JERSEYVILLE NURSING AND REHABILITATION CENTER (Inspected 08/08/2023)
1001 S. STATE ST. – JERSEYVILLE
Good Retail Practices: 1
– Physical facilities not maintained/clean

LOS TRES AMIGOS (Inspected 08/08/2023)
929 S. STATE ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 5
– Food not separated/protected
– Food-contact surfaces not clean/sanitized
– Improper hot holding temperatures
– Improper cold holding temperatures
– Improper date marking/disposition
Good Retail Practices: 6
– Improper cooling methods used
– Improper thawing methods used
– Insect traps need replaced
– In-use utensils not stored properly
– Food/non-food contact surfaces not cleanable
– Employees missing allergen training

NEW CANTON (Inspected 08/09/2023)
925 S. STATE ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 4
– Certified food manager not present
– Food not separated/protected
– Improper cold holding temperatures
– Improper date marking/disposition
Good Retail Practices: 3
– Improper cooling methods
– Physical facilities not maintained/clean
– Employees missing allergen training

BOBBY G’S (Inspected 08/09/2023)
214 W. MAIN ST. – GRAFTON
– Certified food manager not present

TERRAPIN PLACE PIZZA (Inspected 08/10/2023)
101 S. STATE ST. – JERSEYVILLE
– No violations during inspection.

THOMPSON’S 16 WEST (Inspected 08/11/2023)
406 W. CARPENTER ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 3
– Person in-charge not a certified food manager
– Certified food manager not present
– Food-contact surfaces not clean/sanitized
GRAFTON WINERY THE VINEYARDS (Inspected 08/11/2023)
21028 ECKERT ORCHARD RD. – GRAFTON
– No violations during inspection.

ABIGAIL’S (Inspected 08/12/2023)
217 E. MAIN ST. – GRAFTON
Good Retail Practices: 2
– Physical facilities not maintained/clean
– Employees missing allergen training

IMO’S PIZZA (Inspected 08/24/2023)
1600 S. STATE ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 3
– Food employees lacking employee health knowledge, responsibilities and reporting
– Improper cold holding temperatures
– Improper date marking/disposition
Good Retail Practices: 3
– Non-food contact surfaces not properly designed/constructed
– Physical facilities not maintained/clean
– Inadequate ventilation

NICK’S PANCAKE HOUSE (Inspected 08/25/2023)
891 S. STATE ST. – JERSEYVILLE
Foodborne Illness Risk Factors: 3
– Food-contact surfaces not clean/sanitized
– Improper hot holding temperatures
– Improper cold holding temperatures
Good Retail Practices: 3
– Improper thawing methods used
– Insects present
– Employee missing allergen training

GRAFTON WINERY AND BREWHAUS (Inspected 8/29/2023)
300 W. MAIN ST. – GRAFTON
Foodborne Illness Risk Factors: 2
– Food-contact surfaces not clean/sanitized
– Improper cold holding temperatures
Good Retail Practices: 3
– Improper thawing methods used
– Single-use items not properly used
– Employees missing allergen training