

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	1	Date	05/19/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:30 AM
Establishment Hanover's Pub	License/Permit # 22 166	Permit Holder Hanover's Pub LLC	Risk Category II		
Street Address 107 E. Partridge Street		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 61548				

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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	N/O		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	Out		X
Required records available: shellstock tags, parasite destruction				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		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				Proper Use of Utensils			
				43	In-use utensils: properly stored		
				44	Utensils, equipment & linens: properly stored, dried, & handled		
				45	Single-use/single-service articles: properly stored and used		
				46	Gloves used properly		
				Utensils, Equipment and Vending			
				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
				48	Warewashing facilities: installed, maintained, & used; test strips		
				49	X	Non-food contact surfaces clean	
				Physical Facilities			
				50	Hot and cold water available; adequate pressure		
				51	X	Plumbing installed; proper backflow devices	
				52	Sewage and waste water properly disposed		
				53	X	Toilet facilities: properly constructed, supplied, & cleaned	
				54	Garbage & refuse properly disposed; facilities maintained		
				55	X	Physical facilities installed, maintained, and clean	
				56	X	Adequate ventilation and lighting; designated areas used	
				Employee Training			
				57	All food employees have food handler training		
				58	Allergen training as required		

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Establishment: Hanover's Pub

Establishment #: 22 166

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Hydrogen peroxide PPM: 200 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Chicken/griddle	186		Buttermilk/preparation	40	Mozzarella/RIC
Hamburger/griddle	170		Sour cream/RIC	41	
			Sliced tomatoes/RIC	40	
			Cut spring green mix/RIC	40	
			Sliced cheese/RIC	41	
			Buttermilk/RIC	41	
			Gouda cheese/RIC	40	
			Half 'n' half/RIC	41	
			Blue cheese crumbles/RIC	41	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (Pf) Observed at prep table by bar & piano spray bottle of liquid solution without name identifying contents on container. Containers of toxic materials must be clearly and individually identified with the common name of the material. Spray bottle was Envirox hydrogen peroxide sanitizer according to person-in-charge and labeled by food employee during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring devices not provided in RIF (Criterion, French fries), RIC (Criterion, sliced tomatoes), RIF (chest, GE, basement), and RIF (upright, Montgomery Ward). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen three (3) clear plastic containers of dry food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were pulled pork rub, pastrami rub, and Lawry's seasoned salt according to person-in-charge and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed back door to establishment not properly self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed at bar RIF compartment of RIC (Professional Series, liquor) soiled with accumulated condensation ice and keg cooler with accumulated condensation water on bottom surface. Clean all non-food contact surfaces frequently to prevent

CFPM Verification (name, expiration date, ID#): Austin Ford

Austin Ford 16299629 - ServSafe Exp. 4/2023	Elisha Bachman 16299626 - ServSafe Exp. 4/2023	Eric Ford 16299630 - ServSafe Exp. 4/2023	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

 Person in Charge (Signature) May 19, 2022
Date

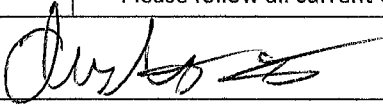
Inspector (Signature)
Follow-up: Yes No (Check one)
Follow-up Date: _____

Food Establishment Inspection Report


Establishment: Hanover's Pub

Establishment #: 22 166

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
	soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in basement floor drain not draining properly below wastewater pipe from ice machine and accumulated water on basement floor around floor drain. A plumbing system shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
53	6-202.14 (C) Observed both restroom doors not properly self-closing. All toilet rooms located within a food establishment must be enclosed with a tight-fitting & self-closing door. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed flooring at bar in front of keg cooler worn, damaged, and not maintained in good repair. Floors 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	6-501.12 (C) Observed in elevator shaft storage room cobwebs on metal beam and open wall & ceiling above clean equipment and utensils. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
56	6-202.12 (C) Observed in kitchen by basement stairs large HVAC duct work with insulation exposed. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. 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 note 1 repeat violation (item #55) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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 II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note if any changes are planned in the future for establishment (menu, equipment, location, ownership, plumbing, etc.), please contact WCHD prior to changes occurring to ensure compliance and plan review.
	Please note if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, steak-fry barbeque, cook-out, concessions, 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: Fall 2022
	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.
	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.


 Person In Charge (Signature)

May 19, 2022
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____