

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 103 H
Telephone: 527-3100
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Woody's Family Restaurant **Owner/Agent:** Woody's Family Restaurant LLC/Merita Beciri
Address: 609 W. Main Street **City:** El Paso **ZIP Code:** 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

| Item | X | Wt. | Description | Item | X | Wt. | Description | Item | X | Wt. | Description |
|------------------------------------|--------|-----|---|------|---|-----|--|--------------------------------------|--------|-----|--|
| FOOD | | | | 18 | | 1 | Pre-flushed, scraped, soaked | GARBAGE AND REFUSE DISPOSAL | | | |
| * 1 | X C | 5 | Source, Wholesome, No Spoilage | 19 | | 2 | Wash, rinse water: clean, proper temperature | 33 | X C | 2 | Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean |
| 2 | | 1 | Original Container, Properly Labeled | *20 | | 4 | Sanitization rinse: clean, temperature, concentration | 34 | X | 1 | Outside storage area, enclosures properly constructed, clean; controlled incineration |
| FOOD PROTECTION | | | | 21 | | 1 | Wiping cloths: clean, use restricted | INSECT, RODENT ANIMAL CONTROL | | | |
| * 3 | | 5 | Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation | 22 | X | 2 | Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents | *35 | | 4 | Presence of insects/rodents - outer openings protected, no birds, turtles, other animals |
| * 4 | | 4 | Facilities to maintain product temperature | 23 | X | 1 | Non-food contact surfaces of equipment and utensils clean | FLOORS, WALLS AND CEILING | | | |
| 5 | X | 1 | Thermometers provided and conspicuous | 24 | | 1 | Storage, handling of clean equipment-utensils | 36 | X | 1 | Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods |
| 6 | | 2 | Potentially hazardous food properly thawed | 25 | | 1 | Single-service articles, storage, dispensing | 37 | | 1 | Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods |
| * 7 | | 4 | Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION | 26 | | 2 | No re-use of single-service articles | LIGHTING | | | |
| 8 | | 2 | Food protection during storage, preparation, display, service and transportation | | | | WATER | 38 | | 1 | Lighting provided as required - Fixtures shielded |
| 9 | | 2 | Handling of food (ice) minimized, methods | *27 | | 5 | Water source, safe: hot and cold under pressure | VENTILATION | | | |
| 10 | | 1 | Food (ice) dispensing utensils properly stored | | | | SEWAGE | 39 | | 1 | Rooms and equipment - vented as required |
| PERSONNEL | | | | *28 | | 4 | Sewage and waste water disposal | DRESSING ROOMS | | | |
| *11 | | 5 | Personnel with infections restricted | | | | PLUMBING | 40 | | 1 | Rooms clean, lockers provided, facilities clean |
| *12 | | 5 | Hands washed and clean, good hygienic practices | 29 | | 1 | Installed, Maintained | OTHER OPERATIONS | | | |
| 13 | | 1 | Clean clothes, hair restraints | *30 | | 5 | Cross-connection, back-siphonage, backflow | *41 | | 5 | Toxic items properly stored, labeled and used |
| FOOD EQUIPMENT AND UTENSILS | | | | | | | TOILET AND HAND-WASHING FACILITIES | 42 | | 1 | Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel |
| 14 | | 2 | Food (ice) contact surfaces: designed, constructed, maintained, installed, located | *31 | | 4 | Number, convenient, accessible, designed, installed | 43 | | 1 | Complete separation from living/sleeping quarters, laundry |
| 15 | | 1 | Non-food contact surfaces: designed, constructed, maintained, installed, located | 32 | | 2 | Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue | 44 | | 1 | Clean, soiled linen properly stored |
| 16 | X | 2 | Dishwashing facilities: designed, constructed, maintained, installed, located, operated | | | | | | | *45 | Management personnel certified YES <u>X</u> NO <u> </u> |
| 17 | | 1 | Accurate thermometers, chemical test kits provided, gauge cock | | | | | | | | Food handler certification - food employees YES <u>X</u> NO <u> </u> |

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/100 ppm

Hot Foods Stuffing 165° F

Cold Foods Diced eggs 38° F

Manager Certification No. of: 107400

Sausage gravy 170° F

Lasagna 41° F

Full-Time Employee: Amanda Chapman Exp. Date 9/19

Vegetable soup 163° F

White rice 39° F / Pasta 37° F

Beef & marcaroni soup 162° F

RIC, RIF, WIC, WIF - OK

Received by/Title Merita Beciri
(Signature of Owner or Representative)

Sanitation Score: 85 (100 minus demerits)

Date: 3 May 2017

Time In: 9:45 a.m. Time Out: 11:35 a.m.

Page 1 of 3

By Paul Wilkin WCHD (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 103 H

The following remarks supplement the inspection report of: Woody's Family Restaurant

(Establishment Name)

Date: 3 May 2017

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|----------------------|
| 1 | | | Observed dented can of Monarch sweet potatoes stored on can rack shelf by WIC. Dented can removed from can rack shelf by male owner during inspection. | C |
| 5 | | | Observed temperature measuring device accurate to ± 3° F not provide and conspicuous in RIF (ice cream, by cashier). | NRI |
| 16 | | | Observed clear plastic bag in drain hole of 3-compartment sink (sanitizer sink) to stop water from draining out of sink basin when in use. | NRI |
| 22 | | | Observed wall-mounted slicer unit with handle in back food prep area soiled w/ accumulated debris and food particiles. | NRI |
| 23 | | | Observed WIC cooling fan grill covers soiled w/ accumulated dust and debris. | NRI REPEAT |
| 33 | | | Observed exterior garbage dumpster with lids propped open at time of inspection. Dumpster lids closed by male food employee during inspection. | C |
| 34 | | | Observed exterior grease dumpster stored on grass surface and not stored on a solid surface such as concrete or asphalt. | NRI |
| 36 | | | Observed floor coving below mop sink missing and not attached. | NRI |
| | | | Please correct any violations noted above ASAP, but at least by NRI | |
| | | | Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice. | |
| | | | Please go to our website to view/print the Fall/Winter 2016 newsletter. | |
| | | | Facility is still classified as a Category I, High Risk establishment. | |
| | | | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD. | |
| | | | WCHD provides free food safety in-services to establishments & their staff | |
| | | | Next IL FSSM 8-hour class at WCHD: Fall 2017 | |
| | | | IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam. | |
| | | | Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees. | |
| | | | Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits. | |

Sanitarian/Environmental Health Inspector Paul William Way

These remarks have been explained to me and are understood Melba Beciri
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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|------|------|---------|---|------------|
| | | FYI | HAZARD ANALYSIS CRITICAL CONTROL POINT | |
| | | | - Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures] | |
| | | | - Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom | |
| | | | - Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet | |
| | | | - Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days | |
| | | | - Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 50-100 ppm at dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F | |
| | | | - Exterior doors shall be self-closing & tight-fitting and kept closed except during periods of actual use | |
| | | | - Make sure live animals are excluded from the kitchen/dining facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons | |
| | | | - Store all employee personal items in designated areas to prevent contamination of equipment, utensils, single-service items, and food/drink intended for resident consumption | |
| | | | - Employees shall consume food in designated areas to prevent possible contamination of food supplies, equipment, utensils, etc. | |

Sanitarian/Environmental Health Inspector

Paul Wilbur Wenz

These remarks have been explained to me and are understood

Merita Becille

(Signature of Owner or Representative)

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