

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 2	Date 12/06/2023
Establishment Geo's Pizza		License/Permit # 23 135	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 215 1/2 E. Mt Vernon Street		Permit Holder Caplis Enterprises Inc	Risk Category II
City/State Metamora, IL		Purpose of Inspection Routine Inspection	
ZIP Code 61548			

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					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
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					20	In	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
Preventing Contamination by Hands					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory				
10	Out	Adequate handwashing sinks properly supplied and accessible	X		25	N/A	Consumer advisory provided for raw/undercooked food		
Approved Source					Highly Susceptible Populations				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	In	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		
GOOD RETAIL PRACTICES					Conformance with Approved Procedures				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					29	N/A	Compliance with variance/specialized process/HACCP		
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									
			COS	R				COS	R
Safe Food and Water					Proper Use of Utensils				
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					46		Gloves used properly		
33		Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips		
36	X	Thermometers provided & accurate			49	X	Non-food contact surfaces clean	X	
Food Identification					Physical Facilities				
37	X	Food properly labeled; original container	X		50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					51		Plumbing installed; proper backflow devices		
38		Insects, rodents, and animals not present			52		Sewage and waste water properly disposed		
39		Contamination prevented during food preparation, storage and display			53		Toilet facilities: properly constructed, supplied, & cleaned		
40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained		
41		Wiping cloths: properly used and stored			55	X	Physical facilities installed, maintained, and clean		
42		Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used		
					Employee Training				
					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		

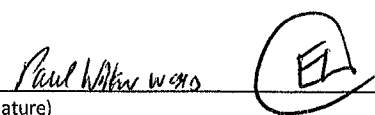
OBSERVATIONS AND CORRECTIVE ACTIONS

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
HACCP Topic: TCS food cold-holding & temperature requirements, no bare hand contact with ready-to-eat food, employee health policy	

Person In Charge (Signature) 

Dec 6, 2023

Date

Inspector (Signature) 

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Geo's Pizza

Establishment #: 23 135

[illegible]

Person In Charge (Signature) _____

Dec 6, 2023

Date _____

Paul Wilkins WEND
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: