

# 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 <b>2</b>	Date <b>06/28/2022</b>
Establishment Kouri's Grill & Bar		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In 2:05 PM
License/Permit # 22 120		Permit Holder To-Kou Inc	Time Out 4:00 PM
Street Address 105 Elizabeth Pointe Drive		Risk Category I	
City/State Germantown Hills, IL		Purpose of Inspection Routine Inspection	
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	Description
<b>Supervision</b>			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
<b>Employee Health</b>			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
8	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	Out	X	Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Description
<b>Protection from Contamination</b>			
15	In		Food separated and protected
16	Out	X	Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>			
18	In		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	In		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>			
25	In		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
26	N/A		Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		Food additives: approved and properly used
28	In		Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>			
29	N/A		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 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	Description
<b>Safe Food and Water</b>			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36	X	X	Thermometers provided & accurate
<b>Food Identification</b>			
37	X	X	Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
38	X		Insects, rodents, and animals not present
39	X	X	Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
<b>Proper Use of Utensils</b>			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45	X	X	Single-use/single-service articles: properly stored and used
46			Gloves used properly
<b>Utensils, Equipment and Vending</b>			
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
<b>Physical Facilities</b>			
50			Hot and cold water available; adequate pressure
51			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			Adequate ventilation and lighting; designated areas used
<b>Employee Training</b>			
57			All food employees have food handler training
58			Allergen training as required

# Food Establishment Inspection Report

Establishment: Kouri's Grill & Bar

Establishment #: 22 120

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium      PPM: 50/100/200      Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Broccoli cheese soup/stove	163		Sliced cheese/RIC	41	Spinach dip/RIC pizza prep
Chili/steam table	183		Sliced tomatoes/RIC	40	Hummus/RIC pizza prep
Cheddar cheese/steam table	145		Shredded cheese/RIC cook line	40	Ground sausage-cooling/prep
Taco meat/steam table	153		Diced tomatoes/RIC cook line	40	Cole slaw/RIC salad prep
Italian beef/steam table	202		Corned beef/RIC cook line	40	Peeled hard-boiled eggs-cooling
Brown gravy/steam table	155		Turkey/RIC cook line	40	Potato salad-cooling/WIC
Mashed potatoes/steam table	158		Shredded cheese/RIC pizza prep	40	Cole slaw-cooling/WIC
Queso/steam table	168		Ground sausage/RIC pizza prep	40	Chicken salad-cooling/WIC
			Ham/RIC pizza prep	40	Sour cream/WIC

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in basement on can shelf one (1) dented can of Empire's chunk light tuna, two (2) dented cans of West Creek applesauce, and three (3) dented cans of Bush's chili beans. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from can shelf during inspection.
16	4-601.11 (Pf) Observed in kitchen interior white plastic (up-inside of unit) of ice machine (Manitowoc) soiled with accumulated debris/pink substance/slime. Wash, rinse, and sanitize food-contact surfaces routinely. Interior of ice machine cleaned and sanitized by food employee during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided and conspicuous in RIC (Criterion). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by food employee during inspection.
37	3-302.12 (C) Observed in kitchen along cook line squeeze container of clear liquid and squeeze container of yellow liquid without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Clear liquid was water and yellow liquid was oil according to food employee and labeled by food employee during inspection.
38	6-202.15 (C) Observed back wooden screen door (north) to establishment propped open and not completely tight-fitting against access from pests. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): <u>Dennis Couri</u>			
Dennis Couri 18794094 - ServSafe Exp. 1/2025	Warren Gene Hendricks 18036170 - ServSafe Exp. 6/2024	Stephanie Kiefner 18036172 - ServSafe Exp. 6/2024	Zackariah Fosdyck L2SC-3-004105 - Learn 2 Serve Exp. 8/2025

HACCP Topic: TCS food date marking requirements, proper toxic material labeling/storage, employee health policy, wearing masks

*Dennis Couri*      Jun 28, 2022  
 Person In Charge (Signature)      Date

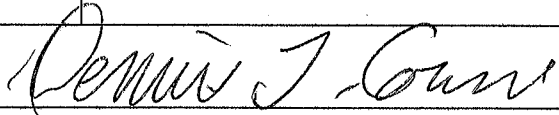
*Paul William Wang*       Yes     No (Check one)      Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)      Follow-up:      Follow-up Date:

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Establishment #: 22 120

<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-305.14 (C) Observed in kitchen in RIC (pizza prep) egg wash stored uncovered on bottom shelf below slotted shelf and not protected. During preparation, unpackaged food shall be protected from contamination. Egg wash covered with clear plastic wrap by food employee during inspection.
45	4-903.11 (C) Observed in kitchen Styrofoam containers stored incorrectly in open and "up" position on shelf along cook line. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Styrofoam containers inverted during inspection.
49	4-602.13 (C) Observed in kitchen by 3-compartment sink round fan (Lasko) front and rear grill covers soiled with accumulated dust and debris. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
53	5-501.17 (C) Observed in women's restroom uncovered trash receptacles in toilet stalls. Provide at least one covered trash receptacle in the women's restroom for disposal of feminine hygiene products. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.114 (C) Observed in basement by WIF fiberglass insulation stored on white shelf. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment, including items that are nonfunctional or no longer used. 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 1 food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	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 current 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)

Jun 28, 2022  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_