

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 1	Date 04/12/2022
Establishment Guzzardo's Italian Villa		License/Permit # 259	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 509 1/2 Pulaski St.		Permit Holder John Guzzardo	Risk Category High/Class I
City/State Lincoln, IL		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		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	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	
Approved Source			
11	In	Food obtained from approved source	
12	In	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
Protection from Contamination			
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	
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	X
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

<p>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</p>			
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		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	Insects, rodents, and animals not present		
39	X Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
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		
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	X Non-food contact surfaces clean		
Physical Facilities			
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	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		

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Establishment: Guzzardo's Italian Villa

Establishment #: 259

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 100

Heat:

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
All Temps in °F				Twice baked potato in double	
All Cold Holding Units ≤	41	Alfredo Sauce in steam table	135	door fridge inside kitchen door	39
		Pasta Sauce in Steam table	149	Lasagna in kitchen fridge near	
Mushrooms in top of make table	38	Shredded cheese in salad make		far wall	40
Shredded cheese in top of make		table in back of kitchen	40	Pickles in make table across from	
table	40	thousand island in bottom of		fryers	41
cooked Hamburger in bottom of		salad make table	39		
make table	38	Raw Chicken on middle shelf left			
sauce in bottom of make table	40	side to the back	39		

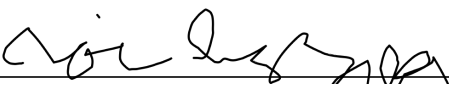
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	Various working containers of food in kitchen, under the make tables, not properly date marked. Food in walk-in cooler observed not date marked. All food kept in the food establishment, for more than 24 hours, out of its original container must be properly labeled with the common name and 7-day date marking to indicate the date or day by which the food shall be consumed, sold, or discarded. Reference section 3-501.17 of the Food Code. COS, food properly labeled.
39	Various food items in kitchen observed without covers on them. Food shall be protected from contamination. Reference Section 3-307.11 of Food Code. COS, food items covered.
45	To go containers and other single use articles observed on floor. Single-Use Articles are stored incorrectly in storage room. 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) of Food Code. COS, food item picked up off floor.
49	Grease and soil accumulation present on equipment and walls through out food prep areas. Thoroughly clean all cooking equipment and pans. Reference Section 4-601.11(B) and (C) of Food Code. To be corrected by next routine inspection.

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

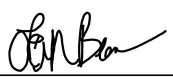
On File			
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HACCP Topic: Discussed proper date marking procedures


Person in Charge (Signature)

Apr 12, 2022

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

55

Floors and walls in food prep area were found in a state of disrepair, or not to be smooth and easily cleanable.

Physical facilities shall be maintained in good repair. Reference Section 6-501.11 of the Food Code.

To be corrected by the Next Routine Inspection

Person in Charge (Signature)

Apr 12, 2022

Date _____

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A

Inspector (Signature)