

Food Establishment Inspection Report

Local Health Department Name and Address Cumberland Co Health Dept 200 S Indiana Toledo IL 62468		No. of Risk Factor/Intervention Violations	Date 12/2/2023
Establishment Sizzlin Tizzla		No. of Repeat Risk Factor/Intervention Violations	Time In
License/Permit # 211		Permit Holder Danya Leisa Weber	Time Out
Street Address 1455 N 5th St		Risk Category 2	
City/State Charles ton IL		Purpose of Inspection Routine Inspection	
ZIP Code 61920			

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	Compliance Status	COS	R
Supervision			Protection from Contamination		
1			15		
<input checked="" type="radio"/> Out			Person in charge present, demonstrates knowledge, and performs duties		
2			16		
<input checked="" type="radio"/> Out, N/A			Food separated and protected		
			17		
			<input checked="" type="radio"/> Out, N/A		
			Food-contact surfaces; cleaned and sanitized		
Employee Health			Time/Temperature Control for Safety		
3			18		
<input checked="" type="radio"/> Out			<input checked="" type="radio"/> Out, N/A, N/O		
			Proper cooking time and temperatures		
4			19		
<input checked="" type="radio"/> Out			<input checked="" type="radio"/> In, Out, N/A, N/O		
			Proper reheating procedures for hot holding		
5			20		
<input checked="" type="radio"/> Out			<input checked="" type="radio"/> In, Out, N/A, N/O		
			Proper cooling time and temperature		
Good Hygienic Practices			Consumer Advisory		
6			21		
<input checked="" type="radio"/> Out, N/O			<input checked="" type="radio"/> In, Out, N/A, N/O		
			Proper hot holding temperatures		
7			22		
<input checked="" type="radio"/> Out, N/O			<input checked="" type="radio"/> In, Out, N/A, N/O		
			Proper cold holding temperatures		
Preventing Contamination by Hands			Highly Susceptible Populations		
8			23		
<input checked="" type="radio"/> Out, N/O			<input checked="" type="radio"/> In, Out, N/A, N/O		
			Proper date marking and disposition		
9			24		
<input checked="" type="radio"/> Out, N/A, N/O			<input checked="" type="radio"/> In, Out, N/A, N/O		
			Time as a Public Health Control; procedures & records		
10			Food/Color Additives and Toxic Substances		
<input checked="" type="radio"/> Out			25		
			<input checked="" type="radio"/> In, Out, N/A		
Approved Source			Conformance with Approved Procedures		
11			26		
<input checked="" type="radio"/> Out			<input checked="" type="radio"/> In, Out, N/A		
			Food additives: approved and properly used		
12			27		
<input checked="" type="radio"/> In, Out, N/A, N/O			<input checked="" type="radio"/> In, Out, N/A		
			Food obtained from approved source		
13			28		
<input checked="" type="radio"/> Out			<input checked="" type="radio"/> In, Out, N/A		
			Toxic substances properly identified, stored, and used		
14			29		
<input checked="" type="radio"/> In, Out, N/A, N/O			<input checked="" type="radio"/> In, Out, 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	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
30			43		
Pasteurized eggs used where required			<input checked="" type="radio"/> In-use utensils: properly stored		
31			44		
Water and ice from approved source			<input checked="" type="radio"/> Utensils, equipment & linens: properly stored, dried, & handled		
32			45		
Variance obtained for specialized processing methods			<input checked="" type="radio"/> Single-use/single-service articles: properly stored and used		
Food Temperature Control			Utensils, Equipment and Vending		
33			46		
<input checked="" type="radio"/> Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="radio"/> Gloves used properly		
34			Physical Facilities		
<input checked="" type="radio"/> Plant food properly cooked for hot holding			47		
35			<input checked="" type="radio"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="radio"/> Approved thawing methods used			48		
36			<input checked="" type="radio"/> Warewashing facilities: installed, maintained, & used; test strips		
<input checked="" type="radio"/> Thermometers provided & accurate			49		
Food Identification			Employee Training		
37			50		
<input checked="" type="radio"/> Food properly labeled; original container			<input checked="" type="radio"/> Hot and cold water available; adequate pressure		
Prevention of Food Contamination			51		
38			<input checked="" type="radio"/> Plumbing installed; proper backflow devices		
<input checked="" type="radio"/> Insects, rodents, and animals not present			52		
39			<input checked="" type="radio"/> Sewage and waste water properly disposed		
<input checked="" type="radio"/> Contamination prevented during food preparation, storage and display			53		
40			<input checked="" type="radio"/> Toilet facilities: properly constructed, supplied, & cleaned		
<input checked="" type="radio"/> Personal cleanliness			54		
41			<input checked="" type="radio"/> Garbage & refuse properly disposed; facilities maintained		
<input checked="" type="radio"/> Wiping cloths: properly used and stored			55		
42			<input checked="" type="radio"/> Physical facilities installed, maintained, and clean		
<input checked="" type="radio"/> Washing fruits and vegetables			56		
			<input checked="" type="radio"/> Adequate ventilation and lighting; designated areas used		
			Employee Training		
			57		
			<input checked="" type="radio"/> All food employees have food handler training		
			58		
			<input checked="" type="radio"/> Allergen training as required		

Food Establishment Inspection Report

Establishment: Sizzlin Tizzler Establishment #: 211

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: _____ PPM: _____ Heat: _____

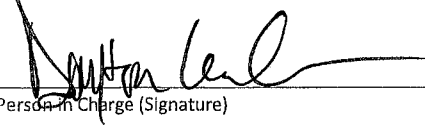
TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Pizza Oven	381	Freezer	
Pizza Sauce	39	Ham	6
Sausage	38	Pepperoni	4
Pepperoni	38	Bread	4
Mushrooms	39		

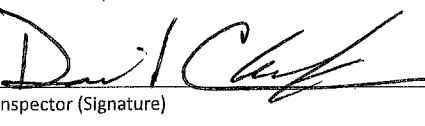
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	<p style="font-size: 2em; font-family: cursive;">No Violations at Time of Inspection</p> <p style="font-size: 2em; font-family: cursive;">Clean + Organized Great Job</p>

CFPM Verification (name, expiration date, ID#):
Dayton Weinkeba
1371499 4-29-27

HACCP Topic: Sanitizer

Person in Charge (Signature):  Date: 12-2-23

Inspector (Signature):  Follow-up: Yes No (Check one) Follow-up Date: _____