

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	0	Date	3/11/2025	
			Number of Repeat Risk Factor/ Intervention Violations	0	Time In	5:10 PM	
Establishment Sicily Pizza		Phone (309) 248-7477	Email				
Address 101 N. Jefferson Street		City/State Washburn, IL	ZIP Code 61570				
License/Permit # 25 035		Permit Holder Noreen Longo & Giuseppe Longo	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			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	N/O	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	N/O	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.	
Good Hygienic Practices				21	N/O	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	N/O	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	N/O	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.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Highly Susceptible Populations			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
Approved Source				27	N/A	Food additives: approved and properly used.	
11	IN	Food obtained from an approved source.		28	IN	Toxic substances are properly identified, stored and used.	
12	N/O	Food received at the proper temperature.		29	N/A	Conformance with Approved Procedures	
13	IN	Food in good condition, safe, and unadulterated.		Compliance with variance/specialized process/HACCP.			
14	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	#	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		Varlance 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				
37		Food properly labeled; original container.			50		Hot and cold water available; adequate pressure.		
Food Identification					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.		
Proper Use of Utensils					Food Handler and Allergen Awareness				
43		In-use utensils: properly stored.			57		Food handler training 410 ILCS 625/3.06.		
<i>Cyril</i>					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) Cyril Date: 3/11/2025

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

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Establishment: Sicily Pizza

Establishment #: 25 035

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

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 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

CFPM Verification (name, expiration date, ID#): Giuseppe Longo

Giuseppe Longo
21727431 - NRFSP
Exp. 2/2026

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, package labeling

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.
	No violations observed at time of inspection.
	Please note this establishment is currently closed to the public, but still has the option to schedule private catering functions on-site. Facility is currently preparing frozen pizzas for retail sale. Please note if any changes occur at this facility, please contact WCHD prior to changes occurring. Please notify
	WCHD prior to resuming regular dine-in/carry-out food/drink operations.

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