

Food Establishment Inspection Report

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| | | | | | | | | | |
|--|-------------------|--|---|------------------------------------|---|----------------------------|---|--|--|
| Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530 | | | Number of Risk Factor/ Intervention Violations 2 | Date 1/8/2025 | | | | | |
| | | | Number of Repeat Risk Factor/ Intervention Violations 0 | Time In 12:15 PM | | | | | |
| Establishment Hanover's Pub | | Phone (309) 367-4500 | Email | | | | | | |
| Address 107 E. Partridge Street | | City/State Metamora, IL | ZIP Code 61548 | | | | | | |
| License/Permit # 25 147 | | Permit Holder Hanover's Pub LLC | Purpose of Inspection Routine | Risk Category II | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | |
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in the appropriate box for COS and/or R | | | | | | | | | |
| IN: in compliance | | OUT: not in compliance | N/O: not observed | N/A: not applicable | | | | | |
| 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 | | Compliance Status | | COS | R | | | |
| 1 | IN | Person in charge present, demonstrates knowledge, and performs duties. | Protection from Contamination | | | | | | |
| 2 | IN | Certified Food Protection Manager (CFPM). | 15 | OUT | Food is separated and protected. | ✓ | | | |
| 3 | IN | Management, food employee, and conditional employee; knowledge, responsibilities, and reporting. | 16 | OUT | Food-contact surfaces; cleaned and sanitized. | ✓ | | | |
| 4 | IN | Proper use of restriction and exclusion. | 17 | IN | Proper disposition of returned, previously served, reconditioned, and unsafe food. | | | | |
| 5 | IN | Procedures for responding to vomiting and diarrheal events. | Time/Temperature Control for Safety | | | | | | |
| 6 | IN | Management, food employee, and conditional employee; knowledge, responsibilities, and reporting. | 18 | IN | Proper cooking time and temperatures. | | | | |
| 7 | IN | Proper use of restriction and exclusion. | 19 | N/O | Proper reheating procedures for hot holding. | | | | |
| 8 | IN | Procedures for responding to vomiting and diarrheal events. | 20 | IN | Proper cooling time and temperature. | | | | |
| 9 | IN | Proper cold holding temperatures. | 21 | IN | Proper hot holding temperatures. | | | | |
| 10 | IN | Proper date marking and disposition. | 22 | IN | Proper cold holding temperatures. | | | | |
| 11 | IN | No discharge from eyes, nose, and mouth. | 23 | IN | Proper time as a Public Health Control; procedures and records. | | | | |
| 12 | N/O | Proper eating, tasting, drinking, or tobacco product use. | 24 | N/A | | | | | |
| 13 | IN | Proper eating, tasting, drinking, or tobacco product use. | Consumer Advisory | | | | | | |
| 14 | N/A | No discharge from eyes, nose, and mouth. | 25 | N/A | Consumer advisory is provided for raw/undercooked food. | | | | |
| Preventing Contamination by Hands | | | | | Highly Susceptible Populations | | | | |
| 15 | IN | Hands clean and properly washed. | 26 | N/A | Pasteurized foods are used; prohibited foods are not offered. | | | | |
| 16 | IN | No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed. | Food/Color Additives and Toxic Substances | | | | | | |
| 17 | IN | Adequate handwashing sinks are properly supplied and accessible. | 27 | N/A | Food additives: approved and properly used. | | | | |
| 18 | IN | Approved Source | 28 | IN | Toxic substances are properly identified, stored and used. | | | | |
| 19 | N/O | Food obtained from an approved source. | 29 | N/A | Conformance with Approved Procedures | | | | |
| 20 | IN | Food received at the proper temperature. | 30 | N/A | Compliance with variance/specialized process/HACCP. | | | | |
| 21 | IN | Food in good condition, safe, and unadulterated. | GOOD RETAIL PRACTICES | | | | | | |
| 22 | N/A | Required records available: molluscan shellfish identification, and parasite destruction. | Good Retail Practices Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | |
| Mark "X" in the box if the numbered item is not in compliance | | | Mark "X" in the appropriate box | | COS: Corrected on-site during inspection | R: Repeat violation | | | |
| # | X | Compliance Status | | COS | R | | | | |
| | | Safe Food and Water | | Compliance Status | | COS | R | | |
| 30 | | Safe Food and Water | | Proper Use of Utensils (continued) | | | | | |
| 31 | | Pasteurized eggs are used where required. | 44 | ✓ | Utensils, equipment, and linens: properly stored, dried, and handled. | | | | |
| 32 | | Water and ice from an approved source. | 45 | ✓ | Single use/single service articles are properly stored and used. | | | | |
| 33 | | Varlance obtained for specialized processing methods. | 46 | | Gloves used properly. | | | | |
| 34 | | Food Temperature Control | 47 | | Utensils, Equipment, and Vending | | | | |
| 35 | | Proper cooling methods are used; adequate equipment for temperature control. | 48 | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used. | | | | |
| 36 | ✓ | Plant food properly cooked for hot holding. | 49 | | Warewashing facilities: installed, maintained, and used; test strips. | | | | |
| 37 | | Approved thawing methods used. | 50 | | Non-food contact surfaces are clean. | | | | |
| 38 | | Thermometers are provided and accurate. | 51 | | Physical Facilities | | | | |
| 39 | | Food Identification | 52 | | Hot and cold water available; adequate pressure. | | | | |
| 40 | | Food properly labeled; original container. | 53 | | Plumbing installed; proper backflow devices. | | | | |
| 41 | | Prevention of Food Contamination | 54 | | Sewage and wastewater properly disposed. | | | | |
| 42 | | Insects, rodents, and animals not present. | 55 | | Toilet facilities: properly constructed, supplied, and cleaned. | | | | |
| 43 | ✓ | Contamination is prevented during food preparation, storage, and display. | 56 | | Garbage and refuse are properly disposed; facilities are maintained. | | | | |
| 44 | | Personal cleanliness. | 57 | | Physical facilities installed, maintained, and cleaned. | | | | |
| 45 | | Wiping cloths: properly used and stored. | 58 | | Adequate ventilation and lighting; designated areas used. | | | | |
| 46 | | Washing fruits, vegetables, and other plant food. | 59 | | Food Handler and Allergen Awareness | | | | |
| 47 | | Proper Use of Utensils | 60 | | Food handler training 410 ILCS 625/3.06. | | | | |
| 48 | ✓ | In-use utensils: properly stored. | 61 | | Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only). | | | | |
| 49 | | | 62 | | Allergen awareness notice 410 ILCS 625/3.08 (rest. only). | | | | |

Person in Charge (Signature) *Krusti Quach* Date: *1/8/2025*

Inspector (Signature) *Paul Wilkins* (P) Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Hanover's Pub

Establishment #: 25 147

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------------------------|------|-------------------------------|------|-------------------------|------|
| Hamburger/flattop | 201 | Spring greens/RIC prep | 39 | Pulled pork-cooling/WIC | 99 |
| Chicken/flattop | 185 | Cut lettuce/RIC prep | 40 | Shredded cheese/WIC | 41 |
| Broccoli & cheddar soup/soup urn | 189 | Diced tomatoes/RIC prep | 36 | Pico De Gallo/RIC | 40 |
| Nacho cheese/hot-holding | 167 | Sliced tomatoes/RIC prep | 37 | Sliced tomatoes/RIC | 38 |
| | | Pico De Gallo/RIC prep | 37 | Sliced cheese/RIC | 39 |
| | | Blue cheese crumbles/RIC prep | 39 | Cut lettuce/RIC | 39 |
| | | Sliced cheese/WIC | 41 | | |
| | | Buttermilk/WIC | 41 | | |

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat TCS food (2 or fewer same items or processes with approved procedures), this facility must request approval or facility may 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. According to the person-in-charge, TCS food is only prepared/served when the person-in-charge is on the premises.

Food handler certification is required for all food employees without CFPM certification.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Kristi Quick

| | | | |
|--|---|--|--|
| Kristi Quick 25955684 – ServSafe Exp. 7/2029 | Michael Sniff 112220-k4dk069 - State Food Safety Exp. 12/2029 | | |
|--|---|--|--|

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

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
 Appropriate **default** beverage for children's meal **410 ILCS 620/21.5.**

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 WIC pulled pork stored below raw hamburger and raw chicken. Store raw food below ready-to-eat food to prevent cross-contamination. Pulled pork moved to separate shelf during inspection. |
| 16 | 4-601.11 (Pf) Observed in bar storage area ice machine (Manitowoc) interior white plastic ice deflecting flap soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. White plastic ice deflecting flap cleaned and sanitized by person-in-charge during inspection. |

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