

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 Pizza Hut #036964		License/Permit #	24 093	Time In	12:30 PM
Street Address 118 W. Center Street		No. of Repeat Risk Factor/Intervention Violations		0	
City/State Eureka, IL		Permit Holder	IPH Operational Enterprises Arkansas LLC	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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
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	In	Adequate handwashing sinks properly supplied and accessible	
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	Out	Food-contact surfaces; cleaned and sanitized	X
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		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	X	Wiping cloths: properly used and stored	X
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		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	
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		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 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. 3/2028Scott Morrow
20205741 - ServSafe
Exp. 2/2026Michael Smith
18969497 - ServSafe
Exp. 2/2025

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)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Pizza Hut #036964

Establishment #: 24 093

[illegible]

Patricia Harbor

Person in Charge (Signature)

Aug 5, 2024

Date _____

Paul Wilkins
Inspector (Signature)

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: