

# Food Establishment Inspection Report

|  |  |  |                                    |          |            |
|--|--|--|------------------------------------|----------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations | 1                                  | Date     | 05/29/2019 |
| Establishment<br>Midway Duck Inn   |  | License/Permit #                           | 0                                  | Time In  | 3:00 PM    |
| Street Address<br>2112 State Route 26  |  | Permit Holder                              | 0                                  | Time Out | 5:30 PM    |
| City/State<br>LowPoint, IL   |  | ZIP Code                                   | Risk Category                      |          |            |
|  |  | 61545                                      | M & T Midway Duck Inn Business Inc |          |            |
|  |  |  | I                                  |          |            |
|  |  |  | 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>  |     |     |   |  |     |     |   |
| 1   | In  |     |   | 15   | In  |     |   |
| Person in charge present, demonstrates knowledge, and performs duties                         |     |     |   | Food separated and protected   |     |     |   |
| 2   | In  |     |   | 16   | Out | X   |   |
| Certified Food Protection Manager (CFPM)  |     |     |   | Food-contact surfaces; cleaned and sanitized                                     |     |     |   |
| <b>Employee Health</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  |     |   | <b>Time/Temperature Control for Safety</b>                                       |     |     |   |
| Proper use of restriction and exclusion   |     |     |   | 18   | In  |     |   |
| 5   | In  |     |   | Proper cooking time and temperatures   |     |     |   |
| Procedures for responding to vomiting and diarrhea events                                     |     |     |   | 19   | In  |     |   |
| <b>Good Hygienic Practices</b>  |     |     |   |  |     |     |   |
| 6   | In  |     |   | Proper reheating procedures for hot holding                                      |     |     |   |
| Proper eating, tasting, drinking, or tobacco use  |     |     |   | 20   | In  |     |   |
| 7   | In  |     |   | Proper cooling time and temperature  |     |     |   |
| No discharge from eyes, nose, and mouth   |     |     |   | 21   | In  |     |   |
| <b>Preventing Contamination by Hands</b>  |     |     |   |  |     |     |   |
| 8   | In  |     |   | Proper hot holding temperatures  |     |     |   |
| Hands clean and properly washed   |     |     |   | 22   | In  |     |   |
| 9   | In  |     |   | Proper cold holding temperatures   |     |     |   |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |     |     |   | 23   | In  |     |   |
| 10  | In  |     |   | Proper date marking and disposition  |     |     |   |
| Adequate handwashing sinks properly supplied and accessible                                   |     |     |   | 24   | N/A |     |   |
| <b>Approved Source</b>  |     |     |   |  |     |     |   |
| 11  | In  |     |   | Time as a Public Health Control; procedures & records                            |     |     |   |
| Food obtained from approved source  |     |     |   | <b>Consumer Advisory</b>   |     |     |   |
| 12  | N/O |     |   | 25   | In  |     |   |
| Food received at proper temperature   |     |     |   | Consumer advisory provided for raw/undercooked food                              |     |     |   |
| 13  | In  |     |   | <b>Highly Susceptible Populations</b>  |     |     |   |
| Food in good condition, safe, and unadulterated   |     |     |   | 26   | N/A |     |   |
| 14  | N/A |     |   | Pasteurized foods used; prohibited foods not offered                             |     |     |   |
| Required records available: shellstock tags, parasite destruction                             |     |     |   | <b>Food/Color Additives and Toxic Substances</b>                                 |     |     |   |
| <b>GOOD RETAIL PRACTICES</b>  |     |     |   |  |     |     |   |

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>  |   |     |   |  |   |     |   |
| 30  |   |     |   | <b>Proper Use of Utensils</b>  |   |     |   |
| Pasteurized eggs used where required                                    |   |     |   | 43   |   |     |   |
| 31  |   |     |   | In-use utensils; properly stored   |   |     |   |
| Water and ice from approved source                                      |   |     |   | 44   |   |     |   |
| 32  |   |     |   | Utensils, equipment & linens; properly stored, dried, & handled                        |   |     |   |
| Variance obtained for specialized processing methods                    |   |     |   | 45   |   |     |   |
| <b>Food Temperature Control</b>   |   |     |   |  |   |     |   |
| 33  |   |     |   | Single-use/single-service articles; properly stored and used                           |   |     |   |
| Proper cooling methods used; adequate equipment for temperature control |   |     |   | 46   |   |     |   |
| 34  |   |     |   | Gloves used properly   |   |     |   |
| Plant food properly cooked for hot holding                              |   |     |   | <b>Utensils, Equipment and Vending</b>   |   |     |   |
| 35  |   |     |   | 47   | X |     |   |
| Approved thawing methods used   |   |     |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |   |     |   |
| 36  |   |     |   | 48   |   |     |   |
| Thermometers provided & accurate  |   |     |   | Warewashing facilities; installed, maintained, & used; test strips                     |   |     |   |
| <b>Food Identification</b>  |   |     |   |  |   |     |   |
| 37  |   |     |   | 49   | X |     |   |
| Food properly labeled; original container                               |   |     |   | Non-food contact surfaces clean  |   |     |   |
| <b>Prevention of Food Contamination</b>                                 |   |     |   |  |   |     |   |
| 38  |   |     |   | <b>Physical Facilities</b>   |   |     |   |
| Insects, rodents, and animals not present                               |   |     |   | 50   |   |     |   |
| 39  | X |     | X | Hot and cold water available; adequate pressure  |   |     |   |
| Contamination prevented during food preparation, storage and display    |   |     |   | 51   | X |     |   |
| 40  |   |     |   | Plumbing installed; proper backflow devices  |   |     |   |
| Personal cleanliness  |   |     |   | 52   |   |     |   |
| 41  |   |     |   | Sewage and waste water properly disposed   |   |     |   |
| Wiping cloths; properly used and stored                                 |   |     |   | 53   |   |     |   |
| 42  |   |     |   | Toilet facilities; properly constructed, supplied, & cleaned                           |   |     |   |
| Washing fruits and vegetables   |   |     |   | 54   |   |     |   |
|   |   |     |   | Garbage & refuse properly disposed; facilities maintained                              |   |     |   |
|   |   |     |   | 55   |   |     |   |
|   |   |     |   | Physical facilities installed, maintained, and clean                                   |   |     |   |
|   |   |     |   | 56   |   |     |   |
|   |   |     |   | Adequate ventilation and lighting; designated areas used                               |   |     |   |
| <b>Employee Training</b>  |   |     |   |  |   |     |   |
| 57  |   |     |   | All food employees have food handler training  |   |     |   |
| 58  | X |     | X | Allergen training as required  |   |     | X |

# Food Establishment Inspection Report

Establishment: Midway Duck Inn

Establishment #: 19 140

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25-49

Heat: N/A

### TEMPERATURE OBSERVATIONS

| Item/Location                 | Temp | Item/Location                | Temp | Item/Location | Temp |
|-------------------------------|------|------------------------------|------|---------------|------|
| Chicken noodle soup/cooking   | 69   | Spaghetti noodles/WIC        | 41   |               |      |
| Gumbo/cooking                 | 78   | Brussel sprouts/WIC          | 40   |               |      |
| Green beans/steam table       | 161  | Creamed corn/WIC             | 41   |               |      |
| Spaghetti sauce/stove         | 170  | Gumbo/WIC                    | 41   |               |      |
| White gravy/steam table       | 178  | Cut lettuce/RIC              | 40   |               |      |
| Au jus/steam table            | 177  | Bleu cheese crumbles/RIC     | 39   |               |      |
| Chicken noodle soup/wait prep | 165  | Cut tomatoes/RIC             | 39   |               |      |
| Gumbo/wait prep               | 165  | Housemade ranch dressing/RIC | 40   |               |      |

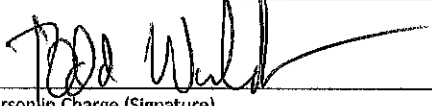
### OBSERVATIONS AND CORRECTIVE ACTIONS


| Item Number | Violations cited in this report must be corrected within the time frames below.  |
|-------------|--|
| 16          | 4-601.11 (Pf) Observed in kitchen mechanical warewashing machine flip-down door soiled with accumulated debris and pink slime along top of flip-down door. Wash, rinse, sanitize food-contact surfaces routinely. Mechanical warewashing machine washed, rinsed, and sanitized by male food employee during inspection.  |
| 39          | 3-305.14 (C) Observed in WIC bus tub of individual containers of food stored uncovered below condenser unit. During preparation, unpackaged food shall be protected from contamination. Food containers covered by male food employee during inspection.   |
| 47          | 4-501.12 (C) Observed in kitchen white plastic cutting board and in wait staff food prep area white plastic cutting board on RIC with knife grooves and crevices in food-contact surface. Please correct this violation within 90 days or at least by next routine inspection.   |
| 47          | 4-205.10 (C) Observed in WIC various hot sauces stored in re-used plastic containers originally labeled Prairie Farms cottage cheese, Prairie Farms sour cream, Upstate sour cream, and Farm Meadows cottage cheese. Food containers must meet NSF/ANSI sanitation standards. Please correct this violation within 90 days or at least by next routine inspection. |
| 49          | 4-601.11 (C) Observed in kitchen Henny Penny hot-holding cabinet soiled with accumulated debris and grease. Thoroughly clean all cooking equipment on a routine basis. Please correct this violation within 90 days or at least by next routine inspection.  |
| 49          | 4-602.13 (C) Observed in WIC cooling fan grill cover soiled with accumulate dust and debris. Please correct this violation within 90 days or at least by next routine inspection.  |

CFPM Verification (name, expiration date, ID#): Todd Waldschmidt

|  |   |  |  |
|--|---|--|--|
| Todd Waldschmidt<br>11256579 – ServSafe<br>Exp. 4/2020 | Margaret Wilcoxon<br>01674089 - IL FSSMC<br>Exp. 5/2020 |  |  |
|--|---|--|--|

HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A


May 29, 2019  
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkins Waco 
Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_

