



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

Public Health
 Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Date: 7/23/19

Time: 3:40

(p.m.)

Establishment <u>Wings Stop</u>	Phone Number <u>424-9464</u>	No. of Risk Factor/Intervention Violations: <u>4</u>	Zone: <u>3</u>
Street Address <u>1491 West King Street</u>	Permit Holder <u>Mitesh Patel</u>	No. of Repeat Risk Factor/Intervention Violations: <u>4</u>	Risk: <u>2</u>
City/State <u>Decatur, IL</u>	ZIP Code <u>62522</u>	Person in Charge (PIC) <u>Bill Desai</u>	
Purpose of Inspection <u>Routine + Complaint (E-3039)</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	Compliance Status					COS	R																																																																																																																																																																																																																																																																																																																																																		
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				Person in charge present, demonstrates knowledge, and performs duties																																																																																																																																																																																																																																																																																																																																																											
1	✓						15	✓																																																																																																																																																																																																																																																																																																																																																							
2	✓			Certified Food Protection Manager (CFPM)			16	✓					✓																																																																																																																																																																																																																																																																																																																																																		
Employee Health																																																																																																																																																																																																																																																																																																																																																															
3	✓			Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	✓																																																																																																																																																																																																																																																																																																																																																							
4	✓			Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																								
5	✓			Procedures for responding to vomiting and diarrheal events			18	✓																																																																																																																																																																																																																																																																																																																																																							
Good Hygienic Practices																																																																																																																																																																																																																																																																																																																																																															
6	✓			Proper eating, tasting, drinking, or tobacco use			19			✓																																																																																																																																																																																																																																																																																																																																																					
7	✓			No discharge from eyes, nose, and mouth			20			✓																																																																																																																																																																																																																																																																																																																																																					
Preventing Contamination by Hands																																																																																																																																																																																																																																																																																																																																																															
8	✓			Hands clean and properly washed			21			✓																																																																																																																																																																																																																																																																																																																																																					
9	✓			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	✓																																																																																																																																																																																																																																																																																																																																																							
10	✓			Adequate handwashing sinks properly supplied and accessible			23	✓																																																																																																																																																																																																																																																																																																																																																							
Approved Source																																																																																																																																																																																																																																																																																																																																																															
11	✓			Food obtained from approved source			24			✓																																																																																																																																																																																																																																																																																																																																																					
12			✓	Food received at proper temperature			Consumer Advisory																																																																																																																																																																																																																																																																																																																																																								
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14			✓	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations																																																																																																																																																																																																																																																																																																																																																								
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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																																																																																																																																																																																																																																																																																																																																																															
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Person in Charge (Signature) [Signature]

Date 7/23/19

Inspector (Signature) [Signature]

W



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Office of Environmental Health

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment <u>Wing Stop</u>	Zone: <u>3</u>
	Risk: <u>2</u>

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
<u>Ranch (Reach-in)</u>	<u>35°F</u>	<u>Chicken (Reach-in) #1</u>	<u>0°F</u>
<u>Spray Ranch (Reach-in)</u>	<u>32°F</u>	<u>Chicken (Reach-in) #1</u>	<u>-3°F</u>
<u>Buttermilk (Walk-in)</u>	<u>37°F</u>	<u>Chicken (Reach-in) #2</u>	<u>13°F</u>
<u>Chicken (Walk-in)</u>	<u>28°F</u>	<u>Chicken (Reach-in) #2</u>	<u>12°F</u>
<u>Ranch (Walk-in)</u>	<u>32°F</u>		

SANITIZER OBSERVATIONS	
Sanitizer Type	Concentration/Temp
<u>Quat (Bucket / Three-Compartment Sink)</u>	<u>300ppm / 200 ppm</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
<u>2</u>	<u>(Repeat) No CFPM present during inspection of facility. Observation was made during routine inspection on 7/23/19. During CFPM follow up on 8/1/19 (10 Business Days), no CFPM was present and manager (Bill Desai) verbally said he was in the process of taking course / exam and would be completed and verified during next round routine inspection. Manager could not provide physical proof of process certification and was granted more than ample time to complete required task. Manager stated class was taken and needs to take proctored exam. Follow up is required in 10 Business days. If CFPM certification is not obtained within required time frame, will result in closure of facility until requirement is fulfilled. (C) * Follow Up Required *</u>
<u>6</u>	<u>(Repeat) Employee beverages (one covered / one uncovered) observed stored above clean equipment in the dish area. Designate a separate area to reduce risk. (C) * Corrected *</u>

CFPM VERIFICATION

Name	ID#	Exp Date	Name	ID#	Exp Date	Name	ID#	Exp Date
<u>No CFPM Present</u>	<u>no</u>	<u>no</u>						

HACCP Topic: Importance / Role of CFPM

Person In Charge (Signature) [Signature] Date 7/23/19
 Inspector (Signature) [Signature]

Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (Check One)	<u>7/30</u>
Follow-up Date(s): <u>8/1 + 8/10</u>	
Fee Assessed: <u>0.00</u>	

ML



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OBSERVATIONS AND CORRECTIVE ACTIONS

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

- 10 (Repeat) No handwash sign observed at hand sink in the prep area to remind employees to wash their hands. Add signage to encourage handwashing. (C) + Correct by next inspection +
- * 16 (Repeat) Black and pink organic matter observed on ice dispensing chute of ice machine (Beverage Station) in the dining room. (P) + Equipment was cleaned during inspection + Corrected +
- 38 Heavy large fly (house) activity observed in the back dry storage / mop sink area. Contact pest control to resolve issue. (Pf) + Follow Up Required +
- 39 Frozen chicken in lexan (reach-in) observed without a lid to prevent risk. Add cover to reduce risk. (C)
- 40 Employee observed handling food with gloved gloves while wearing a watch. Watch was removed during inspection. (C) + Corrected +
- 45 Plastic bowls observed stored face up in dry storage. Invert to reduce risk. (C) + Corrected + (Repeat Behavior)
- 55 Excessive debris observed on floor behind reach-in cooler at the front counter. (C)
- 55 Excessive debris and syrup observed on floor under bag-in-box storage rack in dry storage. (C)
- 56 Heavy dust build-up observed on vent return at the front service counter. (C)

P = Priority Violation Pf = Priority Foundation C = Core Violation

Investigation to complaint (E-3039) that was received on 7/22/19. Caller stated on 7/21/19 they were served per cooked fries, noticed cock roaches near the beverage station and soiled floors. Foods (TCS) observed properly cooked with timers in-use, no pest (cockroach) activity observed, and dining room floors observed visibly clean.

+ Priority Foundation Violation not corrected during inspection will result in a follow up within 5 Business Days

+ Verification of CFPM will occur in 10 Business Days

+ Multiple risk factors observed during inspection will result in a follow up within 30 Days.

Thank you!

Person in Charge (Signature) [Signature] Date 7/23/19

Inspector (Signature) [Signature]

MW