

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 1	Date 12/19/2023
Establishment Wendy Puff Pizzeria + Pub		No. of Repeat Risk Factor/Intervention Violations 0	Time In 3:30 PM
Street Address 112 S. Main Street		Permit Holder Wendy Puff LLC	Time Out 5:00 PM
City/State Eureka, IL		Risk Category II	
ZIP Code 61530		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	OUT	Food separated and protected	X
2	IN	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	N/O	Proper cooking time and temperatures	
5	IN	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices					20	IN	Proper cooling time and temperature	
6	IN	Proper eating, tasting, drinking, or tobacco use			21	N/O	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	IN	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			27	N/A	Food additives: approved and properly used	
13	IN	Food in good condition, safe, and unadulterated			28	IN	Toxic substances properly identified, stored, and used	
14	N/A	Required records available; shellstock tags, parasite destruction			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	Compliance Status	COS	R	
Safe Food and Water					Proper Use of Utensils			
30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored	X
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	X	Food properly labeled; original container	X		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					Employee Training			
57	X	All food employees have food handler training			58		Allergen training as required	

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Establishment: Wendy Puff Pizzeria + Pub

Establishment #: 23 195

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Cut greens/RIC	38		
		Goat cheese ball/RIC	37		
		Milk/RIC	39		
		Heavy whipping cream/RIC	39		
		Mozzarella cheese/RIC	38		
		Sausage/RIC pizza prep	41		
		Soppressata-cooling/RIC pizza	51		
		Giardiniera-cooling/RIC pizza prep	49		
		Mozzarella cheese/RIC	40		

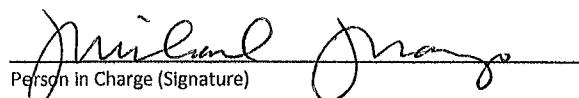
OBSERVATIONS AND CORRECTIVE ACTIONS

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 one (1) carton of raw eggs stored above ready-to-eat food. Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs moved to bottom shelf by food employee during inspection.
37	3-302.12 (C) Observed in pizza prep area one (1) container of liquid food substance and one (1) container of dry white food substance without name identifying contents on containers. 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. Liquid food substance was raw garlic-in-oil and dry food substance was salt, according to food employee, and labeled by food employee during inspection.
43	3-304.12 (C) Observed in bar area ice scoops with handles stored in direct contact with ice in ice machine and in ice bin. Store in-use utensils. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Ice scoops removed from ice machine and ice bin and placed back into ice with handle extended above ice during inspection.
57	750.230 (C) Observed no documentation that food employees 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.

CFPM Verification (name, expiration date, ID#): Michael Mayo

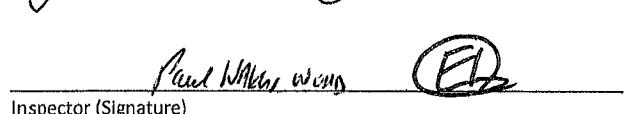
Michael Mayo 1698378216-108-116262 - AAA Exp. 10/2028	Andrew Hillard L2Sc-2-018359 - Learn 2 Serve Exp. 8/2024		
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Dec 19, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: 

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Establishment: Wendy Puff Pizzeria + Pub

Establishment #: 23 195

Wilson
Person in Charge (Signature)

Dec 19, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: