

# 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
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	#	Compliance Status	COS	R		
<b>Supervision</b>				<b>Protection from Contamination</b>					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.			
2	OUT	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.			
<b>Employee Health</b>				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	Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper reheating procedures for hot holding.			
<b>Good Hygienic Practices</b>				21	IN	Proper cooling time and temperature.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.			
<b>Preventing Contamination by Hands</b>				24	N/A	Proper date marking and disposition.			
8	IN	Hands clean and properly washed.		25	N/A	Time as a Public Health Control; procedures and records.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		<b>Consumer Advisory</b>					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Consumer advisory is provided for raw/undercooked food.			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>					
11	IN	Food obtained from an approved source.		27	N/A	Pasteurized foods are used; prohibited foods are not offered.			
12	N/O	Food received at the proper temperature.		28	IN	Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Food additives: approved and properly used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		30	IN	Toxic substances are properly identified, stored and used.			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>					
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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>					
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		Varlance obtained for specialized processing methods.		46		Gloves used properly.			
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>					
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.		<b>Physical Facilities</b>					
37	✓	Food properly labeled; original container.		50		Hot and cold water available; adequate pressure.			
<b>Food Identification</b>				51		Plumbing installed; proper backflow devices.			
38	✓	Insects, rodents, and animals not present.		52		Sewage and wastewater properly disposed.			
39		Contamination is prevented during food preparation, storage, and display.		53	✓	Toilet facilities: properly constructed, supplied, and cleaned.			
40		Personal cleanliness.		54		Garbage and refuse are properly disposed; facilities are maintained.			
41		Wiping cloths: properly used and stored.		55	✓	Physical facilities installed, maintained, and cleaned.			
42		Washing fruits, vegetables, and other plant food.		56		Adequate ventilation and lighting; designated areas used.			
<b>Proper Use of Utensils</b>				<b>Food Handler and Allergen Awareness</b>					
43		In-use utensils: properly stored.		57		Food handler training 410 ILCS 625/3.06.			
<b>Follow-up:</b> <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) <b>Follow-up Date:</b> _____				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
				59	✓	Allergen awareness notice 410 ILCS 625/3.08 (rest. only). <input checked="" type="checkbox"/>			

Person In Charge (Signature)

Date: 3/20/2025

Inspector (Signature) *Paul Wilkins*

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

# Food Establishment Inspection Report

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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 #: **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 symptomsthat a major food allergen could cause in a sensitive 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.