

# 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	12/07/2023
Establishment Joe's Pizza		License/Permit #	23 132	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 511 Oak Street		Permit Holder Giuseppe & Josephine Catarinicchia		Risk Category II	
City/State Minonk, IL		ZIP Code 61760		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.	
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Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>					<b>Protection from Contamination</b>				
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		
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>				
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		
<b>Good Hygienic Practices</b>					20	N/A	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/O	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>					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			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
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			<b>Food/Color Additives and Toxic Substances</b>				
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		
					<b>Conformance with Approved Procedures</b>				
					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	
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Compliance Status			COS	R	Compliance Status			COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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		
<b>Food Temperature Control</b>					46		Gloves used properly		
33		Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
34		Plant food properly cooked for hot holding			47	X	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		Thermometers provided & accurate			49		Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					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		Physical facilities installed, maintained, and clean		
42		Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used		
					<b>Employee Training</b>				
					57		All food employees have food handler training		
					58		Allergen training as required		

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Establishment #: 23 132

PPM: 50/100

Heat: N/A

<b>TEMPERATURE OBSERVATIONS</b>							
<b>Item/Location</b>	<b>Temp</b>		<b>Item/Location</b>	<b>Temp</b>			
Pizza/oven	203		Mozzarella cheese/RIC	39		Italian beef/RIC pizza prep	38
			Milk/RIC	39			
			Shredded cheese/RIC pizza prep	38			
			Sausage RIC pizza prep	35			
			Ham/RIC pizza prep	33			
			Taco meat/RIC pizza prep	37			
			Pepperoni/RIC pizza prep	30			
			Canadian bacon/RIC pizza prep	37			
		Bacon/RIC pizza prep	37				

[illegible]

Rozana Catarinicchia 22694196 - ServSafe Exp. 9/2027	Alessio Catarinicchia 22694198 - ServSafe Exp. 9/2027		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Dec 7, 2023

Date \_\_\_\_\_

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

Establishment: Joe's Pizza

Establishment #: 23 132

[illegible]

Person in Charge (Signature)

Dec 7, 2023

Date \_\_\_\_\_

Paul Wilken wmd  
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: