	X	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips				Food Identification								49	X	Non-food contact surfaces clean			X	Physical Facilities		37	X	Food properly labeled; original container		X		Prevention of Food Contamination								50	Hot and cold water available; adequate pressure				38	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								56	Adequate ventilation and lighting; designated areas used				57	X	All food employees have food handler training				58	Allergen training as required			
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Establishment: Geo's Pizza

Establishment #: 23 135

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25-49/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	192	Shredded cheese-cooling/prep	46	Fettuccine pasta/WIC	40
		Shredded cheese/prep	41	Nacho cheese/WIC	39
		Roast beef/RIC pizza prep	39	Diced ham/WIC	39
		Diced chicken/RIC pizza prep	39	Spaghetti pasta/WIC	39
		Shredded cheese/RIC pizza prep	41		
		Beef crumbles/RIC pizza prep	39		
		Sausage crumbles/RIC pizza prep	39		
		Diced ham/RIC pizza prep	40		
		Taco meat/RIC pizza prep	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed in kitchen & restrooms a sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees. Hand washing signs provided and posted by person-in-charge during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided and conspicuous in RIF (chest, meat). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in RIC two (2) squeeze containers of food substances without name identifying contents on containers and on RIC (pizza prep) two (2) shake-style containers with dry food substances 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. Squeeze containers were ranch dressing & garlic sauce and shake-style containers were cinnamon according to person-in-charge and labeled by food employee during inspection.
49	4-602.13 (C) Observed on ice machine (Hoshizaki) front grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Front grill covers cleaned by food employee during inspection.
55	6-201.11 (C) Observed in kitchen above food prep area ceiling material around recessed HVAC vent cracked, peeling, and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please

CFPM Verification (name, expiration date, ID#): Richard Schumacher

Richard Schumacher 18686647 - ServSafe Exp. 12/2024	Timothy Cleveland 19192691 - ServSafe Exp. 4/2025		
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HACCP Topic: TCS food cold-holding & temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Dec 6, 2023

Person In Charge (Signature)

Date

Follow-up: Yes No (Check one)

Follow-up Date: _____

Inspector (Signature)

Food Establishment Inspection Report

Page 3 of 3

Establishment: Geo's Pizza

Establishment #: 23 135

Person In Charge (Signature)

Dec 6, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: