

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	5	Date	12/20/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	6:00
Establishment Guzzardo's Italian Villa	License/Permit # 259	Permit Holder John Guzzardo	Risk Category High/Class I		
Street Address 509 1/2 Pulaski St.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

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		Description	COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
Employee Health				
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		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean and properly washed		
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Out	Adequate handwashing sinks properly supplied and accessible	X	
Approved Source				
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		
Protection from Contamination				
15	Out	Food separated and protected		X
16	Out	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	N/O	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	In	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
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

Compliance Status		Description	COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
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		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38	X	Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	X	
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used		X
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		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		Adequate ventilation and lighting; designated areas used		
Employee Training				
57		All food employees have food handler training		
58		Allergen training as required		

Food Establishment Inspection Report

Establishment: Guzzardo's Italian Villa

Establishment #: 259

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quat

PPM: 200

Heat: _____


TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
All Temps in °F			Pepperoni, in pizza make-table	41	Dressing, next to salad make-
All Cold Holding Units ≤	41		Raw sausage, in pizza make-table	41	table
Potatoes, in double-door fridge	41		Pizza sauce, in fridge below pizza	39	Cheese, in salad make-table
by prep sink			make-table		Cucumber, in salad make-table
Raw chicken, in double door	43		Marinara, in steam table	165	Pepperoni, in fridge below salad
fridge next to breadng station			Shredded cheese, in sandwich	41	make-table
Milk, in fridge below breadng	38		make-table		Chicken breast, in walk-in cooler
station			Pepperoni, in fridge below	41	Ribeye, in walk-in cooler
			sandwich make-table		

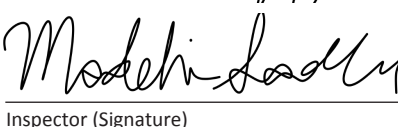
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
9	Food employee used bare hands to plate ready to eat foods for service. Food employees shall use suitable utensils such as deli tissue, spatulas/tongs, dispensing equipment or single use gloves when handling ready to eat foods. Reference section 3-301.11 in the Food Code. To be corrected by next Routine Inspection.
10	A sign or poster that notifies food employees to wash their hands is not provided at handwashing sink located in front of kitchen, or in employee restroom. Provide a clearly visible handwashing sign at each hand sink. Reference section 6-301.14 in the Food Code. COS, sign hung at sinks.
15	Cooked baked potatoes stored below raw meat in walk-in cooler. Store cooked foods above raw meat to protect from cross-contamination. Reference section 3-302.11 in the Food Code. COS, placed raw meat below baked potatoes. Pizza dough found in lidded tubs being stored on floor near improperly discarded waste-water. Store all foods at least 6 inches off the ground to protect from cross-contamination. Reference section 3-302.11 in the Food Code.
16	Prep tables and cutting boards at pizza make-table are soiled with dust, dirt, food residue and other debris. Wash, rinse, sanitize food-contact surfaces routinely. Reference section 4-601.11(A) in the Food Code. To be corrected by next Routine Inspection.

CFPM Verification (name, expiration date, ID#):			
Michelle Guzzardo			
21962615			
Exp: 06/21/2028			

HACCP Topic: Discussed proper storage of food and date-marking.


Dec 20, 2023
 Person in Charge (Signature) Date

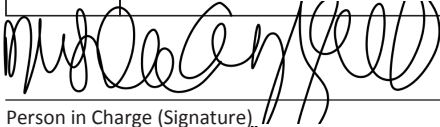

Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: N/A

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Establishment #: 259

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
23	Date marking is not on multiple items throughout kitchen and walk-in cooler. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Reference section 3-501.17 in the Food Code. To be corrected by next Routine Inspection
38	Exterior door propped open and not self closing allowing access for pests. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Reference section 6-202.15 in the Food Code. To be corrected by next Routine Inspection.
39	Food stored on floor in walk-in cooler. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Reference section 3-305.11 in the Food Code. To be corrected by next Routine Inspection. Food is not protected from contamination and found without covers all throughout kitchen, in ware-washing area, and in walk-in cooler. Food shall be protected from contamination. Reference section 3-307.11 in the Food Code. To be corrected by next Routine Inspection.
45	Single-Use Articles are stored on floor in back-room of kitchen. 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. Reference section 4-903.11(A) and (C) in the Food Code. COS, moved single-use items 6in off the floor.
51	Floor drain in ware-washing room is causing flooding and is not designed, constructed and installed properly. Contact a licensed plumber to repair/replace to comply with Illinois Plumbing Code. Reference section 5-202.11 in the Food Code. To be corrected by next Routine Inspection.
53	Employee restroom located in back of kitchen does not have a tight-fitting and self-closing door. All toilet rooms located within a food establishment must be enclosed with a tight-fitting and self-closing door. Reference section 6-202.14 in the Food Code. To be corrected by next Routine Inspection.
55	Front and sides of equipment throughout kitchen, floors, and bottom of fridges were found soiled throughout the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when the least amount of food is exposed such as after closing. Reference section 6-501.12 (A & B) in the Food Code. To be corrected by next Routine Inspection.



 Person in Charge (Signature)

Dec 20, 2023

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A