

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		No. of Repeat Risk Factor/Intervention Violations 1		Time In 4:30 PM
License/Permit # 23 173		Permit Holder Triple H Pizza Place LLC		Time Out 5:50 PM
Street Address 105 Husseman Street, Suite 2-3		Risk Category II		
City/State Roanoke, IL		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
Supervision				Protection from Contamination		
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected
2	Out	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized
Employee Health				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		Time/Temperature Control for Safety		
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
Good Hygienic Practices				20	N/A	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures
Preventing Contamination by Hands				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		Consumer Advisory		
10	Out	Adequate handwashing sinks properly-supplied and accessible		25	N/A	Consumer advisory provided for raw/undercooked food
Approved Source				Highly Susceptible Populations		
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		Food/Color Additives and Toxic Substances		
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

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

Safe Food and Water		COS	R	Proper Use of Utensils	COS	R
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	
Food Temperature Control				46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
34	Plant food properly cooked for hot holding			47	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	
Food Identification				Physical Facilities		
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination				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	
Employee Training				57	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

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

Dec 8, 2023

Date

Person in Charge (Signature)

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

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Pizza Place I

Establishment #: 23 173

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: _____