

Food Establishment Inspection Report

Page 1 of 3

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																																																																																																																																																																										
Establishment Pizza Hut #036964			Phone (309) 467-2777	Email																																																																																																																																																																										
Address 118 W. Center Street		City/State Eureka, IL	ZIP Code 61530																																																																																																																																																																											
License/Permit # 25 054		Permit Holder IPH Operational Enterprises Arkansas LLC	Purpose of Inspection Routine	Risk Category II																																																																																																																																																																										
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Person in Charge (Signature) *Casey Forney* 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

Food Establishment Inspection Report

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Establishment: Pizza Hut #036964

Establishment #: 25 054