



Jewett Tavern
1204 Cumberland Rd
Jewett, IL 62436

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
995FC	2/1/24	1:28 PM 1:36 PM	Re-Inspection	Bar	D.Clark
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
110	Clint Koester	01/29/2024	21435		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total
1	0	5	6

Current Re-inspection

Priority	Priority f	Core	Total
			0

0 Verified Corrected

Priority "P" violations not marked "COS" must be corrected within 72 hours.
 Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.
 Core "C" violations not marked "COS" must be corrected within 90 days.

Manager Signature

Inspector Signature

Notes

All items were corrected upon reinspection. Clint and Henry talked about upgrading to Cat 2 permit. Will issue when CFPM certification is issued.

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D. Clark

Re-Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Establishment -

--- The Original Violation Code was 4-501.114 (A)-(C) Chem. San. Temp./pH/Concentr./Hard. --- No sanitizer test strips - A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions

97 97 Corrected - Establishment -

--- The Original Violation Code was 4-602.11 (E)(4) Food-Contact Surfaces and Utensils --- - Surfaces of equipment contacting food that is not TCS food (such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, equipment and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment) shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.



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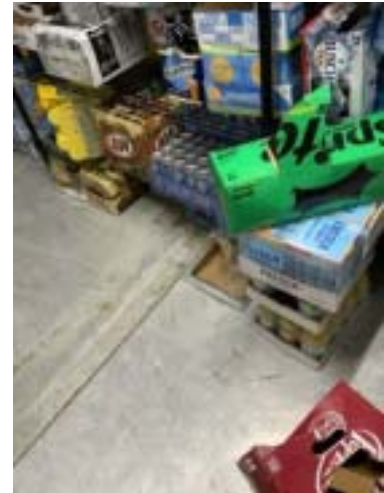
Re-Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

--- The Original Violation Code was 4-602.11 (E)(4) Food-Contact Surfaces and Utensils --- Items must be stored 6 inches off of the floor - Surfaces of equipment contacting food that is not TCS food (such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, equipment and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment) shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.



97

97 Corrected - Establishment -

--- The Original Violation Code was 3-304.14 (A)-(E) Wiping Cloths Use Limitation --- Wiping cloth stored improperly in bucket. Cannot be stored this way. If in use they must be stored in bucket. - Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles



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97 97 Corrected - Establishment -

--- The Original Violation Code was 6-501.11 Repairing --- Wall coming off. Above ice machine drain. - The physical facilities shall be maintained in good repair.



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Temperatures

Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.