

# 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 Riffs Inc		License/Permit # 23 091		Time In 3:00 PM
Street Address 470 N. Chestnut Street		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 4:00 PM
City/State Minonk, IL		Permit Holder Riffs Inc		Risk Category III
		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	
<b>Supervision</b>										
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/A	Food separated and protected			
2	N/A	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</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			<b>Time/Temperature Control for Safety</b>					
5	In	Procedures for responding to vomiting and diarrheal events			18	N/O	Proper cooking time and temperatures			
<b>Good Hygienic Practices</b>										
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding			
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature			
<b>Preventing Contamination by Hands</b>										
8	In	Hands clean and properly washed			21	N/A	Proper hot holding temperatures			
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures			
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition			
<b>Approved Source</b>										
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records			
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>					
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food			
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>					
<b>GOOD RETAIL PRACTICES</b>										
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	
			COS	R				COS	R	
<b>Safe Food and Water</b>										
30	Pasteurized eggs used where required					<b>Proper Use of Utensils</b>				
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			
<b>Food Temperature Control</b>										
33	Proper cooling methods used; adequate equipment for temperature control					45	Single-use/single-service articles: properly stored and used			
34	Plant food properly cooked for hot holding					46	Gloves used properly			
35	Approved thawing methods used					<b>Utensils, Equipment and Vending</b>				
36	Thermometers provided & accurate					47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
<b>Food Identification</b>										
37	Food properly labeled; original container					48	Warewashing facilities: installed, maintained, & used; test strips			
<b>Prevention of Food Contamination</b>										
38	Insects, rodents, and animals not present					49	Non-food contact surfaces clean			
39	Contamination prevented during food preparation, storage and display					<b>Physical Facilities</b>				
40	Personal cleanliness					50	Hot and cold water available; adequate pressure			
41	Wiping cloths: properly used and stored					51	Plumbing installed; proper backflow devices			
42	Washing fruits and vegetables					52	Sewage and waste water properly disposed			

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Establishment: Riffs Inc

Establishment #: 23 091

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

## 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 exterior back door (west) to establishment not completely self-closing and tight-fitting against door jamb and air & light penetrating along lower right side of door. 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.
51	5-205.15 (C) Observed in food prep area 3-compartment sink faucet center spout joint leaking when in operation. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in bar water stains on ceiling tiles above bar by ceiling fan and by exterior back door. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Darla Miner

Jeffery Geringer  
a9bj4-hdhbg74 - State Food Safety  
Exp. 12/2022

## HACCP Topic: TCS food cooking temperatures, no bare hand contact with ready-to-eat food, employee health policy requirements

Darla Miner

Dec 7, 2023

Date

Person In Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

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## Establishment: Riffs Inc

Establishment #: 23 091

Parla Miner

Person In Charge (Signature)

Dec 7, 2023

Date

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**