

# 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	0	Date	05/30/2019
Establishment Woody's Family Restaurant		License/Permit #	0	Time In	1:10 PM
Street Address 1311 N. Carolyn Drive #A		Permit Holder	0	Time Out	3:10 PM
City/State Minonk, IL		PAM HDZ Inc	Risk Category		
ZIP Code 61760		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

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 (CFPM)				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 exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
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 temperature			
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				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & 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/undercooked food			
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				<b>Conformance with Approved Procedures</b>			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	X		X
31	Water and ice from approved source			In-use utensils: properly stored			
32	Variance obtained for specialized processing methods			44			
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33	Proper cooling methods used; adequate equipment for temperature control			45			
34	Plant food properly cooked for hot holding			Single-use/single-service articles: properly stored and used			
35	Approved thawing methods used			46			
36	X Thermometers provided & accurate		X	Gloves used properly			
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	X Food properly labeled; original container		X	47	X		
<b>Prevention of Food Contamination</b>				<b>Employee Training</b>			
38	Insects, rodents, and animals not present			48			
39	Contamination prevented during food preparation, storage and display			Warewashing facilities: installed, maintained, & used; test strips			
40	Personal cleanliness			49			
41	Wiping cloths: properly used and stored			Non-food contact surfaces clean			
42	Washing fruits and vegetables			<b>Physical Facilities</b>			
				50			
				Hot and cold water available; adequate pressure			
				51			
				Plumbing installed; proper backflow devices			
				52			
				Sewage and waste water properly disposed			
				53			
				Toilet facilities: properly constructed, supplied, & cleaned			
				54			
				Garbage & refuse properly disposed; facilities maintained			
				55			
				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			

# Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 19 068

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vegetable soup/soup urn	173	Pasta salad/salad bar	40	Cut lettuce/WIC	38
Chicken mostaccioli/soup urn	184	Egg salad/salad bar	40	Hash brown potatoes/RIC	38
Spaghetti sauce/steam table	148	Peeled hard-boiled eggs/salad bar	39	Pasta/RIC	40
Pepper gravy/steam table	166	Cut lettuce/salad bar	41	Pumpkin pie/RIC	41
Nacho cheese/steam table	145	Sliced tomatoes/salad bar	40	Sour cream/RIC	40
Green beans/steam table	175	Spaghetti noodles/WIC	39	Cottage cheese/RIC	39
Au jus/steam table	156	Diced ham/WIC	38	Vanilla ice milk/soft serve unit	37
Brown gravy/steam table	161	Chicken noodle soup/WIC	40	Chocolate ice milk/soft serve unit	37
		Salsa/WIC	40	Ice cream/RIF	10

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in RIF (ice cream). Cold holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by male person-in-charge during inspection.
37	3-302.12 (C) Observed in storage room dry food substance in metal container without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was flour according to male person-in-charge and labeled by male person-in-charge during inspection.
43	3-304.12 (C) Observed in dessert prep area ice cream scoop stored in standing water in non-running dipper well. Water turned on for dipper well by male person-in-charge during inspection.
47	4-202.16 (C) Observed in customer dining area seating booths 23 (blue) and 6 (blue) damaged, torn, and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
47	4-201.11 (C) Observed in kitchen three (3) spatulas on clean equipment shelf with food-contact surface of spatulas with cracked edges, chipped edges, and not maintained in good repair. Spatulas discarded by male person-in-charge during inspection.

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

Cynthia Triplett 21487685 - NRFSP Exp. 7/2023	Pedro Hernandez 12115985 - ServSafe Exp. 3/2020	Amber Stufflebeam 21321963 - NRFSP Exp. 3/2022	
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HACCP Topic: TCS food temperature requirements, Hepatitis A

May 30, 2019  
 Date

Inspector (Signature): Paul Wilkins, WIC (EL)

 Follow-up:  Yes  No (Check one)
 

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

