Food Establishment Inspection Report

												Pa	ge 1	of:
Local Health Department Name and Address						No. of Risk Factor/Intervention Violations O Date 12/04/20						9		
Woodford County Health Department						Time In						5 PM		
1831 S. Main Street, Eureka, IL 61530					۱	No. of Reneat Risk Factor/Intervention Violations							_	
Establishment License/Permit # The Barn III 19 170					F	Permit Holder Risk Category								
Street Address						The Barn III LLC								
	51 Timberline Drive				F	urp	ose c	f Inspection		1				
Cit	y/State	•	ZIP Code		┥,		ta - Lu							
Gc	odfield, IL		61742		"	touti	ine ir	ispection						
		FOODBORNE	LNESS RIŠK PA	CTO	ORS	ΔN	ID P	UBLIC HEALT	HINTERVEN	TIONS		. vorrennemene		200
	Circle designat	ed compliance status (IN, OUT, N					derriche)							
	IN=in compliance				ot ap		able	Risk factors	are important prac	ctices or proce	dures identif	ied as tl	he m	st
ĺ	•	Mark "X" in appropriate box fo	•			,			ntributing factors					
	COS=	corrected on-site during inspection	on R=repeat violat	tion				interventions	are control meas	ures to preven	it roodborne	iliness c	or inju	ry.
Co	mpliance Status			С	OS F	₹	Col	npliance Status					cos	R
		Supervision					L CONTROL OF THE PARTY OF THE P		Protection fro	m Contamina	tion	a parama validado de la como de l		
1	in	Person in charge present, demonstra	ites knowledge, and	Т			15	ln .	Food separated a	ind protected				
		performs duties	25041	\perp	_	4	16	ln .	Food-contact sur	faces; cleaned a	nd sanitized			Г
2	ln .	Certified Food Protection Manager (CFPIM)		<u> </u>	a partir	17	lh	Proper dispositio		reviously serve	d,	Γ	_
		Employee Health	- Annie William	-					reconditioned an					<u> </u>
3	in .	Management, food employee and co knowledge, responsibilities and repo				ľ	10000		Time/Temperati	10000000000000000000000000000000000000	eronomo conferencia compressor			
4	militarization in the state of the	Proper use of restriction and exclusion		+		\dashv	18	In .	Proper cooking ti					<u> </u>
5	ln	Procedures for responding to vomiting					19	N/O	Proper reheating	·				_
		Good Hygienic Practices				2122	20	N/O	Proper cooling tir					
6	in in	Proper eating, tasting, drinking, or to	ing the contraction we have remarked where the Contract Contraction of the Contract	7			21	ln .	Proper hot holdir	ng temperatures				
7	[n	No discharge from eyes, nose, and m		+	-	\dashv	22	lo lo	Proper cold holdi	ng temperature	s			
	, a litanggana , a Witania a a a a a			1			23	ln In	Proper date mar	ing and disposit	ion			
8		Preventing Contamination by	nanus	T			24	N/A	Time as a Public I	lealth Control; p	procedures & re	ecords		
├─┤	ln e	Hands clean and properly washed No bare hand contact with RTE food	or a pro approved			-			Consum	er Advisory				
9	In	alternative procedure properly allow					25	ln ln	Consumer adviso	ry provided for i	aw/undercook	ed food		L
10	ln	Adequate handwashing sinks proper	y supplied and accessib	le			-		Highly Suscep	tible Populati	ons			
		Approved Source					26	N/A	Pasteurized food	s used; prohibite	d foods not of	fered		
11	in in the second	Food obtained from approved source	1	T	7			Fo	od/Color Additive	es and Toxic S	ubstances			
12	N/O	Food received at proper temperature	3	\top	1	1	27	N/A	Food additives: a	pproved and pro	perly used			
13	irt saas saas	Food in good condition, safe, and un				\dashv	28	h	Toxic substances	properly identifi	ed, stored, and	dused		
	n nakilawana nada i watawai ili nadii s	Required records available: shellstoc		+	-	+			Conformance with	Approved Pro	ocedures			
14		destruction					29	I N/A	Compliance with	variance/special	lized process/H	ACCP		
			GOO	D R	ETA	ILF	PRA	CTICES						
		Good Retail Practices are prevent	ative measures to co	ntro	I the a	addit	tion	of pathogens, cher	nicals, and physica	l objects into	foods.			
٨	/lark "X" in box if nur	nbered item is not in compliance	Mark "X" in appr	opria	ate bo	x fo	r CO	and/or R COS	=corrected on-site	during Inspec	ction R=re	epeat vi	olatic	'n
				cos	R								cos	R
		Safe Food and Water							Proper Usa	of Utensils				
30	Pasteurized eggs u	sed where required				4	3	In-use utensils: pro	perly stored					
31	Water and ice from	approved source				4	4	Utensils, equipmen	it & linens: properly s	tored, dried, & I	nandleđ			
32	Variance obtained	for specialized processing methods				4	5 X	Single-use/single-se	ervice articles: prope	rly stored and us	ed		X	_
		Food Temperature Control	With the second			4	6	Gloves used proper	rly		72474744			
33	Proper cooling met	hods used; adequate equipment for t	emperature control						Utensils, Equipn	ent and Venc	ling			
34	Plant food properly	cooked for hot holding				4	7		contact surfaces clea	anable, properly	designed, cons	tructed,	man v o Sport gover	20000000000
35	Approved thawing	methods used				_	_	and used						
36	Thermometers pro	vided & accurate				4			ties: installed, mainta	ined, & used; te	st strips			
		Food Identification				4	a	Non-food contact s		AND THE PROPERTY OF THE PROPER				
37	Food properly labe	led; original container					T	T [*]		Facilities				
		Prevention of Food Contamina	tion			-	0		available; adequate	·				
38	Insects, rodents, ar	d animals not present	T			5			proper backflow dev					
39		vented during food preparation, stora	ge and display		\vdash	5		Sewage and waste	water properly dispo	sed				
40	Personal cleanlines		o- and analist		\vdash	5	3	Toilet facilities: pro	perly constructed, su	pplied, & cleane	d			
41	_	erly used and stored	- <u></u>		\vdash	5	4	Garbage & refuse p	roperly disposed; fac	ilities maintaine	đ			_
42	Washing fruits and				\vdash	5.	5	Physical facilities in	stalled, maintained, a	and clean				
74	sydening riving and	***Doctories				50	6 X	Adequate ventilation	on and lighting; design	nated areas used	1		X	
									Employe	e Training				
						5	7	All food employees	have food handler tr	aining				
						58	8	Allergen training as	required					

Food Establishment Inspection Report

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	ment: The Barn III	WATER STATE OF THE		Esta	ablishment	#: 19 170					
Water Su	ıpply: 🛛 Public 🗌 Priv	ate Wast	e Water System: 🛛	Public 🔲 Priva	ite						
Sanitizer	Type: Chlorine/Quaterna	ry ammonium	PPN	M: 25-49/200		Heat: N/A					
			TEMPERATURE	OBSERVATIO	NS						
	Item/Location	Temp	Item/Locat		Temp	Item/Location	Temp				
Prin	ne rib - cooking/oven	110	Cheesecake		41		1				
Mashe	d potatoes/hot-holding	135	Coconut creme	pie/WIC	41						
Prim	ne rib - cooking/oven	130	Broccoli salac	/WIC	41						
Prin	ne rib - cooking/oven	70	Chocolate parf	ait/WIC	40						
Caribbe	an vegetables/hot-hold	135	Housemade ran	nch/WIC	40						
F	ried chicken/fryer	165	Au jus/W	IC	38						
			Sliced tomatoe	es/WIC	39						
			Cut lettuce/	/RIC	40						
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		O.	BSERVATIONS AND	CORRECTIVE A	ACTIONS		t				
Item Number		Violation	s cited in this report mu	st be corrected w	ithin the tim	e frames below.					
45	4-903.11 (C) Observed i	n men's restro	oom in storage closet	box of paper to	vels stored	directly on floor. Single-use artic	les shall he				
	stored at least six inches above the floor. Box of paper towels removed and placed onto another box by female person-in-charge during inspection.										
56	5-501.16 (C) Observed	in bar area wa	e receptacle not located in close proximity to hand sink. When disposable towels are used								
	at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Waste receptacle										
	provided by female person-in-charge during inspection.										
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''.	THE PROOF OF THE PROPERTY OF T			· · · · · · · · · · · · · · · · · · ·							
			7-								
					10 						
CFPM Ve	rification (name, expiratio	on date, ID#): /	Abigail Reel		1 / April 2000 April 200	· · · · · · · · · · · · · · · · · · ·					
	Abigail Reel	ıra Molzof	Kris	Thomas							
2	1631263 - NRFSP Exp. 10/2024		1262 - NRFSP p. 10/2024		738 - NRFSP						
IACCD TA				' 	. 3/2021						
ALCO IC	spic. 163 1000 temperatu	i e requiremen	ics, employee neartn p	Joiley requireme	ents, rood s	torage/display requirements	·				
/ V) 1	in a la	00									
(XL	yall Kl		Dec 4, 2019								
erson in Ch	arge/(Signature)		Date								
	A										
	Paul Willen wous	(H)	Follow-up:	Yes 🔀 No	(Check one)	Follow-up Date:					
spector (Si	enature)										

Food Establishment Inspection Report

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Establishment #: 19 170 Establishment: The Barn III

	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								
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation								
	Please note if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill,								
	barbeque, steak-fry, cook-out, etc.), a temporary food/drink 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: March 2020								
	Effective January 1, 2017, 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.								
	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.								
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a	igeeil Roll Dec 4, 2019								
Person in Charge (Signature) Date									
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