

Establishment #:	License #:

Food Establishment Inspection Report As governed by Chapter 10, Food Safety of the Peoria County Code

Pu	ıbli	cН	ealth	Establishment:																	
			County	Address:					_	С	ity:						ZI	P:			
Health Department Environmental Health																					
2116 N. Sheridan Rd.		s 61604	Time In Time Out			Recheck Visit #															
			d.org							S	tatus:		Pass		□ P	ass w	ith Co	onditio	ns		Fail
				FOODBO	RNE ILLNESS RISH	(FAC	TOR	SA	ND F	UBL	IC HEAL	TH INT	ERVENTI	ONS							
				Risk factors are important pract																	
		С	ircle designate	Public health interventions are d compliance status (In, Out, N/O Mark an "X" in appropria	N/A) for each number	red ite	em. II	N =	in co	mplia	nce, OU1	= not i	n complian	nce, N	/O = nc	t observe		= not app	licable		
Com	plian	ce Sta	tus			SOS	_				nce Stati									soo	~
				Supervision				i i					P	rotecti	on from	Contamina	ation				
1	N DO		Person in charge p	resent, demonstrates knowledge, and perf	orms duties] [_	_		ood sepa	ated and prot	tected						\perp	
2	<u>≅</u> 50	N/O N/O	Certified Food Prot	tection Manager				1	_	≥ 5			ct surfaces; c							Д_	igspace
				Employee Health				1	17	≥ 5	<u> P</u>	roper disp	osition of retu			y served, re Control for		ed and unsat	fe food		_
3	N 190		Management, food and reporting	employee and conditional employee; know	ledge, responsibilities]	18	z :	5	roner coo	king time and			Control for	Sarety			$\overline{}$	_
4	≅ 5o			iction and reporting				1	_				eating proced	_		ling				+	十
	≅ ¦o			ponding to vomiting and diarrheal events.				1 1	_				ling time and							+	一
	Ť			Good Hygienic Practices				1 1	21	≥ 5	3 ≸ § P	roper hot	holding tempe	erature	s					一	\vdash
6	≅ 5o	Q.	Proper eating, tasti	ing, drinking, or tobacco use		П] [22				I holding temp							\perp	
7	<u>≅</u> 50	0×	No discharge from	eyes, nose, and mouth]	23				marking and								$oxed{igspace}$
				Preventing Contamination by Hands				1	24	≥ 5	§ § § Ti	me as a l	Public Health				cords			<u> </u>	上
	≅ ₽		Hands clean and p						25	l t	= 4 lo					Advisory	fa a d			$\overline{}$	_
	_	§ §	No bare hand cont	act with RTE food or a pre-approved altern	ative procedure allowed			↓ ∤	25	≥ 5	3 💈 🔽	onsumer	advisory prov			ole Populat					_
10	≅ 5		Adequate handwas	shing sinks properly supplied and accessib	e	\bot	L	ļ	26	≥ 5	. ≸ P	asteurize	d foods used;							$\overline{}$	$\overline{}$
44	_ =			Approved Source				ł								ind Toxic S		es			
	N 100 T	-		n approved source		-	_	łi	27	≥ 5	§ ≸ F	ood addit	ves: approved	d and p	roperly u	sed				\top	\sqcap
		-		roper temperature		_	_]	28	≥ 5	§ ≸ To	oxic subst	ances properl	rly ident	ified, sto	red, and us	ed				
	<u>N</u> 100			ition, safe, and unadulterated]					Confo	rmance	e with Ap	proved Pr	ocedures	5			
14	≅ P	A ON	Required records a	available: shell stock tag, parasite destruction	on] [29	≥ 5	§ ≸ C	ompliano	with variano	ce/speci	ialized pr	ocess/HAC	CP				\perp
					G	OOD	DETA	ш г	DDA	TIC	EC										
				2 I.D						-	-				La la Caraci						
	ı	Mark aı		Good Retail Practices are preven numbered item is not in complian		pprop	riate			•				•	•				at violation		_
						800	~													80	~
				Safe Food and Water				ļ						Pro	per Use	of Utensils	<u> </u>				
30		Pasteuri	zed eggs used who	ere required					43		In-use ut	ensils: pr	operly stored	I							
31		Water ar	nd ice from approve	ed source					44		Utensils,	equipmen	t, & linens: pr	roperly	stored, di	ried, and ha	andled			\top	П
32	mi	Variance	obtained for spec	ialized processing methods				Ì	45		Single-us	e/single-s	ervice articles	s: prope	erly store	d and used				丁	
				Food Temperature Control				Ì	46		Gloves u	sed prop	erly							\top	\top
33	-			ed; adequate equipment for temperature c	ontrol		Ш	l		_			Ute	tensils,	Equipme	ent and Ve	nding				
34 35	-		d properly cooked d thawing methods	<u> </u>			Н	Ī	47		Food and	non-food	contact surfa	aces cle	anable, p	properly des	signed, co	nstructed, a	nd used	\perp	
36	ightharpoonup		neters provided an				Н		48	_			ties: installed		ained, an	d used; tes	t strips			—	╄
				Food Identification				ŀ	49		Non-food	contact	surfaces cle		hveical F	acilities					_
37		Food pro	perly labeled; orig						50	Г	Hot and c	old water	available; ade		•					$\overline{}$	$\overline{}$
20	_	la a a a da	and and a second and as	Prevention of Food Contamination				Ì	51		-		proper back f	_						丄	
38	$\overline{}$		rodents, and anima	als not present luring food preparation, storage, and displa	M.		-	ļ	52				water proper	<u> </u>						\bot	$oxed{\Box}$
40	$\overline{}$		l cleanliness	1000 proparation, storage, and displa	J	\vdash	Н		53	 	-		erly construc							+	\vdash
41	$\overline{}$		loths: properly use	ed and stored					54 55	\vdash			e properly dis stalled, maint				1			+	+
42	_		fruits and vegetab						56				n and lighting								
				the items marked identify violation				Ì						Eı	mployee	Training					
				hese violations within the time sp	ecified may result in I	egal a	ection	Į	57		All food e	mployees	have food ha	andler tr	raining						
			•	ns of the code.										_							
Esta	ablish	nment	Represent	tative:										D	ate: _						
⊔ ~~	바	ono-	mont Don-	ocontativo:						.	س بیرال		Voc -	ן N.	_	Ealla	3\4/ ! !~	Doto			
	ע וווו	epart	шеш керг	esentative:					_	ГС	mow-up	Ц	Yes□	∟ 1√(J	LOII(Date: _			
6/15																	pag	ge	of _		

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Estab	olishme	nt:					Establ	ishment #:		
Water	Supply: .	P	ublic l	Private	Wastewater Sy	stem:		Public		Private
Sanitiz	er Type:		PPM:	Heat _						
				TEMPERATURE OBS	SERVATIONS					
		Item/Location	Temp.	Item/Location	Ten	np.		Item/Location		Temp.
						-				
			++							
									i	
						-			-	
			+							
				OBSERVATIONS AND COR						
Item N	lumber		Violat	ions cited in this report must	be corrected within	the time f	rames belo	V.		
	\rightarrow									
	\rightarrow									
	\rightarrow									
	-									
			Repeat Violations							
Co Viola	unt of ation(s)	0-5	6-10	11+	-					
	0-3	Pass	Pass with Conditions	Fail		Number of		Intervention Violations		
FBI Risk Factors	4-5	Pass with Conditions	Pass with Conditions	Fail	-		Numi	Der of Repeat Violations Choose one below		
丑云	6+	Fail	Fail	Fail		Pa	iss	Pass with Conditions	Fail	
					-					
Establ	ishment	Representative:					Date:			
								-		
6/15	. Dopui II	ioni rioprodontativo.					Dato.	page		
-								r-30		

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Establishment:		Establishment #:							
	OBSERVATIONS AND CORRECTIVE ACTIONS								
Item Number	Violations cited in this report must be corrected within the time	frames below.							
•									
Establishment Representative:		_ Date:							
Health Department Representative	re:	Date:							
6/15			page of						

Grading System

		Repeat Violations								
	Count of	0-5	6-10	11+						
	Violation(s)									
	0-3	Pass	Pass with	Fail						
			Conditions							
isk	4-5	Pass with Conditions	Pass with	Fail						
E E			Conditions							
FBI Risk Factors	6+	Fail	Fail	Fail						

- Repeat violation for Good Retail Practices has to be the same violation at the same location in a food establishment or grocery store department, i.e. deli, meat, produce etc.
- Repeat violation for FBI Risk Factors would be a repeat violation in a food establishment or grocery store department, i.e. deli, meat, produce etc.