

# 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	08/16/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Stimp's	License/Permit # 22 136	Permit Holder Petri's Pour House Inc		Risk Category I	
Street Address 436 N. Chestnut Street		Purpose of Inspection Routine Inspection			
City/State Minonk, IL	ZIP Code 61760				

## 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
<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	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In		
Food separated and protected			
16	In		
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	Out		
Proper cold holding temperatures			X
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
<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			
Thermometers provided & accurate			
<b>Food Identification</b>			
37			
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, and animals not present			
39			
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
<b>Proper Use of Utensils</b>			
43	X		
In-use utensils: properly stored			X
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		
Single-use/single-service articles: properly stored and used			X
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			
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			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55			
Physical facilities installed, maintained, and clean			
56	X		
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: Stimp's

Establishment #: 22 136

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
Nacho cheese-cooking/crock pot	92	Shredded cheddar cheese/cold	41	Shredded cheese/WIC	36
Hamburger/griddle	172	Shredded mozzarella cheese/RIC	44	Sliced cheese/WIC	38
Diced chicken/griddle	184	Pepperoni/RIC pizza prep	44	Housemade ranch dressing/RIC	41
Pork tenderloin/fryer	208	Salami-cooling/RIC pizza prep	50	Cut lettuce/cold-holding	41
Pizza/oven	196	Ground sausage/RIC pizza prep	44	Diced ham/cold-holding	41
Nacho cheese/crock pot	136	Canadian bacon/RIC pizza prep	50	Sliced cheese/cold-holding	41
		Sliced tomatoes-cooling/cold	57		
		Shredded cheddar cheese-cooling	47		
		Peeled hard-boiled eggs/RIC	39		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in kitchen in RIC (pizza prep) internal temperatures of various TCS foods indicated 44° F using a food temperature measuring device. Using a metal-stem thermometer provided at establishment, internal temperatures of TCS foods indicated 46° F. Thermometer in RIC indicated ambient (air) temperature was 50° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and HACCP concept with person-in-charge during inspection. All TCS food in RIC discarded by food employee during inspection. Thermostat on RIC (pizza prep) adjusted by person-in-charge during inspection. Ambient (air) temperature after thermostat adjustment indicated 40° F.
43	3-304.12 (C) Observed in kitchen large portion cup without handle stored in direct contact with paprika and brown bowl without handles stored in direct contact with potato chips. Store in-use utensils: 1) in the food with the handle extended above the top of the food item; 2) on a clean and sanitized surface. Portion cup in paprika and bowl in potato chips removed from food items by food employee during inspection.
45	4-903.11 (C) Observed in basement open boxes of paper towels, hinged containers, and flat cardboard pizza boxes stored directly on floor. 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; or 4) covered or inverted. Single-use items moved to shelving by person-in-charge during inspection.
56	6-303.11 (C) Observed in kitchen middle fluorescent light fixture not working properly and lighting insufficient for that area. Light intensity shall be: C) at least 50 foot candles (540 lux) in areas where employees are working with food or working with utensils or equipment where employee safety is a factor. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Todd Stimpert

Todd Stimpert 21678282 - NRFSP Exp. 3/2025	Tara Stone 16251134 - ServSafe Exp. 3/2023	John Glowacki 21487641 - NRFSP Exp. 7/2023
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Aug 16, 2022  
 Person in Charge (Signature) Date

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

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Establishment: Stimp's

Establishment #: 22 136

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
56	6-403.11 (C) Observed in kitchen two (2) employee personal drink cups stored above and next to food intended for customer consumption. Areas designated for employees to eat and drink shall be located so that food, equipment, linens, and single-service articles are protected from contamination. Employee personal drink cups removed and placed onto shelf away from food by food employee during 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 I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, remodeling, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ 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 and valid for three (3) years from date of issuance.
	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.
	Observed temperature log sheets for monitoring ambient air temperatures of refrigeration and freezer units
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

*Todd Stimp*  
 Person In Charge (Signature)

Aug 16, 2022  
 Date

*Paul Wilton, WCHD*  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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