

# 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 7/21/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 11:05 AM
				Time Out 12:45 PM
Establishment <b>Pizza Hut #036964</b>		Phone <b>(309) 467-2777</b>		Email
Address <b>118 W. Center Street</b>		City/State <b>Eureka, IL</b>		ZIP Code <b>61530</b>
License/Permit # <b>25 054</b>	Permit Holder <b>IPH Operational Enterprises Arkansas LLC</b>	Purpose of Inspection <b>Routine</b>	Risk Category <b>II</b>	

## 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		
2	OUT	Certified Food Protection Manager (CFPM).			16	IN		
<b>Employee Health</b>					17	IN		
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			<b>Time/Temperature Control for Safety</b>			
4	IN	Proper use of restriction and exclusion.			18	IN		
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/A		
<b>Good Hygienic Practices</b>					20	N/A		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN		
7	IN	No discharge from eyes, nose, and mouth.			22	IN		
<b>Preventing Contamination by Hands</b>					23	IN		
8	IN	Hands clean and properly washed.			24	N/A		
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.			25	N/A		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>			
11	IN	Food obtained from an approved source.			26	N/A		
12	N/O	Food received at the proper temperature.			<b>Food/Color Additives and Toxic Substances</b>			
13	IN	Food in good condition, safe, and unadulterated.			27	N/A		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN		
					<b>Conformance with Approved Procedures</b>			
					29	N/A		

## 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	#	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		Variance 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>										
<b>Food Identification</b>					50		Hot and cold water available; adequate pressure.								
37	X	Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.								
<b>Prevention of Food Contamination</b>					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	X	Physical facilities installed, maintained, and cleaned.								
41		Wiping cloths: properly used and stored.			56	X	Adequate ventilation and lighting; designated areas used.		X						
42		Washing fruits, vegetables, and other plant food.			<b>Food Handler and Allergen Awareness</b>										
<b>Proper Use of Utensils</b>					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) Casey Forness Date: 7/21/2025

Inspector (Signature) Paul Wilkins Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Pizza Hut #036964

Establishment #: 25 054

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken wings/fryer	194	Shredded cheese/RIC pizza prep	33	Chicken wings/RIC cook line	38
Personal pan pizza/oven	191	Alfredo sauce/RIC pizza prep	37	Sausage crumbles/WIC	37
Cavatini/oven	208	Sausage crumbles/RIC pizza prep	39	Diced chicken/WIC	37
Pepperoni pizza/oven	204	Diced ham/RIC pizza prep	34		
		Beef crumbles/RIC pizza prep	36		
		Diced chicken/RIC pizza prep	37		
		Sliced grape tomatoes/RIC pizza prep	36		
		Penne pasta noodles/RIC pizza prep	32		

## 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. If facility chooses to cool down and/or reheat more than two (2)

TCS food items with approved procedures, this facility will be re-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 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.

CFPM Verification (name, expiration date, ID#): Casey Forrest

Patricia Garber  
23474000 - ServSafe  
Exp. 3/2028

Scott Morrow  
20205741 - ServSafe  
Exp. 2/2026

**HACCP Topic:** TCS food date marking/temperature 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.
2	2-102.12 (C) Observed no documentation that the person-in-charge 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 at wait staff prep area (drinks) three (3) squeeze bottles of liquid orange food substance without name

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Establishment #: 25 054

[illegible]