

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	3	Date	01/10/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Woody's Family Restaurant	19 156	Woody's Family Restaurant LLC		1	
Street Address		Purpose of Inspection			
609 W. Main Street		Routine Inspection			
City/State	ZIP Code				
El Paso, IL	61738				

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
Supervision					Protection from Contamination				
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	Out	Food-contact surfaces; cleaned and sanitized	X	
Employee Health					Time/Temperature Control for Safety				
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	In	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
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		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			27	N/A	Food additives; approved and properly used		
12	N/O	Food received at proper temperature			28	In	Toxic substances properly identified, stored, and used		
13	Out	Food in good condition, safe, and unadulterated	X		Conformance with Approved Procedures				
14	In	Required records available: shellstock tags, parasite destruction			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

Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water					Proper Use of Utensils				
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		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48	X	Warewashing facilities; installed, maintained, & used; test strips		
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					Employee Training				
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39	X	Contamination prevented during food preparation, storage and display		X	52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities; properly constructed, supplied, & cleaned		
41	X	Wiping cloths; properly used and stored		X	54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean		
					56		Adequate ventilation and lighting; designated areas used		
					57		All food employees have food handler training		
					58	X	Allergen training as required		X

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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/steam table	171	Crab salad/RIC	37	Milk/RIC	40
Nacho cheese/steam table	141	Sausage/RIC	41	Coconut creme pie/RIC	41
Chili/steam table	175	Ribs/WIC	39	Cut lettuce/salad bar	40
Mixed vegetables/steam table	179	Diced eggs/WIC	38	Taco meat/WIC	39
Brown gravy/steam table	162	Cottage cheese/salad bar	39	Chicken a la King/WIC	65
Vegetable soup/soup urn	186	Pea salad/salad bar	40	Cut cantaloupe/RIC	41
Split pea soup/soup urn	173	Pancake batter/WIC	40	Macaroni & cheese/WIC	39
Bread pudding/salad bar	135	Cut lettuce/WIC	41	Bread pudding/WIC	40
Au just/steam table	161	Pasta/RIC	41		

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 sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in kitchen and by cashier. Handwashing signs provided during inspection.
13	3-202.15 (Pf) Observed on can shelf dented can of San Benito tomato sauce. Dented can removed from can shelf by female person-in-charge during inspection.
16	4-601.11 (Pf) Observed in food prep area wall-mounted slicer unit soiled with accumulated debris and food particles. Wall-mounted slicer unit cleaned and sanitized by male food employee during inspection.
39	3-306.11 (C) Observed at salad bar container of croutons stored uncovered and not protected from contamination. Croutons removed to under salad bar by female person-in-charge during inspection.
41	3-304.14 (C) Observed in kitchen blue wiping cloth stored in green sani-pail bucket with concentration of chlorine sanitizing less than 100 ppm. Using chlorine test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 100 ppm. Chlorine sanitizing solution discarded and new solution made by male food employee during inspection. Recheck - 100 ppm = OK.
47	4-205.10 (C) Observed in steam table chill stored in direct contact with unapproved plastic container originally labeled Prairie Farms sour cream. Food must be stored in ANSI/NSF approved plastic containers or stored in the original food package in a container. Chili removed from unapproved plastic container by male food employee during inspection.

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

Lisa Heller 21441092 - NRFSP Exp. 3/2023	Amanda Chapman 21025612 - NRFSP Exp. 9/2019	Brooke Wilson 21441104 - NRFSP Exp. 3/2023	Muhamed Beciri 14730410 - ServSafe Exp. 2/2022
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HACCP Topic: TCS food cooling procedures, employee health policy

Lisa Heller Jan 10, 2019
 Person in Charge (Signature) Date

Paul Williams Follow-up: Yes No (Check one)
 Inspector (Signature) Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
47	4-202.16 (C) Observed in customer dining area seating booths 17 (purple) and 18 (purple) damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
48	5-205.15 (C) Observed in kitchen drain plug in sanitizing sink of 3-compartment sink not maintained in good repair and towel used to prevent water leakage. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with CFPM certification have food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine
	Please correct any violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #58) 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 WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers.
	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
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Next certified food protection manager 8-hour class & exam at WCHD: March 5 & 7, 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM 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 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.
	Observed new carpeting in customer dining room.

Lise Weller
 Person In Charge (Signature)

Jan 10, 2019
 Date

Paul Wilkins Wang
 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____