

# 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 08/05/2024
Establishment Plaza Hut #036964		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:30 PM
Street Address 118 W. Center Street		Permit Holder IPH Operational Enterprises Arkansas LLC		Time Out 2:00 PM
City/State Eureka, IL		Risk Category II		
		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			X
42	Washing fruits and vegetables			
<b>Proper Use of Utensils</b>				
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			
<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			X
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: Pizza Hut #036964

Establishment #: 24 093

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: <150/25

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/buffet	143	Shredded cheese/RIC pizza prep	38	Bacon/RIC pizza prep	40
Cavatini supreme/buffet	156	Diced ham/RIC pizza prep	36	Diced chicken/WIC	33
		Pepperoni/RIC pizza prep	39	Beef crumbles/WIC	34
		Sausage/RIC pizza prep	37	Chicken wings/RIC cook line	39
		Beef crumbles/RIC pizza prep	39		
		Diced chicken/RIC pizza prep	39		
		Chicken sausage crumbles/RIC	36		
		Sliced grape tomatoes/RIC pizza	40		
		Penne pasta/RIC pizza prep	32		

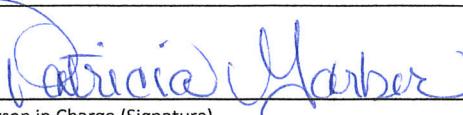
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in back prep area interior of ice machine (Manitowoc) white plastic ice deflecting flap soiled with accumulated debris and brown substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice machine ice deflecting flap cleaned and sanitized by person-in-charge during inspection.
41	3-304.14 (C) Observed with test kit concentration of quaternary ammonium sanitizing solution in yellow bucket and blue bucket along cook line measured less than 150 ppm. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) laundered daily as specified under ¶ 4-802.11(D). Cloths used to wipe surfaces and equipment shall be held in proper sanitizer solution. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Both buckets discarded and new quaternary ammonium solution created by person-in-charge during inspection. Recheck - 150 ppm and 101° F.
55	6-501.12 (C) Observed in back prep area ceiling around HVAC supply vents above prep table and in back storage area ceiling around HVAC supply vents by back door soiled with accumulated debris and black spots. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Patricia Garber

Patricia Garber 23474000 - ServSafe Exp. 3/2028	Scott Morrow 20205741 - ServSafe Exp. 2/2026	Michael Smith 18969497 - ServSafe Exp. 2/2025	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

  
Person in Charge (Signature)

Aug 5, 2024

Date

  
Inspector (Signature)

  
E1

Follow-up:  Yes  No (Check one)

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

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Establishment #: 24 093

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Person in Charge (Signature)

Aug 5, 2024

Date

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

**Follow-up Date:**