

# Food Establishment Inspection Report

|  |  |   |  |                 |
|--|--|---|--|-----------------|
| 5601 W Monee-Manhattan Rd Ste 109<br>Monee, IL 60449<br>(708) 534 - 5721<br>Fax # (708) 534 - 3455 | 501 Ella Ave<br>Joliet, IL 60433<br>(815) 727-8490<br>Fax (815) 740-8147 | 323 Quadrangle Drive<br>Bolingbrook, IL 60440<br>(630) 679-7030<br>Fax (630) 679-7031 | No. of Risk Factor/Interventions Violations<br><b>0</b>        | Date 01/13/2025 |
| Establishment<br><b>DOGGIE DINER</b>   |  |   | License/Permit #<br><b>PR0003049</b>                           |                 |
| Street Address<br>13327 S ROUTE 59   |  |   | No. of Repeat Risk Factor/Interventions Violations<br><b>0</b> |                 |
| City/State<br>PLAINFIELD, IL   |  |   | ZIP Code<br>60585  |                 |
| Permit Holder<br>MARTIN & KRISTIE FRAGA  |  |   | Risk Category<br>LEVEL 2 FOOD INSPECTION                       |                 |
| Establishment Type<br>Food Service   |  |   | Inspection Type<br>Routine                                     |                 |
|  |  |   | Permitted<br>Yes   |                 |

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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. Risk factors require immediate correction.

IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable  
Mark an "X" in appropriate box for COS and/or R. COS = Corrected on-site during an inspection R = Repeat Violation

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

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the additions of pathogens, chemicals, and physical objects found in food. Mark an "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 |
|---|-----|-----|---|--|-----|-----|---|
| <b>Safe Food and Water</b>  |     |     |   | <b>Proper Use of Utensils</b>  |     |     |   |
| 30  | IN  |     |   | 43   | IN  |     |   |
| Pasteurized eggs used where required                                    |     |     |   | In-use utensils: properly stored   |     |     |   |
| 31  | IN  |     |   | 44   | IN  |     |   |
| Water and ice from approved source                                      |     |     |   | Utensils, equipment, & linens properly stored, dried, and handled                      |     |     |   |
| 32  | IN  |     |   | 45   | IN  |     |   |
| Variance obtained for specialized processing methods                    |     |     |   | Single-use/single-service articles: properly stored and used                           |     |     |   |
| <b>Food Temperature Control</b>   |     |     |   | <b>Utensils, Equipment and Vending</b>   |     |     |   |
| 33  | IN  |     |   | 46   | IN  |     |   |
| Proper cooling methods used; adequate equipment for temperature control |     |     |   | Gloves used properly   |     |     |   |
| 34  | IN  |     |   | <b>Physical Facilities</b>   |     |     |   |
| Plant food properly cooked for hot holding                              |     |     |   | 47   | OUT |     |   |
| 35  | IN  |     |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |     |     |   |
| Approved thawing methods used   |     |     |   | 48   | IN  |     |   |
| 36  | IN  |     |   | Ware washing facilities: installed, maintained, and used; test strips                  |     |     |   |
| Thermometers provided and accurate                                      |     |     |   | 49   | IN  |     |   |
| <b>Food Identification</b>  |     |     |   | Non-food contact surfaces clean  |     |     |   |
| 37  | IN  |     |   | <b>Employee Training</b>   |     |     |   |
| Food properly labeled; original container                               |     |     |   | 50   | IN  |     |   |
| <b>Prevention of Food Contamination</b>                                 |     |     |   | Hot and cold water available; adequate pressure  |     |     |   |
| 38  | OUT |     | X | 51   | IN  |     |   |
| Insects, rodents, and animals not present                               |     |     |   | Plumbing installed; proper back flow devices   |     |     |   |
| 39  | IN  |     |   | 52   | IN  |     |   |
| Contamination prevented during food preparation, storage, and display   |     |     |   | Sewage and waste water properly disposed   |     |     |   |
| 40  | IN  |     |   | 53   | IN  |     |   |
| Personal cleanliness  |     |     |   | Toilet facilities: properly constructed, supplied, and cleaned                         |     |     |   |
| 41  | IN  |     |   | 54   | IN  |     |   |
| Wiping cloths: properly used and stored                                 |     |     |   | Garbage and refuse properly disposed; facilities maintained                            |     |     |   |
| 42  | IN  |     |   | 55   | OUT |     |   |
| Washing fruits and vegetables   |     |     |   | Physical facilities installed, maintained, and clean                                   |     |     |   |
|   |     |     |   | 56   | IN  |     |   |
|   |     |     |   | Adequate ventilation and lighting; designated areas used                               |     |     |   |

# Food Establishment Inspection Report

Establishment: DOGGIE DINER

Establishment # PR0003049

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: CL2

PPM:100

Heat:

## TEMPERTURE OBSERVATIONS

| Item/Location  | Temp    | Item/Location | Temp   | Item/Location | Temp   |
|----------------|---------|---------------|--------|---------------|--------|
| COOLER-KITCHEN | 37.00F  | COOLER-BACK   | 37.00F | CHEESE-LINE   | 39.00F |
| GYROS-LINE     | 150.00F | FREEZER-BACK  | -6.00F |               |        |

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.  |
|-------------|--|
| 38          | (C) Exterior door IS PROPPED OPEN WHICH MAY allow access for pests. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Reference 6-202.15 .   |
| 47          | (C) Nonfood-contact surfaces of WALK IN COOLER RACKS have rusted or are no longer easily cleanable. Replace RACKS with an corrosion-resistant, nonabsorbent and smooth material meeting National Sanitation Foundation/ANSI certification for use within a foodservice facility. Reference 4-101.19 .  |
| 55          | (C) WALL BY THE MOP SINK IS IN DISREPAIR. Physical facilities shall be maintained in good repair. Reference 6-501.11 .<br><br>(C) WALL OVER 3 COMP SINK IN DISREPAIR. Physical facilities shall be maintained in good repair. Reference 6-501.11 .<br><br>(C) WALLS ARE SOILED IN THE BACK AREA. Physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning should be done during periods when the least amount of food is exposed such as after closing. Reference 6-501.12 (A & B). |

CFPM Verification (name, expiration date, ID#):

BRET HARTER 8/30/27 22599720

HACCP Topic:

HAND WASHING, SANITATION, VIRUS CLEAN UP



Person in Charge (Signature)

Date: 01/13/2025



Inspector (Signature)

Follow-up:  Yes

No

Follow-up Date: