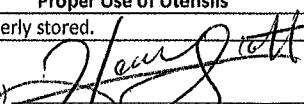


Food Establishment Inspection Report

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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 1/14/2025						
			Number of Repeat Risk Factor/ Intervention Violations 0		Time In 3:00 PM						
Establishment Wendy Puff Pizzeria + Pub			Phone (309) 304-1020		Time Out 4:30 PM						
Address 112 S. Main Street		City/State Eureka, IL		ZIP Code 61530							
License/Permit # 25 115		Permit Holder Wendy Puff LLC		Purpose of Inspection Routine	Risk Category						
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	#	Compliance Status		COS	R		
	Supervision		Protection from Contamination			Time/Temperature Control for Safety					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.				
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.			18	IN	Proper cooking time and temperatures.				
4	IN	Proper use of restriction and exclusion.			19	N/O	Proper reheating procedures for hot holding.				
5	IN	Procedures for responding to vomiting and diarrheal events.			20	IN	Proper cooling time and temperature.				
Good Hygienic Practices						21	IN	Proper hot holding temperatures.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.			22	IN	Proper cold holding temperatures.				
7	IN	No discharge from eyes, nose, and mouth.			23	IN	Proper date marking and disposition.				
Preventing Contamination by Hands						24	N/A	Time as a Public Health Control; procedures and records.			
8	IN	Hands clean and properly washed.			Consumer Advisory						
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			25	N/A	Consumer advisory is provided for raw/undercooked food.				
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		✓	Highly Susceptible Populations						
Approved Source						26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
11	IN	Food obtained from an approved source.			Food/Color Additives and Toxic Substances						
12	N/O	Food received at the proper temperature.			27	N/A	Food additives: approved and properly used.				
13	IN	Food in good condition, safe, and unadulterated.			28	OUT	Toxic substances are properly identified, stored and used.		✓		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			29	N/A	Conformance with Approved Procedures				
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	#	X	Compliance Status		COS	R
		Safe Food and Water						Proper Use of Utensils (continued)			
30		Pasteurized eggs are used where required.				44		Utensils, equipment, and linens: properly stored, dried, and handled.			
31		Water and ice from an approved source.				45		Single use/single service articles are properly stored and used.			
32		Variance obtained for specialized processing methods.				46		Gloves used properly.			
Food Temperature Control						Utensils, Equipment, and Vending					
33		Proper cooling methods are used; adequate equipment for temperature control.				47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
34		Plant food properly cooked for hot holding.				48		Warewashing facilities: installed, maintained, and used; test strips.			
35		Approved thawing methods used.				49		Non-food contact surfaces are clean.			
36		Thermometers are provided and accurate.				Physical Facilities					
Food Identification						50		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.				51		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination						52		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.				53		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.				54		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.				55		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.				56		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.				Food Handler and Allergen Awareness					
Proper Use of Utensils						57		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
						59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)

1/14/2025

Inspector (Signature) 

Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

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Establishment: Wendy Puff Pizzeria + Pub

Establishment #: 25 115

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
Chicken/prep	176	Ricotta cheese/RIC	38
		Spring greens/RIC	38
		Heavy whipping cream/RIC	40
		Soppressata/RIC pizza	39
		Sausage/RIC pizza	39
		Giardiniera/RIC pizza	40
		Mozzarella cheese/RIC	40

NOTES

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

Facility is still 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.

Food handler certification is required for all food employees without CFPN certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

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#): Heaven Scott

Michael Mayo
1698378216-108-116262 - AAA
Exp. 10/2028

Heaven Scott
20669293 - ServSafe
Exp. 6/2026

Sarah Kennell
1d24a-lgh416b - State Food Safety
Exp. 2/2026

HACCP Topic: TCS food temperature, cooling down, & 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.
10	6-301.14 (C) Observed in restrooms hand washing signs not posted. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Handwashing signs provided and posted by person-in-charge during inspection.
28	7-102.11 (Pf) Observed in kitchen two (2) spray bottles of blue/green liquid substance without name identifying contents on containers. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Food Establishment Inspection Report

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Establishment: Wendy Puff Pizzeria + Pub Establishment #: 25 115