

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	10/23/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:45 PM
Establishment Midway Duck Inn	License/Permit # 19 140	Permit Holder	Risk Category		
Street Address 2112 State Route 26		M & T Midway Duck Inn Business Inc	I		
City/State LowPoint, IL	ZIP Code 61545	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							
1	OUT			Person in charge present, demonstrates knowledge, and performs duties		X	
2	IN			Certified Food Protection Manager (CFPM)			
Employee Health							
3	IN			Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	IN			Proper use of restriction and exclusion			
5	IN			Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices							
6	IN			Proper eating, tasting, drinking, or tobacco use			
7	IN			No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands							
8	IN			Hands clean and properly washed			
9	IN			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN			Adequate handwashing sinks properly supplied and accessible			
Approved Source							
11	IN			Food obtained from approved source			
12	N/O			Food received at proper temperature			
13	IN			Food in good condition, safe, and unadulterated			
14	N/A			Required records available: shellstock tags, parasite destruction			
Protection from Contamination							
15	IN			Food separated and protected			
16	OUT			Food-contact surfaces; cleaned and sanitized		X	
17	IN			Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety							
18	IN			Proper cooking time and temperatures			
19	OUT			Proper reheating procedures for hot holding		X	
20	N/O			Proper cooling time and temperature			
21	IN			Proper hot holding temperatures			
22	IN			Proper cold holding temperatures			
23	IN			Proper date marking and disposition			
24	N/A			Time as a Public Health Control; procedures & records			
Consumer Advisory							
25	IN			Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations							
26	N/A			Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	N/A			Food additives: approved and properly used			
28	IN			Toxic substances properly identified, stored, and used			
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							
30				Pasteurized eggs used where required			
31				Water and ice from approved source			
32				Variance obtained for specialized processing methods			
Food Temperature Control							
33				Proper cooling methods used; adequate equipment for temperature control			
34				Plant food properly cooked for hot holding			
35				Approved thawing methods used			
36	X			Thermometers provided & accurate		X	
Food Identification							
37	X			Food properly labeled; original container			
Prevention of Food Contamination							
38				Insects, rodents, and animals not present			
39				Contamination prevented during food preparation, storage and display			
40				Personal cleanliness			
41				Wiping cloths: properly used and stored			
42				Washing fruits and vegetables			
Proper Use of Utensils							
43				In-use utensils: properly stored			
44				Utensils, equipment & linens: properly stored, dried, & handled			
45				Single-use/single-service articles: properly stored and used			
46				Gloves used properly			
Utensils, Equipment and Vending							
47				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48				Warewashing facilities: installed, maintained, & used; test strips			
49				Non-food contact surfaces clean			
Physical Facilities							
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	X			Physical facilities installed, maintained, and clean			
56	X			Adequate ventilation and lighting; designated areas used			
Employee Training							
57				All food employees have food handler training			
58	X			Allergen training as required			X

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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
Gravy/steam table	50	Chili/WIC	38	Sliced tomatoes/RIC prep	40
Spaghetti meat sauce/steam table	64	Nacho cheese/WIC	39	Pasta salad/RIC prep	40
Mashed potatoes/steam table	45	Green beans/WIC	37	Cole slaw/RIC prep	40
Corn/steam table	140	Shredded cheese/WIC	39	Meatloaf/WIC	37
Green beans/steam table	138	Pasta salad/WIC	39		
Baked beans/steam table	50	Cut lettuce salad/RIC	40		
Chili/steam table - wait prep	112	Sour cream/RIC	39		
Chicken noodle soup/steam table	89	Housemade ranch dressing/RIC	40		
		Blue cheese crumbles/RIC prep	40		


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (Pf) Observed in kitchen female person-in-charge did not demonstrate knowledge of proper procedures to ensure TCS foods are reheated to the proper temperatures before hot-holding and priority violation (#19) noted during inspection. Reviewed TCS food reheating temperature requirements and discussed HACCP concept with male person-in-charge and female food employee during inspection.
16	4-601.11 (Pf) Observed in back prep room white plastic ice deflecting flap in ice machine (Manitowoc) soiled with accumulated debris and yellow/brown slime. Wash, rinse, and sanitize food-contact surfaces routinely. Ice deflecting flap washed, rinsed, and sanitized by female food employee during inspection.
16	4-601.11 (Pf) Observed in back prep room wall-mounted slicer unit soiled with accumulated debris and food residue. Wash, rinse, and sanitize food-contact surfaces routinely. Wall-mounted slicer unit washed, rinsed, and sanitized by female food employee during inspection.
19	3-403.11 (P) Observed in kitchen multiple food items in steam table not reheated to 165° F within 2 hours before being placed in hot-holding. Reviewed TCS food reheating temperature requirements and discussed HACCP concept with male person-in-charge female food employee during inspection. Multiple food items reheated to proper temperature. Recheck = 165° F - OK.
36	4-204.112 (C) Observed in wait staff prep area temperature measuring device not provided and conspicuous in RIC (prep). 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 female food employee during inspection.

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

Todd Waldschmidt 11256579 – ServSafe Exp. 4/2020	Margaret Wilcoxon 01674089 - IL FSSMC Exp. 5/2020		
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HACCP Topic: TCS food reheating temperature requirements, personal employee hygiene requirements


 Person in Charge (Signature)

Oct 23, 2019
 Date

Inspector (Signature) Paul Wilkins Wong (EL)

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

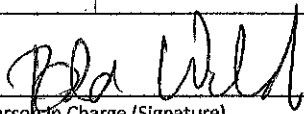
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Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen multiple squeeze containers with liquid food substances without name identifying contents on containers. Identify working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in WIC peeling white paint on walls. Walls shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.11 (C) Observed in back prep room fluorescent light bulbs not properly shielded or shatterproof bulbs not installed above wall-mounted slicer unit. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in food prep areas. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) certified food protection manager has food allergy awareness training certification as required. All certified food service sanitation managers employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) 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
	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/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2020
	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.
	This facility is on the NCPWS program and must routinely collect water samples as required; discussed proper water sample collection procedures with male person-in-charge.


 Person In Charge (Signature)

Oct 23, 2019

Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____