

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	06/03/2019
Establishment Busy Corner		License/Permit #	0	Time In	9:20 AM
Street Address 302 S. Eureka Street		No. of Repeat Risk Factor/Intervention Violations		Time Out	11:35 AM
City/State Goodfield, IL		ZIP Code	Permit Holder Selvey's Busy Corner Inc		Risk Category
		61742	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
Supervision				Protection from Contamination			
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			
Employee Health				Time/Temperature Control for Safety			
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	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
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			
Preventing Contamination by Hands				Highly Susceptible Populations			
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			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	In		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Highly Susceptible Populations			
Food received at proper temperature				26	N/A		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
GOOD RETAIL PRACTICES				28	Out	X	
				Toxic substances properly identified, stored, and used			
Safe Food and Water				Conformance with Approved Procedures			
				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				43			
Pasteurized eggs used where required				In-use utensils; properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens; properly stored, dried, & handled			
32				45	X	X	
Variance obtained for specialized processing methods				Single-use/single-service articles; properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47	X	X	
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36	X		X	Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49	X	X	
Food Identification				Non-food contact surfaces clean			
37				Physical Facilities			
Food properly labeled; original container				50			
Prevention of Food Contamination				Hot and cold water available; adequate pressure			
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities; properly constructed, supplied, & cleaned			
41				54			
Wiping cloths; properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits and vegetables				Physical facilities installed, maintained, and clean			
Employee Training				56			
				Adequate ventilation and lighting; designated areas used			
57				Employee Training			
All food employees have food handler training				57			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Busy Corner

Establishment #: 19 024

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 194

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hash brown casserole/hot-hold	171	Chili/soup urn	168	Ham/WIC	36
Mashed potatoes/steam table	166	Vegetable beef soup/soup urn	200	Sliced tomatoes/WIC	38
Meatloaf/hot-holding unit	166	Ham/RIC cook line	40	Cottage cheese/RIC	40
Sausage gravy/steam table	164	Turkey/RIC cook line	40	Shredded cheese/RIC	40
Pepper gravy/steam table	146	Sausage/RIC cook line	39	Chicken salad/RIC	37
Nacho cheese/steam table	166	Cut lettuce/RIC cook line	40	Macaroni & cheese/RIC	36
Taco meat/hot-holding unit	148	Sliced cheese/RIC cook line	40		
Egg skillet/griddle	196	Shredded cheese/RIC cook line	41		
Broccoli-cheese soup/soup urn	177	Cooked chicken/WIC	35		

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 food prep area small ice machine (Manitowoc) with white ice deflecting flap soiled with accumulated debris and pink substance. Ice deflecting flap cleaned and sanitized by male person-in-charge during inspection.
28	7-102.11 (Pf) Observed by mechanical warewashing machine spray bottle of blue liquid on slotted shelf without name identifying contents on container. Blue liquid was Windex and labeled by male person-in-charge during inspection.
36	4-204.112 (C) Observed in kitchen along front cook line temperature measuring device not provided in RIC. Thermometer provided by male person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen in storage area aluminum foil containers and Styrofoam containers stored directly on slotted shelving. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Aluminum foil containers and Styrofoam containers removed to clear plastic bags by male person-in-charge during inspection.
47	4-101.15 (P) Observed in WIC can of lemon pie filling stored in opened can with lid. Food shall be removed from a metal can and placed into a glass or approved plastic container, as the tin can dissolve into the food, giving food a metallic taste. Under certain conditions, zinc may leach from galvanized food-contact surfaces into foods. Can of lemon pie filling discarded by male person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen along front cook line RIF (4-drawer, True) bottom shelf soiled with accumulated food debris and particles. Bottom shelf cleaned by male food employee during inspection.

CFPM Verification (name, expiration date, ID#): Derek Vollmer

Derek Vollmer 14667609 - ServSafe Exp. 1/2022	Llisa Merritt 16225972 - ServSafe Exp. 3/2023	Nicholas Lamprecht 01070241 - IL FSSMC Exp. 1/2021	Kaylie Davis 16225969 - ServSafe Exp. 3/2023
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HACCP Topic: TCS food temperature requirements, Hepatitis A

Jun 3, 2019
 Person in Charge (Signature) Date

Inspector (Signature) Paul Vollmer was (FL)
Follow-up: Yes No (Check one)
Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Busy Corner

Establishment #: 19 024

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) 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
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 certified food protection manager 8-hour class & exam at WCHD: June 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 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.

(Handwritten Signature)

 Person In Charge (Signature)

Jun 3, 2019

 Date

(Handwritten Signature)

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____