



Public Health
Prevent. Promote. Protect.

Macon County Health Department
Office of Environmental Health
1221 E Condit Street, Decatur, IL 62521
Phone: (217) 423-6988 | Fax: (217) 423-0992

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FOOD ESTABLISHMENT INSPECTION REPORT

Date: 3/6/19 a.m.
Time: 2:00 p.m.

Establishment <u>Koekels Macon</u>	Phone Number <u>704-5218</u>	No. of Risk Factor/Intervention Violations: <u>6</u>	Zone: <u>3</u>
Street Address <u>232 North Merchant</u>	Permit Holder <u>Amy Ray</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>	Risk: <u>1</u>
City/State <u>Macon, IL</u>	ZIP Code <u>62544</u>	Person in Charge (PIC) <u>Amy Ray</u>	Purpose of Inspection <u>Routine</u>

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
In	Out	N/A	N/O			
Supervision						
1	☒			Person in charge present, demonstrates knowledge, and performs duties		
2	☒			Certified Food Protection Manager (CFPM)		
Employee Health						
3	☒			Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	☒			Proper use of restriction and exclusion		
5	☒			Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices						
6	☒			Proper eating, tasting, drinking, or tobacco use		
7	☒			No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands						
8	☒			Hands clean and properly washed		
9	☒			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	☒			Adequate handwashing sinks properly supplied and accessible		
Approved Source						
11	☒			Food obtained from approved source		
12			☒	Food received at proper temperature		
13	☒			Food in good condition, safe, and unadulterated		
14			☒	Required records available: shellstock tags, parasite destruction		
Protection from Contamination						
15	☒			Food separated and protected		☒
16	☒			Food-contact surfaces; cleaned and sanitized		
17	☒			Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety						
18	☒			Proper cooking time and temperatures		
19			☒	Proper reheating procedures for hot holding		
20			☒	Proper cooling time and temperature		
21	☒			Proper hot holding temperatures		☒
22	☒			Proper cold holding temperatures		
23	☒			Proper date marking and disposition		
24			☒	Time as a Public Health Control; procedures & records		
Consumer Advisory						
25			☒	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations						
26			☒	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances						
27			☒	Food additives: approved and properly used		
28	☒			Toxic substances properly identified, stored, and used		☒
Conformance with Approved Procedures						
29			☒	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

Compliance Status					COS	R
In	Out	N/A	N/O			
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	☒			Contamination prevented during food preparation, storage and display		☒
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	☒			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	☒			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	☒			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		

Unable to obtain Signature [Signature]
Person in Charge (Signature)
Inspector (Signature) [Signature]

Date 3/6/19

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Establishment <u>Kerkels Macon</u>				Zone: <u>3</u> Risk: <u>1</u>	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sliced Tomato (Walk-in)	48°F	Sliced Tomatoes	38°F	Burger (Final Cook)	171°F
Sliced Cheese (Walk-in)	47°F	(Cold Top)	37°F	Chili (Warmer 1)	137°F
Milk (Walk-in)	48°F	Sliced Cheese (Cold Top)		Nacho Cheese (Warmer 2)	115°F
Ice Cream Base (Walk-in)	48°F				
Ambient Air Temp (Walk-in)	48°F	Ice Cream Base (Machine) 1	37°F	Chicken Nuggets (Freezer)	8°F
		Ice Cream Base (Machine) 2	40°F	Tots (Freezer)	6°F
SANITIZER OBSERVATIONS					
Sanitizer Type <u>Quat (Bucket / Three-compartment Sink)</u>				Concentration/Temp <u>200ppm / 200ppm</u>	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	Violations cited in this report must be corrected within the time frames below.				
<u>10</u>	<u>No handwash signs observed in the men's and women's restroom to remind employees to wash their hands. Add signs to encourage handwashing. (C)</u>				
<u>* 15</u>	<u>Trays of single wrapped ground beef (rolled into balls for burgers) observed stored above container of pickles in the walk-in cooler. Pickles were moved to reduce risk. (P) + Corrected + (Ground Beef was raw) +</u>				
<u>* 16</u>	<u>Encrusted food residue observed on interior food contact surface of microwave. (P) + Follow Up Required, was not cleaned during inspection +</u>				
<u>* 21</u>	<u>Nacho cheese in warmer 2 observed at a temperature of 115°F. Temperature dial set at 3 (of 5 max). Item was discarded. Hot foods must be held at a minimum of 135°F. (P) + Corrected +</u>				
<u>* 22</u>	<u>During assessment of the walk-in cooler (primary means of maintaining TCS foods below 41°F), unit observed to be malfunctioning with a ambient air temperature of 48°F (also verified with internal cooler thermometer). The following items (TCS) were observed greater than 41°F: Sliced Tomatoes (48°F) Sliced Cheese (47°F) Milk (48°F) Ice Cream Base (48°F). Due to unknown length in the temperature danger zone all TCS foods were discarded.</u>				
CFPM VERIFICATION					
Name <u>Amy Ray (CFPM)</u>		Name <u>Amy Ray (Allergen)</u>		Name <u>Jardyn Thompson</u>	
ID# <u>170815</u>	Exp Date <u>4/22</u>	ID# <u>ci5sh-1agfkk</u>	Exp Date <u>12/21</u>	ID# <u>ci6k4-1071e9g</u>	Exp Date <u>12/21</u>
Name <u>Braxton Eckert</u>		Name <u>Braxton Eckert</u>		Name <u>Braxton Eckert</u>	
ID# <u>ci71j-1071j6e</u>	Exp Date <u>12/21</u>	ID# <u>ci71j-1071j6e</u>	Exp Date <u>12/21</u>	ID# <u>ci71j-1071j6e</u>	Exp Date <u>12/21</u>
HACCP Topic: <u>Cold Holding / Verification of Temperatures for TCS Foods</u>					

Unable to Obtain Signature [Signature]
Person in Charge (Signature)
[Signature]
Inspector (Signature)

3/6/19
Date

Follow-up: ☒ Yes ☐ No (Check one)
Follow-up Date(s): 24-48 Hours 3/7-3/8
Fee Assessed: \$250.00 (Closure)

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Establishment <u>Kreikels Macon</u>		Zone: <u>3</u> Risk: <u>1</u>
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	
<u>22</u>	<u>(cont.) Since walk-in cooler is primary means of keeping TCS foods at proper temperature, until repairs are made, location is closed for business. (P) ++ Follow Up Required ++</u>	
<u>28</u>	<u>Large bulk container of quat sanitizer observed in the prep area without a label to identify contents. Container was labeled during inspection, (Pf) + Corrected +</u>	
<u>36</u>	<u>Probe thermometer with display (digital) outside the walk-in cooler observed improperly calibrated. Cooler temperature verified at 48°F and digital reading displayed 88.3°F (Pf) + Follow Up Required +</u>	
<u>39</u>	<u>Bulk containers (S) of oil observed stored directly on the floor in the prep area. Manager elevated foods to reduce risk. (C) + Corrected +</u>	
<u>41</u>	<u>Wet wiping cloth observed stored on counter when not in use. Store wet cloth in solution when not in use. (C) + Corrected +</u>	
<u>47</u>	<u>Gasket observed with a tear greater than 3 inches on the following cooling units making the surface no longer smooth and easily cleanable. (C)</u> <u>1) Tall Boy Reach-in Freezer</u> <u>2) Cold Top Reach-in Cooler</u>	
<u>49</u>	<u>Encrusted food residue observed on handles of the walk-in cooler and freezer. (C)</u>	
<u>55</u>	<u>Wet mop observed not hung to dry in the mop sink area. (C)</u>	
+ Due to lack of refrigeration available to maintain TCS foods below 41°F and to properly/safely operate business with multiple priority risk violations, this location is closed until further notice. Repairs to walk-in unit and ALL violations (Priority, Priority Foundation, and Core) must be corrected prior to re-opening. + Detailed CAP (Corrective Action Process) describing steps to prevent listed violations and a fine of \$250.00 must be submitted prior to scheduling a follow up inspection to be re-opened.		
Violation Description		
		<u>Totals</u>
<u>P = Priority (High Risk)</u>		<u>4</u>
<u>Pf = Priority Foundation (Medium Risk)</u>		<u>2</u>
<u>C = Core (Low Risk)</u>		<u>6</u>

Thank You.

Unable to Obtain Signature JG
Person in Charge (Signature)

3/6/19
Date

J. A. Am
Inspector (Signature)

KW













