

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0		Date 10/30/2024
Establishment Kappa Men's Club		License/Permit # 24 084		Time In 9:15 AM
Street Address 906 Dixon Avenue		Permit Holder RCI Dining Services Kappa Inc		Time Out 10:30 AM
City/State Kappa, IL		Risk Category III		
ZIP Code 61738		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.

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Supervision																																																																																																																																																																																																																	
1	In	Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination																																																																																																																																																																																																											
2	N/A	Certified Food Protection Manager (CFPM)				15	N/O	Food separated and protected				16	In	Food-contact surfaces; cleaned and sanitized				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food				Employee Health								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/A	Proper reheating procedures for hot holding				20	N/A	Proper cooling time and temperature				21	N/O	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				Good Hygienic Practices								6	In	Proper eating, tasting, drinking, or tobacco use				Consumer Advisory		7	In	No discharge from eyes, nose, and mouth				25	N/A	Consumer advisory provided for raw/undercooked food				Preventing Contamination by Hands								8	In	Hands clean and properly washed				Highly Susceptible Populations		9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				26	N/A	Pasteurized foods used; prohibited foods not offered				10	In	Adequate handwashing sinks properly supplied and accessible				Food/Color Additives and Toxic Substances		Approved Source								11	In	Food obtained from approved source				27	N/A	Food additives: approved and properly used				12	N/O	Food received at proper temperature				28	In	Toxic substances properly identified, stored, and used				13	In	Food in good condition, safe, and unadulterated				Conformance with Approved Procedures		14	N/A	Required records available: shellstock tags, parasite destruction				29	N/A	Compliance with variance/specialized process/HACCP			
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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

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30	Pasteurized eggs used where required				Proper Use of Utensils																																																																																																																																																																												
31	Water and ice from approved source				43	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				Food Temperature Control								45	Single-use/single-service articles: properly stored and used				33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending			35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips				Food Identification								49	Non-food contact surfaces clean				37	Food properly labeled; original container				Physical Facilities			Prevention of Food Contamination								50	Hot and cold water available; adequate pressure				38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices				39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed				40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean				Employee Training								56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required			
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Establishment: Kappa Men's Club

Establishment #: 24 084

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Robert Ary

Robert Ary
3098413 - Always Food Safe
Exp. 12/2028

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

Person in Charge (Signature)

Oct 30, 2024

Date

Inspector (Signature)

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Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Kappa Men's Club

Establishment #: 24 084

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Oct 30, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: