

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	5/19/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:20 AM
Establishment Pizza Hut #042537	Phone (309) 383-2500	Email			
Address 417 Jubilee Lane		City/State Germantown Hills, IL	ZIP Code 61548		
License/Permit # 25 187		Permit Holder KK MGMT Germantown 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			
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/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	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	IN	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	IN	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	IN	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	
				30	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

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	X	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	X	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	X	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.		57		Food handler training 410 ILCS 625/3.06.			
Proper Use of Utensils				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
43		In-use utensils: properly stored.		59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) Tara Ripka Date: 5/19/2025

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

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Establishment: Pizza Hut #042537

Establishment #: 25 187

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Personal pan pizza/oven	172	Italian sausage/WIC	38		
		Diced chicken/WIC	32		
		Diced ham/WIC	31		
		Shredded cheese/RIC pizza prep	36		
		Sausage crumbles/RIC pizza prep	37		
		Diced chicken/RIC pizza prep	35		
		Beef crumbles/RIC pizza prep	38		
		Sliced tomatoes/RIC pizza prep	39		

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

CFPM Verification (name, expiration date, ID#): Tara Riptka

Jerome Cranford 25344090 - ServSafe Exp. 3/2029	Tara Riptka 24721768 - ServSafe Exp. 10/2028		
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

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.
47	4-501.11 (C) Observed gasket on RIF door (chicken wings) damaged and gap along upper left corner of gasket. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Replace the damaged gasket so the RIF can hold TCS food at the proper temperature. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed rear coils of WIF condenser unit soiled with condensation ice. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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