0 R 0 T	etail I empor averr	ervice Establishment Food Service rary/Seasonal //Liquor Public Health	Ph	21 one	acon County Health Departme Environmental Health Office E. Condit Street, Decatur, IL 62521 :: (217) 423-6988 * Fax: (217) 42	: -1405 -0992			Routine Inspection Follow-up Inspection Other Complaint Follow-up Inspection
				/	D SANITARY INSPECTION RE		!		elephone: <u>422 - 3477</u>
		Establishment: Long John			Address: 7	1		•	Eldwado Zip Code: 67522
		Operator: Ann Grisi							
San	itary]	Inspection Law and Rules Promulga	ated und	er t	videntify violations of the Illinois F hese acts. Failure to correct these v of these acts. * = Critical Items Rec	iolation	is v	vitl	nin the time specified may
ITEM	x wt	Description	ITEM X	w	T Description	ITEM	Х	WT.	[Description
* 1	5	FOOD Source, Wholesome, No Spoilage	18	1	Pre-flushed, scraped, soaked	34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration
2	1	Original Container, Properly Labeled	19	2	Wash, rinse water; clean, proper temperature		H	┪	INSECT, RODENT
* 3	5	FOOD PROTECTION Potentially hazardous food meets,	* 20	4	Sanitization rinse: clean, temperature, concentration	* 35	\vdash	4	ANIMAL CONTROL Presence of insects/rodents - outer
	1	temperature requirements during storage	21 22	1	Wiping cloths: clean, use restricted Food-contact surfaces of equipment and				openings protected, no birds, turtles, other animals
	1_	preparation, display, service and transportation,	22	-	utensils clean, free of abrasives and			\Box	FLOORS, WALLS AND CEILINGS
4 5	1	Facilities to maintain product temperature Thermometers provided & conspicuous	23	1	detergents Non-food contact surfaces of equipment	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless
6	2	Potentially hazardous food properly		ļ.	and utensils clean	37	Ц	1	cleaning methods Walls, ceiling, attached equipment:
* 7	4	thawed Unwrapped and potentially hazardous	24	1	Storage, handling of clean equipment - utensils	3'		٠١	constructed good repair, clean surfaces,
		food not re-served, CROSS CONTAMINATION	25	1	Single-service articles, storage, dispensing		Н	Н	dustless cleaning methods LIGHTING
8	2	Food protection during storage,	26	2	No re-use of single-service articles	38		1	Lighting provided as required - Fixtures
		preparation, display, service and transportation	* 27	5	WATER Water source, safe: Hot and cold under				shielded VENTILATION
9	1	Handling of food (ice) minimized, methods		L	pressure SEWAGE	39	П	1	Rooms and equipment - vented as required
10	'	Food (ice) dispensing utensils properly stored	* 28	4	Sewage and waste water disposal				DRESSING ROOMS
* 11	5	PERSONNEL Personnel with infections restricted	29	1	PLUMBING Installed, maintained	40		1	Rooms clean, lockers provided, facilities clean
* 12	5	Hands washed and clean, good hygienic	30	5	Cross-connection, back siphonage, back			L	OTHER OPERATIONS
13	1	practices Clean clothes, hair restraints	1—	╁	flow TOILET AND HAND-WASHING	* 41		5	Toxic items properly stored, labeled and used
14	2	FOOD EQUIPMENT AND UTENSILS Food (ice) contact surfaces: designed,	31	1	FACILITIES Number, convenient, accessible,	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/
		constructed, maintained, installed, located	1 1		designed, installed.	{			maintenance equipment properly stored,
15	1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	32	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleaner,	43	\vdash	1	authorized personnel Complete separation from living/sleeping
16	2	Dishwashing facilities: designed,			sanitary towels/hand drying devices				quarters, laundry
		constructed, maintained, installed, located, operated.		╁	provided, proper waste receptacles, tissue GARBAGE AND REFUSE DISPOSAL	44	-	\vdash	Clean, soiled linen properly stored
17	1	Accurate Thermometers, chemical test kits provided, gauge cock	33	2	Containers or receptacles covered: adequate number, insect/rodent proof,	45			Management personnel certified
		I kita pi ovided, gaaga sock			frequency, clean	<u> </u>		3	Yes No
Temp	eratu	res: Temp/PPM Chemical			Hot Foods		C	ol	d Foods
Certit Name		lanager:):						The state of the s
-					mendations for Corrections				Corrected by
Item	N	<i>6</i> —1/			/ 	<u> / .</u>		7	
		Following of	com	<u>"</u>		aite			investigations _
	+	completed a	u.	12	122/17. Crave to	<u>u (()</u>	-7	_	10- Duy &
) 	· V	to evenue	reme	11	ration of mice	14	<u> </u>	2	-ation -
(35)	<u> </u>	60) Upper investig	- (- 7	И,	it was discourse	1	N	<u>1</u>	Novge
			c pr	4	elect inder Goda	tow	v f	u	M & ->
Repor	t and	Instructions Received by: 🗶 🔾					1	(Sią	gnature of Owner or Representative)
Date: _	<u> 1 </u>	3 18 Time: 11:00 a.m.	or p.m.		Sanitation Sco	ore			(100 Minus Demerits)
Page	i	_		nen	ector's Signature:		1		

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Macon County Health Department

1221 E. Condit St., Decatur, Illinois 62521-1405 Phone 217-423-6988 FAX: 217-423-0992

SUPPLEMENTAL INSPECTION REMARKS

Food Se	rvice Est	ry Inspection Report					
The follow	wing reman	ks supplement the inspection report of Lary John Silve (Establishment Name)	rs				
ITEM	RULE	OBSERVATIONS	CORRECT BY	Repeat Violation			
(35)	(1170)	Under various cabinets (pretures falum for documentation)- Avec behind, gill hewily soiled with food debris of Card board being wild to "Catch green." - Cleen of Sanjtize, venione All Card board, who can space has significant in weather Stripping at the bottom of the door - Repair. Will refer in 10 lays to ensure (present or critical violation of critical violation of the Stripping of the bottom of the Second of 75.00 fine. Stutement of Fee Billed is oved for Critical violation fee et. of 75.00.	1/15/18				
							

Inspection report received by

W

SANITARIAN/INSPECTOR

(Signature of Owner or Representative)

Zon	Re Te Ta ne:	tail F mpor vern	crvice Establishment lood Service lary/Seasonal /Liquor Public Risk: II Establishment: Long		AIL	12: Pho	21 i one Ol	Environmental Environmental E. Condit Street, Do. (217) 423-6988 *	Health Ôfficecatur, IL 625 Fax: (217) 4	ce 21-1405 23-0992 EPORT	//	To	Routine Inspection Follow-up Inspection Other Complaint F-2750 Elephone: 422-8977 Elephone: 422-8977
				Joh	rta		ነ <u>//</u>	rus .	Address: _				Zip Code: 62527
_			Operator: Joseph										
LS	anit	arv I	an Inspection this day, the nspection Law and Rules I prosecution under the Enfor	romulga	ated un	ıde	r tl	nese acts. Failure to	correct these	violation	IS V	vith	d Cosmetic Act and/or the in the time specified may diate Correction.
ITE	мх	WT	Description		ITEM	X	W	Γ Description	l	ITEM	Х	WI	Description
	_		FOOD		18		1	Pre-flushed, scraped, soa		_ 34		1	Outside storage area, enclosures properly
*1		1	Source, Wholesome, No Spoilage Original Container, Properly Labele FOOD PROTECTION	<u>d</u>	19 * 20		2	Wash, rinse water; clean, temperature		_ !		1	constructed, clean: controlled incineration INSECT, RODENT ANIMAL CONTROL
* 3	+	5	Potentially hazardous food meets,				4	Sanitization rinse: clean, concentration		_ * 35	v		Presence of insects/rodents - outer
			temperature requirements during si preparation, display, service and	orage	21 22		1 2	Wiping cloths; clean, use Food-contact surfaces of	restricted equipment and	-	Ą		openings protected, no birds, turtles, other animals
•	_	4	transportation. Facilities to maintain product temps	values				utensils clean, free of abr detergents	asives and	36		1	FLOORS, WALLS AND CEILINGS Floors: constructed, drained, clean, good
		1 2	Thermometers provided & conspict Potentially hazardous food properly	JOUS	23	-	1	Non-food contact surface and utensils clean	s of equipment	- 30		ı	repair, covering installation, dustless cleaning methods
· * 7		<u> </u>	thawed		24		1	Storage, handling of clea	n equipment -	37	П	1	Walls, ceiling, attached equipment: constructed good repair, clean surfaces,
1		4	Unwrapped and potentially hazardo food not re-served, CROSS CONTAMINATION	ius	25		1	utensils Single-service articles, st dispensing	orage,	-	Ц		dustless cleaning methods LIGHTING
-	1	2	Food protection during storage, preparation, display, service and		26		2	No re-use of single-service WATER		38		1	Lighting provided as required - Fixtures shielded
		<u> </u>	transportation		* 27		5	Water source, safe: Hot a		-			VENTILATION
$-\frac{9}{1}$	0	1	Handling of food (ice) minimized, n Food (ice) dispensing utensils prop					pressure SEWAG		_ 39		1	Rooms and equipment - vented as required
	-	╄.	stored PERSONNEL	 .	* 28		4	Sewage and waste water		-	Н	1	DRESSING ROOMS Rooms clean, lockers provided, facilities
* 1	1	5	Personnel with infections restricted		29		1	Installed, maintained		_			clean OTHER OPERATIONS
		5	Hands washed and clean, good hy practices	gienic	* 30		5	Cross-connection, back s		_ * 41		5	Toxic items properly stored, labeled and
_1	3	1	Clean clothes, hair restraints FOOD EQUIPMENT AND UTENS	LS				TOILET AND HANI FACILITI		42		1	used Premises: maintained, free of litter,
1	4	2	Food (ice) contact surfaces: design	ed,	* 31		4	Number, convenient, acc designed, installed.		-			unnecessary articles, cleaning/ maintenance equipment properly stored,
1	5	1	constructed, maintained, installed, Non-Food contact surfaces: design	ed,	32		2	Toilet rooms enclosed, s		-			authorized personnel
1	6	12	constructed, maintained, installed, Dishwashing facilities: designed,	located				fixtures, good repair, clea sanitary towels/hand dryi		43		1	Complete separation from living/sleeping quarters, laundry
-			constructed, maintained, installed, located, operated.		<u> </u>	_	L	provided, proper waste re GARBAGE AND REFU	eceptacles, tissue	44		1	Clean, soiled linen properly stored
1	7	1	Accurate Thermometers, chemical	test	33		2	Containers or receptacle	s covered;	- + 45			Management personnel certified
	1		kits provided, gauge cock					adequate number, insect frequency, clean	/rodent proof,				Yes No
			es: Temp/PPM Chemical	,				Hot Foods			C	ole	d Foods
	rtiti me:		anager:	No	:			_					
Ite	m	R	ule No. R	emarks :	and Re	ecc	mı	nendations for Corr	rections				Corrected by
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13	5	11	70) Upon Su	usti	gat	<u>/</u>	ev	1 it was	discon	ered		10	at outles
Ĺ	7	(Opening in	to d	Mus	1/	5	pave has	not be	A S	es	<i>([</i>	col.
Rep	ort	and]	Instructions Received by:	X	:JO	2	91	y Jaco	-2			(Sig	gnature of Owner or Representative)
Dat	e:	1/16	4/16 Time: 4:00	2 a.m.	or p <u>.m</u>	_			Sanitation S	pote		_	(100 Minus Demerits)
Pag	e	,	of <u>2</u>			_ In	spe	ector's Signature:	2.1	N	U	1	25
	_	_					•						* 1

Retail Food Sanitary Inspection Report



Food Service Establishment Report

Macon County Health Department

1221 E. Condit St., Decatur, Illinois 62521-1405 Phone 217-423-6988 FAX: 217-423-0992

SUPPLEMENTAL INSPECTION REMARKS

The follo	wing remar	ks supplement the inspection report of Long John Silve (Establishment Name)	15	
Dated _	1/16	118		
ITEM	RULE	OBSERVATIONS	CORRECT BY	Repeat Violation
(35)	Cont. (1170)	Door jamb does not cover entry into Crawl space to prevent pest entry. Will return in 10 Days, to ensure Correction of Critical violation # 35, Will result in 3rd of final \$ 75.00 fine. IF critical violation # 35 has not boen corrected on 1/29/18, Establishment is in jeoperaly of permit Revocation.	1/29/18	
	*	Statement of Fee Bilted issued for Critical Violation fee of \$75.00.		

Inspection report received by _

(Signature of Owner or Representative)

Zone	Retai Temp Tave	l Fore	Risk:		Ph	221 one	acon County Health Deparemental Health Of E. Condit Street, Decatur, IL 62: (217) 423-6988 * Fax: (217) SANITARY INSPECTION	fice 2521-14) 423-0 REPO	405 9992 DRT		Routine Inspection Follow-up Inspection Other Entercement Frances Telephone: 427-8977 I. Eldwado	
Na:	Name of Establishment: Long John Silver's Address: Fol W. Eldwards Owner or Operator: Joseph Tortorice City: Deafur Zip Code: 62522											
											· · · · · · · · · · · · · · · · · · ·	
I Saı	nitar	v Ir	spection Law and Rules	Promulga	ated und	er tl	r identify violations of the Illinonese acts. Failure to correct the of these acts. * = Critical Items	se viol	ations	s w	ithin the time specified may	
ITEM	ХV	VТ	Description		ітем х	W	T Description	1	тем	x	WT Description	
-			FOOD		18	1	Pre-flushed, scraped, soaked		34	۱	Outside storage area, enclosures properly constructed, clean; controlled incineration	
1 2	1		Source, Wholesome, No Spoilage Original Container, Properly Label	ed	19	2	Wash, rinse water; clean, proper temperature	-	1	†	INSECT, RODENT	
* 3	5	5	FOOD PROTECTION Potentially hazardous food meets,		* 20	4	Sanitization rinse: clean, temperature, concentration	[*	35	┪	ANIMAL CONTROL 4 Presence of insects/rodents - outer	
		Ì	temperature requirements during a preparation, display, service and	storage	21	1 2	Wiping cloths: clean, use restricted Food-contact surfaces of equipment and			1	openings protected, no birds, turtles, other animals	
	Щ	_	transportation.		1		utensils clean, free of abrasives and		36	7	FLOORS, WALLS AND CEILINGS 1 Floors: constructed, drained, clean, good	
* 4 5	1		Facilities to maintain product temp Thermometers provided & conspic	cuous	23	1	detergents Non-food contact surfaces of equipment	_	30		repair, covering installation, dustless	
6	2	2	Potentially hazardous food proper thawed	ly	24	1	and utensils clean Storage, handling of clean equipment -		37	+	cleaning methods 1 Walls, ceiting, attached equipment:	
* 7	1	4	Unwrapped and potentially hazard food not re-served, CROSS	ious	25	1	utensils Single-service articles, storage,		İ		constructed good repair, clean surfaces, dustless cleaning methods	
8	2		CONTAMINATION	<u>_</u>	26	2	dispensing No re-use of single-service articles	.	38	4	LIGHTING 1 Lighting provided as required - Fixtures	
0	'	ٔ	Food protection during storage, preparation, display, service and			1	WATER	_ .		_	shielded VENTILATION	
9	H	2	transportation Handling of food (ice) minimized,	methods	* 27	5	Water source, safe: Hot and cold under pressure	1	39	+	1 Rooms and equipment - vented as	
10	Π΄	1	Food (ice) dispensing utensils pro stored	perly	* 28	4	SEWAGE Sewage and waste water disposal	<u> </u>		\dashv	required DRESSING ROOMS	
* 11			PERSONNEL Personnel with infections restricte		29		PLUMBING Installed, maintained		40		Rooms clean, lockers provided, facilities clean	
* 12		5 5	Hands washed and clean, good h	ygienlc	* 30	5	Cross-connection, back siphonage, back	-		_	OTHER OPERATIONS	
13	Η,	1	practices Clean clothes, hair restraints		1-+	╁	flow TOILET AND HAND-WASHING	— [ˈ	41		5 Toxic items properly stored, labeled and used	
14		2	FOOD EQUIPMENT AND UTENS Food (ice) contact surfaces: design		* 31	4	FACILITIES Number, convenient, accessible,	-	42		Premises: maintained, free of litter, unnecessary articles, cleaning/	
15		_	constructed, maintained, installed Non-Food contact surfaces: design	, located	32	12	designed, installed. Toilet rooms enclosed, self-closing doors	_			maintenance equipment properly stored, authorized personnel	
	Щ	_	constructed, maintained, installed		"		fixtures, good repair, clean: Hand cleane		43		Complete separation from living/sleeping quarters, laundry	
16	1	2	Dishwashing facilities: designed, constructed, maintained, installed		<u> </u>		sanitary towels/hand drying devices provided, proper waste receptacles, tissues		44		Clean, soiled linen properly stored	
17		1	located, operated. Accurate Thermometers, chemica	il test	33	2	GARBAGE AND REFUSE DISPOSAL Containers or receptacles covered:	<u> </u>	45		Management personnel certified	
			kits provided, gauge cock				adequate number, insect/rodent proof, frequency, clean				Yes No	
Tem	pera	tur	es: Temp/PPM Chemical		_ 	•	Hot Foods			C	Cold Foods	
Cert	ified	М	anager:		D:			CHARLES AND ADDRESS OF THE PARTY OF THE PART				
`	٠,					omi	mendations for Corrections				Corrected by	
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Renc	rt an	ıd I	nstructions Received by:	Y_	Ka	20	W / Sa	2-2-	ノ <u>ー</u>	((Signature of Owner or Representative)	
		,	3/18 Time: 1/:0	,	or p.m.	/	Sanitatio	n Score			(100 Minus Demerits)	
			•	a.iff.	-	r	()	<u></u>	$\overline{}$	٠ مد	(100 Minus Demerits)	
Page	Page _/_ of Inspector's Signature:											



Macon County Health Department Environmental Health Office

1221 E. Condit Street, Decatur, IL 62521-1405 Phone (217) 423-6988 Environmental Health Fax (217) 423-0992

MCHD@maconcountyhealth.org

www.maconcountyhealth.org

January 18, 2018

Long John Silver's 701 W. Eldorado Decatur, IL 62522

This letter is in regards to your last re-inspection for a critical violation dated January 16, 2018.

Under the Macon County Food Sanitation Ordinance, Section III (Enforcement Provisions):

"Permits may be suspended for a period of three (3) days: If an establishment fails to correct all 4 or 5 point violations after two (2) re-inspections..."

"Any establishment whose permit it in jeopardy after two (2) routine inspections or one (1) reinspection will receive a warning letter either delivered in person or via certified mail, return receipt requested and delivered to the addressee only, stating that they will be closed and their food permit suspended for three (3) days if necessary corrections are not made by the next inspection or re-inspection. This letter will also mention that a sign will be placed on the front door stating that the establishment has been closed by order of the Macon County Health Department."

The complaint investigation dated December 22, 2017 stated that all outer openings must be sealed to prevent the entry of rodents. On January 3, 2018 and January 16, 2018, re-inspections were made to your establishment regarding this violation, and at the time of each of the inspections, there were still openings that had not been sealed.

You have until Monday, January 29, 2048 to remediate this violation or your Macon County Food Permit will be pulled for a minimum of three days. A sign will be posted on the door of the establishment stating that the establishment has been closed by order of the Macon County Health Department.

If you have any further questions, please feel free to contact me at the number below.

Thank you,

Katherine Wade
Director of Environmental Health
Macon County Health Department
1221 E. Condit
Decatur, IL 62521
217-423-6988 Ext. 1123
kwade@maconcountyhealth.org

cc:

File

Treasure Isles, Inc (Edwardsville, IL)

Zor N	Re Te: Ta	tail I mpor verr	ervice Establishment Food Service rary/Seasonal n/Liquor Risk: Establishment:		12 Pho	21 ione	acon County Heal Environmental H E. Condit Street, Dec : (217) 423-6988 * D SANITARY INSP	ealth Offic atur, IL 6252 Fax: (217) 42	e 1-1405 23 - 0992	;	ر ر	Routine Inspection Follow-up Inspection Other Complaint F-2750 elephone: 422-8977 LEIDOTADO Zip Code: 62522
_												
B Si re	asec anit sult	d on ary l	an Inspection this d Inspection Law and prosecution under th	ay, the items m Rules Promulg e Enforcement	arked be ated unde Provision	low er tl	r identify violations of these acts. Failure to of these acts. * = Crit	of the Illinois correct these tical Items Re	Food, D violation equiring	rug ns v Im	g an with me	d Cosmetic Act and/or the nin the time specified may diate Correction.
ITE	u x	WT	Description	<u> </u>	ITEM X	W	Γ Description		ITEM	Х	W	Description
* 1		5	FOOD Source, Wholesome, No Original Container, Prope		18 19	2	Pre-flushed, scraped, soak Wash, rinse water; clean, p temperature		34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration INSECT, RODENT
	T	<u> </u>	FOOD PROT	TECTION	* 20	4	Sanitization rinse: clean, te	mperature,	* 35		4	ANIMAL CONTROL Presence of insects/rodents - outer
* 3		5	Potentially hazardous foo temperature requirement preparation, display, serv	s during storage	21 22	1 2	concentration Wiping cloths: clean, use re Food-contact surfaces of e	quipment and	35	_	4	openings protected, no birds, turtles, other animals
* 4	╀	4	transportation, Facilities to maintain prod	luct temperature			utensils clean, free of abras detergents	sives and	36	+	1	FLOORS, WALLS AND CEILINGS Floors: constructed, drained, clean, good
5		1	Thermometers provided Potentially hazardous for	& conspicuous	23	1	Non-food contact surfaces and utensils clean	of equipment				repair, covering installation, dustless cleaning methods
* 7		4	thawed Unwrapped and potential	ly hazardous	24	1	Storage, handling of clean utensils		37		1	Walls, ceiling, attached equipment: constructed good repair, clean surfaces,
			food not re-served, CRO CONTAMINATION	SS	25	1	Single-service articles, stor dispensing		.	上		dustless cleaning methods LIGHTING
8	Τ	2	Food protection during st preparation, display, serv		26	2	No re-use of single-service WATER	articles	38		1	Lighting provided as required - Fixtures shielded
	\downarrow		transportation		* 27	5	Water source, safe: Hot an	d cold under	39	1		VENTILATION Rooms and equipment - vented as
10	十	1	Handling of food (ice) mill Food (ice) dispensing uto			-	pressure SEWAGE		.		Ľ	required
_	╀	\vdash	stored PERSONNE		* 28	4	Sewage and waste water of PLUMBING		-	╁	1	DRESSING ROOMS Rooms clean, lockers provided, facilities
* 1	#	5	Personnel with infections	restricted	29	1	Installed, maintained			\downarrow	Ľ	OTHER OPERATIONS
* 12	<u>'</u>	5	Hands washed and clear practices	n, good hygienic	* 30	5	Cross-connection, back signed	. .	* 41	╁	5	Toxic items properly stored, labeled and
13	3	1	Clean clothes, hair restra	D UTENSILS			TOILET AND HAND- FACILITIES	3	42	╁	1	used Premises: maintained, free of litter,
14	Т	2	Food (ice) contact surfact constructed, maintained,		* 31	4	Number, convenient, access designed, installed.	ssible,				unnecessary articles, cleaning/ maintenance equipment properly stored,
15	十	1	Non-Food contact surface	es: designed,	32	2	Toilet rooms enclosed, sell		43	-	1	authorized personnel Complete separation from living/sleeping
16	+	2	constructed, maintained, Dishwashing facilities: de	esigned,	1 1		fixtures, good repair, clean sanitary towels/hand drying	devices	Ī	1	Ľ	quarters, laundry
			constructed, maintained, located, operated.	installed,	 	╀	provided, proper waste rec GARBAGE AND REFUS	eptacles, tissue	44	╁	11	Clean, soiled linen properly stored
17	<u>' </u>	1	Accurate Thermometers, kits provided, gauge coc		33	2	Containers or receptacles adequate number, insect/re	covered:	* 45			Management personnel certified
	<u></u>	<u> </u>	Mis provided, gauge coe	· · · · · · · · · · · · · · · · · · ·		L	frequency, clean				1	Yes No
			res: Temp/PPM Ch	emical			Hot Foods			. (Col	d Foods
Cer Na			fanager:	. No	0:					-		
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-			Instructions Receiv		\mathcal{A}	<u>\</u>				-	(Si	gnature of Owner or Representative)
Date	: <u> </u>	2	2/18 Time:	1:20 a.m	. or <u>p.</u> m.			Sanitation S	соге	_	_	(100 Minus Demerits)
Page		<u> </u>	of <u>Z</u>		I	ıspo	ector's Signature	1		N	N	* * * * * * * * * * * * * * * * * * *



Macon County Health Department

1221 E. Condit St., Decatur, Illinois 62521-1405 Phone 217-423-6988 FAX: 217-423-0992

SUPPLEMENTAL INSPECTION REMARKS

ITEM	RULE	OBSERVATIONS	CORRECT BY	*Repeat Violation
		Section III B3a.		
_		Jection In 13 5a.		
	_	Estabishment's permit will be		
		reinstated when there is no		
		Establishment most work with	<u></u>	
		Part Control to ensure complete		
		remediations.		
	1			
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Zon N: Or	Ret Ter Tav e: _ ime wne	of I	Establishment: Lawy John Operator: And Grisu an Inspection Law and Rules Promula	TAIL I	12: Pho FO	21 one OI love	v identify violations of the Illinois	ce 21-1405 423-099 REPORT <i>FOLL</i> s Food, I	2 T A Orugins	J.	and Cosmetic Act and/or the thin the time specified may
	_	_	prosecution under the Enforcement	1		<u> </u>		1	ī	1	· · · · · · · · · · · · · · · · · · ·
ITEN	1 X	WT	,	ITEM	Х	W		ITEN	╅	Į V	1
* 1	╁	5	FOOD Source, Wholesome, No Spoilage	<u>18</u> 19	H	1 2	Pre-flushed, scraped, soaked Wash, rinse water; clean, proper	_ 34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration
	t	1	Original Container, Properly Labeled		L		temperature	_	1	Γ	INSECT, RODENT ANIMAL CONTROL
* 3	┼	5	FOOD PROTECTION Potentially hazardous food meets,	* 20	١.	4	Sanitization rinse: clean, temperature, concentration	* 35	+	4	Presence of insects/rodents - outer
·		ľ	temperature requirements during storage	21		1	Wiping cloths: clean, use restricted	_		١	openings protected, no birds, turtles, other animals
			preparation, display, service and transportation.	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and	1_	+	t.	FLOORS, WALLS AND CEILINGS
*_4		4	Facilities to maintain product temperature	l	L	Ļ	detergents	_ 36	T	1	Floors: constructed, drained, clean, good
5	╀	2	Thermometers provided & conspicuous Potentially hazardous food properly	23		1	Non-food contact surfaces of equipment and utensils clean				repair, covering installation, dustless cleaning methods
	<u> </u>	Ĺ.	thawed	24	T	1	Storage, handling of clean equipment -	37	7	1	Walls, celling, attached equipment:
* 7		4	Unwrapped and potentially hazardous food not re-served, CROSS	25	┞	1	utensils Single-service articles, storage,	-	1	١	constructed good repair, clean surfaces, dustless cleaning methods
	\perp		CONTAMINATION		L	L	dispensing	_	\perp	1	LIGHTING Lighting provided as required - Fixtures
8		2	Food protection during storage, preparation, display, service and	26	┝	12	No re-use of single-service articles WATER	_ 30	'		shielded
	\perp		transportation	* 27	T	5	Water source, safe: Hot and cold under		Ŧ	Ţ	VENTILATION 1 Rooms and equipment - vented as
9	+	2	Handling of food (Ice) minimized, methods Food (Ice) dispensing utensils properly		╀	╁╴	pressure SEWAGE	- ³¹	1		required
	<u> </u>	Ľ	stored	* 28		4	Sewage and waste water disposal	_	Τ.	Ţ	DRESSING ROOMS 1 Rooms clean, lockers provided, facilities
<u>* 11</u>	╬-	5	PERSONNEL Personnel with infections restricted	29	╀	1	PLUMBING Installed, maintained	_ 4	1	l	clean
* 12	1	5	Hands washed and clean, good hygienic	* 30	T	5	Cross-connection, back siphonage, back	- -		1	OTHER OPERATIONS 5 Toxic items properly stored, labeled and
13	+	1	practices Clean clothes, hair restraints		╀	╁╴	flow TOILET AND HAND-WASHING	- " 4	۱	1	used
		Ė	FOOD EQUIPMENT AND UTENSILS		L	Ļ,	FACILITIES	_ 4	2	T	1 Premises: maintained, free of litter, unnecessary articles, cleaning/
14	1	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	* 31	١	4	Number, convenient, accessible, designed, installed.		ĺ		maintenance equipment properly stored,
18	十	1	Non-Food contact surfaces: designed,	32	T	2	Toilet rooms enclosed, self-closing doors,	_ _,	+	1	authorized personnel 1 Complete separation from living/sleeping
16	╬	2	constructed, maintained, installed, located Dishwashing facilities: designed,		l	ł	fixtures, good repair, clean: Hand cleaner, sanitary towels/hand drying devices	4	۱,		quarters, laundry
,		-	constructed, maintained, installed,	 	L		provided, proper waste receptacles, tissue	_ 4	4	1	Clean, soiled linen properly stored
17	,	1	located, operated. Accurate Thermometers, chemical test	33	╁	12	GARBAGE AND REFUSE DISPOSAL Containers or receptacles covered:	- + 4	5		Management personnel certified
.,		•	kits provided, gauge cock				adequate number, insect/rodent proof,				Yes No
	<u> </u>	<u> </u>		<u></u>	<u> </u>		frequency, clean				<u> </u>
			res: Temp/PPM Chemical //Anager:				Hot Foods		-	C	old Foods
Na				o:	_				_		
Ite	<u></u>	R	tule No. Remarks	and R	ec	om	mendations for Corrections				Corrected by
	-		8 4 /2/3/110	L	_	7-	s completed ex	مرما	<u></u>	_	cheaning
-	\dashv		- Graevauce	<u> </u>	4						
-	\dashv		4 has compre	ted		_	remediation p	,,	,		
_	4		fest contro	1-	Ş	<u> </u>	betaultial healt	7		•	eurel yas
_			been elimi	ua/	<u>م</u>	كام	: 2018 Majour	Cary	1.¥	¥	tree
			Permit has n	ew)	1	L	en Minstake.	A/10	W	e	d to Open.
Rer	orf	and	Instructions Received by:		2	(5		_	(Signature of Owner or Representative)
-) '			-					(100 Minus Demerits)
Date	: <u>_</u>	<u> </u>	3/18 Time: 12:10 a.m	ı, or p.n	n. -		Sanitation	SCORE			
Pag	= _	/ _	of		ŀ	nsp	pector's Signature:		M	N	down #

Rentokil

Detailed Report

PestNetOnline

The Expens in Pest Control

SOUTHEAST MISSOURI PEST, 2228 BLOOMFIELD ROAD, , CAPE GIRARDEAU, MO, 63703-6431, (573) 334-6690 EXT. 0000, (573) 993-7960

Client:

013863972 / 2 TREASURE ISLES HC LLC - LIS 378 POINT OF VIEW DRIVE EDWARDSVILLE, IL, 62025-5241 (618) 692-8233 EXT. 0000

Service Location:

013863972 / 2 TREASURE ISLES HC LLC - LIS 7072 701 W EI DORADO DECATUR, IL, 62522-2120 (217) 422-8977 EX1.0000

Site: Building, Main, Dining

No Activity @01/22/18 15:10:33

Site: Building, Main, Food Preparation Area

ILT2

No Activity @01/22/18 15:13:02

Site: Building, Main, Dining

Dining Insp

No Activity @01/22/18 15:13:23

Site: Building, Main, Exterior

Perimeter Insp

No Activity @01/22/18 15:13:44

Site: Building, Main, Food Preparation Area

Food Prep Insp

No Activity @01/22/18 15:13:31

Site: Building, Main, Front Counter

No Activity @01/22/18 15:13:39

Front Counter Insp

Site: Building, Main, Storage

Storage Insp

No Activity @01/22/18 15:13:48

Site: Building, Main, Food Preparation Area

No Activity @01/22/18 15:09:59

MRT1 MRT2

No Activity @01/22/18 15:09:19

No Activity @01/22/18 15:08:57

MRT3

Site: Building, Main, Exterior

R851

No Activity @01/22/18 15:08:16

RBS2

No Activity @01/22/18 15:08:01

Tyler Shormaker: (309) 706 - 4883

Rentokil Steritech

Summary of Service

PestNetOnline

The Expens in Pest Control

SQUTHEAST MISSOURI PEST, 2228 BLOOMFIELD ROAD, , CAPE GIRARDEAU, MO, 63703-6431, (573) 334-6690 EXT. 0000, (573) 993-7960

013863972 / 2 TREASURE ISLES HC LLC - LJS 378 POINT OF VIEW DRIVE EDWARDSVILLE, IL, 62025-52 (618) 692-8233 EXT. 0000

Service Location:

013863972 / 2 TREASURE ISLES HC LLC - LIS 7072 701 W ELDORADO DECATUR, IL, 62522-2120 (217) 422-8977 EXT, 0000

Time In:

02/02/18 16:52

Time Out:

02/02/18 18:20

with thanks, Tyler Shoemaker

License/Certifications:

Order # / Invoice 040662606-000 Davice Summary Type Inspection Point Mechanical Rodent Trap Insect Light Trap Rodent Bait Station		Service Date 02/02/18 With 4 0 0 0	Service Descript PEST CONTROL M Activity Without 5 4 2 4		Visit SERVI Unserviceab 0 0 0	ice mainten	ANCE tal Inspected
Material Application Sum Material Applied	mary EPA#	Dilution (%)	Concentrate Applied	Quantity	UOM App Me	thod	Target Pests
First Strike Soft Bait (10grms Area/Device of Application Equipment Used: Hand Active Ingredient(s): Difet	n: CrawiRBS1	0.0025	4:0000000	4	each Containe	rized Station	House mice
First Strike Soft Bait (10grms Area/Device of Application Equipment Used: Hand Active Ingredient(s): Difet	n: CrawlRB\$2	0.0025	4.0000000	4	each Containe	rized Station	House mice
Rodent/Insect Glueboard Area/Device of Application Equipment Used: Hand	na n: Food Prep Insp	0	Ö:000000Ö	16	each Spot		House mice
Totals First Strike Soft Bait (10gms, Rodent/Insect Glueboard	/pouch) 7173-258 na				each		

Rentokil Steritech

Detailed Report

PestNetOnline

The Expens in Pest Control

SOUTHEAST MISSOURI PEST, 2228 BLOOMFIELD ROAD; , CAPE GIRARDEAU, MO, 63703-6431, (573) 334-6690 EXT. 0000, (573) 993-7960

013863972 / 2 TREASURE ISLES HC LLC - LJS 378 POINT OF VIEW DRIVE EDWARDSVILLE, IL, 62025-5241 (618) 692-8233 EXT. 0000 Service Location;

013863972 / 2

TREASURE ISLES HC LLC - LIS 7072 701 W ELDORADO DECATUR, IL, 62522-2120 (217) 422-8977 EXT. 0000

Site: Building, Main, Dining

ILT1

Site: Building, Main, Food Preparation Area

ILT2

Site: Building, Main, Dining

Dining Insp

Site: Building, Main, Exterior

. Perimeter Insp

Site: Building, Main, Food Preparation Area

Food Prep Insp

Site: Building, Main, Front Counter

Front Counter Insp.

Site: Building, Main, Storage

Storage Insp

Site: Building, Main, Food Preparation Area

MRT1

MRT2

MRT3

MRT4

Site: Building, Main, Exterior

CrawlR8S1

CrawlRBS2

RBS1

RBS2

No Activity @02/02/18 17:50:26

No Activity @02/02/18 17:50:08

No Activity @02/02/18 17:50:37

No Activity @02/02/18 17:50:51

No Activity @02/02/18 18:13:04

No Activity @02/02/18 17:50:47

No Activity @02/02/18 17:51:05

No Activity @02/02/18 16:53:29

No Activity @02/02/18 17:49:21

No Activity @02/02/18 16:56:24

No Activity @02/02/18 17:22:38

No Activity @02/02/18 17:51:51

No Activity @02/02/18 17:53:16

No Activity @02/02/18 17:36:37

No Activity @02/02/18 17:35:53

Health Dept temporary closed store, due to rodent dropping findings inspected outside bait stations and inside traps. No rodent activity in traps (glueboards empty). No feeding in outside stations, Went into crawl space. No movement while down there, Added 2 stations. Took pictures of stations, Spoke with Dave (president of company). We discussed measures that need cleaned, Staff is already cleaning. We added steal wool and from to a spot by counter on front line that may be an entry point for rodent entry point. Did find old droppings behind front cooler where original mouse was captured. Staff is adding new door sweep to back door, I will be back to check progress on Monday. Placed several glueboards out in ceiling and along back dishwashing areas. We will know by the feeding inside crawletness what activity we had will know by the feeding inside crawl space what activity we had.