

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	2	Date	12/17/2018	
				Time In	9:25 AM	
Establishment Country Cafe		License/Permit #	18 037		No. of Repeat Risk Factor/Intervention Violations	0
					Time Out	11:05 AM
Street Address 174 Danvers Road		Permit Holder	Country Cafe LLC		Risk Category	I
City/State Congerville, IL		ZIP Code	61729		Purpose of Inspection Routine Inspection	

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

## GOOD RETAIL PRACTICES

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    **R**=repeat violation

			COS	R				COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
30		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips		
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
<b>Food Identification</b>					<b>Physical Facilities</b>				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					<b>Employee Training</b>				
38		Insects, rodents, and animals not present			51		All food employees have food handler training		
39		Contamination prevented during food preparation, storage and display			52		Allergen training as required		
40		Personal cleanliness							
41		Wiping cloths: properly used and stored							
42		Washing fruits and vegetables							

# Food Establishment Inspection Report

Establishment: Country Cafe Establishment #: 18 037

Water Supply:  Public  Private Waste Water System:  Public  Private

Sanitizer Type: Chlorine PPM: 50/200 Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/stove	183	Milk/RIC	40		
Hash browns/griddle	198	Sliced tomatoes/RIC	39		
Eggs over easy/pan	178	Sliced cheese/RIC	40		
		Cottage cheese/RIC	35		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in kitchen and in men's restroom. Hand washing signs provided during inspection.
25	3-603.11 (Pf) Observed a consumer advisory statement is not provided for serving raw or undercooked food. Consumer advisory statement disclosure discussed and provided during inspection.

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

Janel Wettstein 21197710 – NRFSP Exp. 2/2021			
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HACCP Topic: TCS food date labeling requirements, employee health policy requirements, consumer advisory

Janel Wettstein  
 Person in Charge (Signature)

Dec 17, 2018  
 Date

Paul Wilcox Wynn (EL)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Country Cafe

Establishment #: 18 037

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any violations noted above ASAP, but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	WCHD provides free food safety in-services to establishments & their staff
	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/drink permit must be applied for & approved by WCHD.
	Next certified food protection manager 8-hour class & exam offered @ WCHD: March 5 & 7, 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.
	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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Janet Wettstein  
 Person In Charge (Signature)  
 \_\_\_\_\_

Paul Wilkins Wray  
 Inspector (Signature)  
 \_\_\_\_\_

Dec 17, 2018  
 Date  
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Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_