

# 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		License/Permit #	23 190	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 128 N. Davenport Street		Permit Holder Terroir 3:17 Your Home Kitchen LLC		Risk Category I	
City/State Metamora, IL		ZIP Code 61548		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		

Compliance Status			COS	R
<b>Protection from Contamination</b>				
15	Out	Food separated and protected	X	
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</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	X	
23	In	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
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

Compliance Status			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		

Compliance Status			COS	R
<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		

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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	Cole slaw/RIC	41
		Chick peas/RIC	46	Falafel/RIC prep	40
		Chick peas/RIC	44	Hummus/RIC prep	40
		Greek yogurt/RIC	38	Baba ganoush/RIC prep	40
		Sliced potatoes/RIC	47	Hotel steak/RIC	45
		Portobello mushroom/RIC	43	Burger patties/RIC	45
		Vegetable skewer/RIC	42	Beef shawarma/RIC	47
		Chicken shawarma/RIC	46		
		Cole slaw/RIC	43		

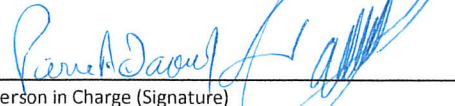
## OBSERVATIONS AND CORRECTIVE ACTIONS

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

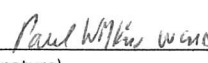
Pierre Daoud  
1672935651-108-55110 AAA Food  
Exp. 1/2028

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

  
Person in Charge (Signature)

Dec 5, 2023

Date

  
Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Terroir 3:17 Your Home Kitchen

Establishment #: 23 190

[illegible]

Person in Charge (Signature)

Dec 5, 2023

Date \_\_\_\_\_

Inspector (Signature) Paul Wilkin wend

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: