

# 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	1	Date	3/20/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	3:40 PM
				Time Out	5:30 PM
Establishment	Geo's Pizza		Phone (309) 367-4992	Email	
Address	215 1/2 E. Mt Vernon Street		City/State	Metamora, IL	
			ZIP Code	61548	
License/Permit #	25 145		Permit Holder	Caplis Enterprises Inc	
			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
<b>Supervision</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		
2	OUT	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 product 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 are properly supplied and accessible.		
<b>Approved Source</b>				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		

#	Compliance Status		COS	R
<b>Protection from Contamination</b>				
15	IN	Food is separated and protected.		
16	IN	Food-contact surfaces; cleaned and sanitized.		
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
<b>Time/Temperature Control for Safety</b>				
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 and records.		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory is provided for raw/undercooked food.		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used.		
28	IN	Toxic substances are properly identified, stored and used.		
<b>Conformance with Approved Procedures</b>				
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 the box if the numbered item is not in compliance Mark "X" in the appropriate box for COS and/or R COS: Corrected on-site during inspection R: Repeat violation

#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
<b>Food Temperature Control</b>				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and 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 is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored.		

#	X	Compliance Status	COS	R
<b>Proper Use of Utensils (continued)</b>				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are 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, and used; test strips.		
49	✓	Non-food contact surfaces are clean.		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53	✓	Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55	✓	Physical facilities installed, maintained, and cleaned.		
56		Adequate ventilation and lighting; designated areas used.		
<b>Food Handler and Allergen Awareness</b>				
57		Food handler training 410 ILCS 625/ 3.06.		
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)

Date: 3/20/2025

Inspector (Signature)

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

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Establishment: Geo's Pizza

Establishment #: 25 145

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	199	Block mozzarella cheese/prep	41	Spaghetti pasta/WIC	41
		Shredded cheese/RIC prep	39	Diced tomatoes/WIC	41
		Diced chicken/RIC prep	39	Diced ham/WIC	41
		Roast beef/RIC prep	38	Au jus/WIC	41
		Alfredo sauce/RIC prep	41	Shredded cheese/RIC pizza prep	39
		Taco meat/RIC prep	41	Diced ham/RIC pizza prep	37
		Refried beans/RIC prep	41	Sausage crumbles/RIC pizza prep	39
Pepperoni/RIC pizza prep	40	Fettucine pasta/WIC	41	Beef crumbles/RIC pizza prep	37

## 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

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 CFPM 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#): Richard Schumacher

Richard Schumacher  
26638919 - ServSafe  
Exp. 12/2029

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

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.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current ANSI-approved CFPM certification as required. This facility is categorized as a Category II food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in RIC (Pepsi) large clear plastic container of dry white food substance without name identifying

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Establishment: Geo's Pizza

Establishment #: 25 145

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	contents on container. Working containers holding food or food ingredients that are removed from their original
	packages for use in the food establishment shall be identified with the common name of the food. Dry white food
	substance was Parmesan cheese according to food employee and labeled by food employee during inspection.
38	6-202.15 (C) Observed exterior screen side door to kitchen not properly tight-fitting and light penetrating along
	bottom of door threshold. Outer openings of a food establishment shall be protected against the entry of insects and rodents by:
	(1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors.
	Please correct this violation within 90 days or at least by next routine inspection.
48	4-501.14 (C) Observed in warewashing room top and left side of mechanical warewashing machine soiled with
	accumulated debris, hard water deposits, and food particles. A warewashing machine; the compartments of sinks, basins,
	or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other
	equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) before use; (B) throughout the day
	at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended
	function; and (C) if used, at least every 24 hours. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed on counter by cashier and pizza oven box fan fan blades and front & rear grill covers soiled with
	accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude
	accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
53	5-501.16 (C) Observed in kitchen waste receptacle not located in close proximity to hand sink by fryers.
	If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group
	of adjacent lavatories. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen wall (left side) by mechanical warewashing machine soiled with accumulated
	debris, slotted shelves with clean equipment/utensils soiled with accumulated debris & dust by prep sink,
	blue plastic condenser fan grill covers soiled with accumulated debris & dust, and slotted shelves with pizza pans
	soiled with accumulated debris & dust in dough prep room. 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.
59	410 ILCS 625/3.08 (C) Observed food allergy awareness notice not provided and posted in view of consumers.
	A restaurant shall display a notice indicating to consumers that any information regarding food allergies must be
	communicated to an employee of the restaurant. Food allergy awareness notice provided and posted during inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness
	includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major
	food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.