

# 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	01/06/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:30 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Cornerstone Family Restaurant	20 130	Cornerstone Family Restaurant Inc	I		
Street Address		Purpose of Inspection			
1101 W. Center Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

## 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
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved source</b>				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	Out	Food in good condition, safe, and unadulterated	X	
14	N/A	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
<b>Protection from Contamination</b>				
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		
<b>Time/Temperature Control for Safety</b>				
18	In	Proper cooking time and temperatures		
19	In	Proper reheating procedures for hot holding		
20	In	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		
<b>Consumer Advisory</b>				
25	In	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
<b>Conformance With Approved Procedures</b>				
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

			COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
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		

			COS	R
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X	
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
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		Physical facilities installed, maintained, and clean		
56	X	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				
57		All food employees have food handler training		
58		Allergen training as required		

# Food Establishment Inspection Report

Establishment: Cornerstone Family Restaurant

Establishment #: 20 130

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25-49/100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili/soup urn	147	Taco meat/steam table	140	Cut lettuce salad/WIC	39
Broccoli-cheese soup/soup urn	143	Mashed potatoes/stove	161	Taco chicken/WIC	38
Omelet/griddle	178	Nacho cheese/steam table	143	Pea salad/WIC	38
Scrambled egg/griddle	173	Green beans/steam table	161	Pasta/WIC	39
Ham/griddle	158	Hamburger/griddle	190	Meatloaf/WIC	39
Sausage/griddle	180	Diced ham/RIC prep	40	Potato salad/RIC	37
Pancake/griddle	160	Ground sausage/RIC prep	40	Cottage cheese/RIC	38
Sausage gravy/steam table	145	Diced tomatoes/RIC prep	41	Cole slaw/RIC	38
Brown gravy/steam table	142	Pancake batter/RIC	41	Shredded cheese/RIC	40

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed on can rack shelf dented can of Contadina spaghettis sauce. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can rack shelf by male person-in-charge during inspection.
16	4-601.11 (Pf) Observed in ice machine by WIC underside of interior white plastic soiled with accumulated hard water deposits. Wash, rinse, sanitize food-contact surfaces routinely. Ice machine washed, rinsed, and sanitized by male person-in-charge during inspection.
36	4-204.112 (C) Observed in RIF (True, 2-door, breaded food) temperature measuring device not provided and conspicuous. Cold holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.12 (C) Observed in food prep area white cutting board with crevices, knife grooves, and rough surface, which prevents proper cleaning and sanitizing to prevent pathogenic microorganism transmission. Cutting board flipped over to opposite side by male person-in-charge during inspection.
49	4-601.11 (C) Observed interior of small fryer by double-oven soiled with accumulated grease and debris. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jacob Sweeney

Jacob Sweeney 21542167 - NRFSP Exp. 1/2024	Michael Sweeney 21083019 - NRFSP Exp. 3/2020	Donna Hamilton-Sweeney 21631257 - NRFSP Exp. 10/2024	Tonya Hallam 21394999 - NRFSP Exp. 10/2022
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HACCP Topic: TCS food date-marking requirements, bare hand contact with ready-to-eat food, allergy signage

  
 Person in Charge (Signature)

Jan 6, 2020  
 Date

Paul Wilkins wens EL  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

