

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 12/08/2023
Establishment Triple H Pizza Place		License/Permit # 23 173	Time In 4:30 PM
Street Address 105 Husseman Street, Suite 2-3		No. of Repeat Risk Factor/Intervention Violations 1	Time Out 5:50 PM
City/State Roanoke, IL		Permit Holder Triple H Pizza Place LLC	Risk Category II
ZIP Code 61561		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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	Certified Food Protection Manager (CFPM)	X
Employee Health			
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	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
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	Out	Adequate handwashing sinks properly supplied and accessible	X
Approved Source			
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
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
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
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
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	
Food Identification			
37	X	Food properly labeled; original container	
Prevention of Food Contamination			
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
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
Physical Facilities			
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	X	Physical facilities installed, maintained, and clean	
56	X	Adequate ventilation and lighting; designated areas used	X
Employee Training			
57	X	All food employees have food handler training	
58		Allergen training as required	

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Establishment: Pizza Place I

Establishment #: 23 173

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Pizza/oven	187		Mozzarella cheese/prep	39			
			Canadian bacon/RIC	35			
			Pepperoni/RIC pizza prep	39			
			Sausage/RIC pizza prep	37			
			Canadian bacon/RIC pizza prep	39			
			Diced chicken/RIC pizza prep	28			


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that food employees have current CFPM certification. This establishment is classified as a Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.12 (Pf) Observed paper towels not provided in close proximity to hand sink. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. Paper towels provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in RIC (Procool) dry food substance in clear plastic container without name identifying contents on container. 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. Dry food substance was yeast, according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
47	4-201.11 (C) Observed in kitchen top left lid on RIC (pizza prep, True) interior white surface coming unattached, white Styrofoam insulation exposed, and not maintained in good repair. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please correct this violation within 90 days or at least by

CFPM Verification (name, expiration date, ID#): Heather Leman

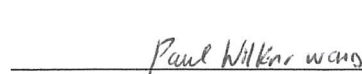
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HACCP Topic: TCS food cooking temperature requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Dec 8, 2023

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

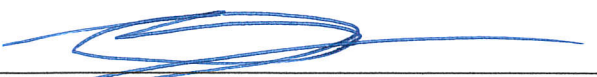
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	next routine inspection.
49	4-602.13 (C) Observed in kitchen pizza oven exhaust hood 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. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in restroom several ceiling tiles with water stain damage and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable & maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
56	6-305.11 (C) Observed in kitchen employee personal drink containers stored on upper slotted shelves in RIC (Procool) above food intended for customer consumption. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. Employee personal drinks moved to bottom shelf of RIC by person-in-charge during inspection.
57	750.230 (C) Observed no documentation that food employees without CFPM certification and employed more than 30 days have current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and/or reheat TCS food, this facility will be re-classified as a Category I food establishment.
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	If any changes are planned in the future for this establishment (ownership, menu, equipment additions, plumbing, remodel, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.


Person in Charge (Signature)

Dec 8, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____