

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	01/30/2020
Establishment Busy Corner		License/Permit #	0	Time In	9:05 AM
Street Address 302 S. Eureka Street		Permit Holder	1	Time Out	11:20 AM
City/State Goodfield, IL		ZIP Code	Risk Category		
		61742	Selvey's Busy Corner Inc		
			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	Description
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
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

Compliance Status	COS	R	Description
Protection from Contamination			
15	In		Food separated and protected
16	Out		Food-contact surfaces; cleaned and sanitized
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	In		Proper reheating procedures for hot holding
20	In		Proper cooling time and temperature
21	Out		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	Out		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	Description
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			Thermometers provided & accurate
Food Identification			
37			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

Compliance Status	COS	R	Description
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	X		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	X		Garbage & refuse properly disposed; facilities maintained
55			Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58			Allergen training as required

Food Establishment Inspection Report

Establishment: Busy Corner

Establishment #: 20 049

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 150

Heat: 194

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage patty/hot-holding unit	141	Hollandaise sauce/stove	115	Vanilla ice milk/soft serve unit	41
Sausage gravy/hot-holding unit	146	Sliced ham/cold-holding	39	Coconut creme pie/pie case	39
Hash brown casserole/hot holding	168	Sausage/cold-holding	36	Cottage cheese/RIC salad prep	39
Omelet/griddle	171	Sausage gravy/WIC	36	Cole slaw/RIC salad prep	39
Hash browns/griddle	161	Diced cantaloupe/WIC	36	Cut lettuce/RIC salad prep	40
Chili/soup urn	186	Ham salad - cooling/RIC	56		
Vegetable beef/soup urn	188	Chicken salad/RIC	38		
Stuffed green pepper soup/soup	167	Diced chicken - cooling/RIC	44		
Nacho cheese/steam table	155	Peeled hard-boiled eggs/RIC	39		

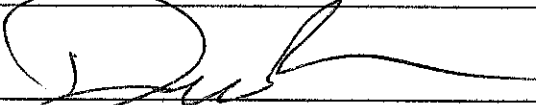
OBSERVATIONS AND CORRECTIVE ACTIONS


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.
21	3-501.16 (P) Observed in kitchen along food cook line internal temperature of Hollandaise sauce in double-boiler indicated 115° F as indicated by a food temperature measuring device with metal-stem. Using metal-stem thermometer provided by establishment, internal temperature of Hollandaise sauce also indicated 115° F. Reviewed TCS food hot-holding requirements and discussed HACCP concept with male person-in-charge during inspection. Hollandaise sauce was rapidly reheated to above 165° F by person-in-charge during inspection.
23	3-501.18 (P) Observed along food cook line container of ground sausage with preparation date of 1-19-20, which exceeds the 7-day time limit requirement for TCS foods and had not been discarded. TCS food shall be discarded after a maximum of 7 days when held at a temperature of 41° F or less (not exceeding a manufacturer's use-by date), except the time that the TCS food is frozen. Reviewed TCS food date marking requirements and HACCP concepts with male person-in-charge during inspection. Ground sausage discarded by 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.
49	4-602.13 (C) Observed in WIC cooling fan grill cover on condenser unit closest to door soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

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

Derek Vollmer 14667609 - ServSafe Exp. 1/2022	Lissa Merritt 16225972 - ServSafe Exp. 3/2023	Jesse Schmidgall 21201737 - NRFSP Exp. 3/2021	Nicholas Lamprecht 01070241 - IL FSSMC Exp. 1/2021
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HACCP Topic: TCS food date marking requirements, TCS food temperature requirements, allergy signage


Jan 30, 2020
 Person-in-Charge (Signature) Date

Inspector (Signature) Paul Walker 
Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report


Establishment: Busy Corner

Establishment #: 20 049

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
54	5-501.16 (C) Observed in kitchen by swing-door waste 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 male person-in-charge during inspection.
	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 and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	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.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: March 2020
	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.


Person in Charge (Signature)

Jan 30, 2020
Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____