

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	08/04/2022
Establishment Monical's Pizza #960		License/Permit #	22 153	Time In	11:15 AM
Street Address 850 W. Main Street		Permit Holder	American Dream Pizza Co.	Time Out	12:45 PM
City/State El Paso, IL		ZIP Code	61738	Risk Category	II
		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	Compliance Status		COS	R
Supervision							
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							
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			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
5	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	N/A		
Good Hygienic Practices				Proper reheating procedures for hot holding			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				22	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				23	In		
9	In			Proper date marking and disposition			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	N/A		
10	Out		X	Time as a Public Health Control; procedures & records			
Adequate handwashing sinks properly supplied and accessible				Consumer Advisory			
Approved Source				25	N/A		
11	In			Consumer advisory provided for raw/undercooked food			
Food obtained from approved source				Highly Susceptible Populations			
12	N/O			26	N/A		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
13	In			Food/Color Additives and Toxic Substances			
Food in good condition, safe, and unadulterated				27	N/A		
14	N/A			Food additives: approved and properly used			
Required records available: shellstock tags, parasite destruction				28	In		
				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
				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

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

Food Establishment Inspection Report

Establishment: Monical's Pizza #960

Establishment #: 22 153

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 183

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/dispensing unit	158	Diced chicken/RIC	37		
Cheddar cheese/dispensing unit	160	Turkey/RIC	38		
Pizza/oven	190	Shredded cheese/RIC pizza prep	39		
		Ham/RIC pizza prep	36		
		Sausage/RIC pizza prep	40		
		Diced tomatoes/RIC pizza prep	40		
		Cut lettuce salad-cooling/RIC	51		
		Turkey/WIC	38		
		Milk/WIC	36		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks in men's restroom and women's restroom. Hand washing signs provided and posted by person-in-charge during inspection.
43	3-304.12 (C) Observed in RIC (pizza prep) clear plastic cups (2), red plastic cup (1), and yellow plastic cup (1) without handles stored in direct contact with shredded cheese. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. All cups removed from shredded cheese and placed onto shelf in RIC (pizza prep) by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen RIC (pizza prep) condenser grill cover soiled with accumulated debris & dust and in pizza cook area fan (MasterForce) grill covers soiled with accumulated debris and dust. 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.

CFPM Verification (name, expiration date, ID#): Nicole Wehking

Nicole Wehking 19701494 - ServSafe Exp. 8/2025	William Servis 21044583 - ServSafe Exp. 9/2026	Brienne Sanders 20717550 - ServSafe Exp. 6/2026	Nevada Park 22405932 - ServSafe Exp. 7/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Michelle Wehking
Person In Charge (Signature)

Aug 4, 2022

Date

Paul Wehking wcm
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

