

# 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 12/05/2023
Establishment Terroir 3:17 Your Home Kitchen		No. of Repeat Risk Factor/Intervention Violations 0		Time In 11:30 AM
Street Address 128 N. Davenport Street		Permit Holder Terroir 3:17 Your Home Kitchen LLC		Time Out 1:15 PM
City/State Metamora, IL		Risk Category I		
		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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	
<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
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		
<b>Compliance Status</b>			
15	Out	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Protection from Contamination</b>			
18	N/O	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	N/O	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
<b>Time/Temperature Control for Safety</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Consumer Advisory</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Highly Susceptible Populations</b>			
27	N/A	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
<b>Food/Color Additives and Toxic Substances</b>			
29	N/A	Compliance with variance/specialized process/HACCP	
<b>Conformance with Approved Procedures</b>			
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<b>Proper Use of Utensils</b>			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used	
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
<b>Physical Facilities</b>			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
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		

# Food Establishment Inspection Report

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Establishment: Terroir 3:17 Your Home Kitchen

Establishment #: 23 190

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Chick peas/RIC	45		
		Chick peas/RIC	46		
		Chick peas/RIC	44		
		Greek yogurt/RIC	38		
		Sliced potatoes/RIC	47		
		Portobello mushroom/RIC	43		
		Vegetable skewer/RIC	42		
		Chicken shawarma/RIC	46		
		Cole slaw/RIC	43		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in kitchen in RIC (True, Monarch) two (2) containers of raw eggs stored above ready-to-eat food items. Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs moved to bottom shelf by person-in-charge during inspection.
22	3-501.16 (P) Observed in kitchen in RIC (True, Monarch) chick peas, yellow rice, sliced potatoes, portobello mushroom, vegetable skewer, chicken shawarma, beef shawarma, cole slaw, hotel steak, raw beef, and burger patties measured above 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided by establishment, TCS food temperatures measured above 41° F. Ambient air thermometers indicated 38° F. Time/Temperature Control for Safety Food shall be maintained at 41°F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employee and person-in-charge during inspection. TCS foods noted were discarded by person-in-charge during inspection.
45	4-903.11 (C) Observed in cashier storage area three (3) plastic bags of 3-compartment hinged-lid containers stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Pierre Daoud

Pierre Daoud  
1672935651-108-55110 AAA Food  
Exp. 1/2028

HACCP Topic: TCS food temperature, date marking, and cool down requirements; no bare hand contact with ready-to-eat food

  
Person in Charge (Signature) \_\_\_\_\_ Date Dec 5, 2023

   
Inspector (Signature) \_\_\_\_\_ Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

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Establishment #: 23 190

Person in Charge (Signature)

Dec 5, 2023

Date

### Table N

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

**Follow-up Date:**