

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 3	Date 09/15/2021
Establishment Sue's Place		License/Permit # 21 131	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 518 E. Mt Vernon Street		Permit Holder Sue's Place Inc	Risk Category III
City/State Metamora, IL		ZIP Code 61548	Purpose of Inspection Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
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	Supervision	Compliance Status	COS	R	Protection from Contamination
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	N/A		Food separated and protected
2	N/A		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	Time/Temperature Control for Safety			
4	In		Proper use of restriction and exclusion	18	N/O		Proper cooking time and temperatures
5	Out	X	Procedures for responding to vomiting and diarrheal events	19	N/A		Proper reheating procedures for hot holding
Good Hygienic Practices				20	N/A		Proper cooling time and temperature
6	In		Proper eating, tasting, drinking, or tobacco use	21	N/O		Proper hot holding temperatures
7	In		No discharge from eyes, nose, and mouth	22	In		Proper cold holding temperatures
Preventing Contamination by Hands				23	In		Proper date marking and disposition
8	In		Hands clean and properly washed	24	N/A		Time as a Public Health Control; procedures & records
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Consumer Advisory			
10	Out	X	Adequate handwashing sinks properly supplied and accessible	25	N/A		Consumer advisory provided for raw/undercooked food
Approved Source				Highly Susceptible Populations			
11	In		Food obtained from approved source	26	N/A		Pasteurized foods used; prohibited foods not offered
12	N/O		Food received at proper temperature	Food/Color Additives and Toxic Substances			
13	In		Food in good condition, safe, and unadulterated	27	N/A		Food additives: approved and properly used
14	N/A		Required records available: shellstock tags, parasite destruction	28	Out	X	Toxic substances properly identified, stored, and used
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		Compliance with variance/specialized process/HACCP
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation							

Compliance Status	COS	R	Safe Food and Water	Compliance Status	COS	R	Proper Use of Utensils
30			Pasteurized eggs used where required	43			In-use utensils: properly stored
31			Water and ice from approved source	44			Utensils, equipment & linens: properly stored, dried, & handled
32			Variance obtained for specialized processing methods	45			Single-use/single-service articles: properly stored and used
Food Temperature Control				46			Gloves used properly
33			Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending			
34			Plant food properly cooked for hot holding	47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
35			Approved thawing methods used	48			Warewashing facilities: installed, maintained, & used; test strips
36			Thermometers provided & accurate	49			Non-food contact surfaces clean
Food Identification				Physical Facilities			
37			Food properly labeled; original container	50			Hot and cold water available; adequate pressure
Prevention of Food Contamination				51			Plumbing installed; proper backflow devices
38			Insects, rodents, and animals not present	52			Sewage and waste water properly disposed
39			Contamination prevented during food preparation, storage and display	53	X		Toilet facilities: properly constructed, supplied, & cleaned
40			Personal cleanliness	54			Garbage & refuse properly disposed; facilities maintained
41			Wiping cloths: properly used and stored	55	X		Physical facilities installed, maintained, and clean
42			Washing fruits and vegetables	56			Adequate ventilation and lighting; designated areas used
Employee Training							
57	X		All food employees have food handler training				
58			Allergen training as required				

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Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Pizza/RIF	0		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed person-in-charge could not locate written procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks in male restroom, female restroom, and in food prep area used by food employees. Hand washing signs provided during inspection.
28	7-102.11 (Pf) Observed at bar squeeze bottle of yellow liquid not properly labeled. Containers of toxic materials must be clearly and individually identified with the common name of the material. Yellow liquid was sanitizer according to person-in-charge and labeled by person-in-charge during inspection.
53	5-501.17 (C) Observed in women's restroom covered waste receptacle for disposal of feminine hygiene products not provided. Provide at least one covered waste receptacle in the women's restroom. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen hole in upper wall paneling around fan bracket (fan not attached) by compressor unit and door to bar. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in WIC ceiling material peeling and not maintained in good repair. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tonya Meeks

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HACCP Topic: TCS food cooking temperatures, employee health policy requirements, toxic chemical safety requirements, wearing masks

Tonya Meeks
Person in Charge (Signature)

Sep 15, 2021
Date

Paul Wilkins waco
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	Violations cited in this report must be corrected within the time frames below.
57	750.230 (C) Observed no documentation that food employees without CFPM certification have food handler certification. All food handlers without CFPM certification shall receive or obtain training in basic food handling principles within 30 days after employment. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category III food establishment
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employee not wearing mask at time of inspection

Tanya Meeks
Person in Charge (Signature)

Sep 15, 2021
Date

Paul Walker WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____