

# 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	01/08/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:00 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Woody's Family Restaurant	20 071	PAM HDZ Inc	I		
Street Address		Purpose of Inspection			
1311 N. Carolyn Drive #A		Routine Inspection			
City/State	ZIP Code				
Minonk, IL	61760				

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	Out	Person in charge present, demonstrates knowledge, and performs duties	X	15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)		16	In	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	In	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>				<b>Consumer Advisory</b>			
6	In	Proper eating, tasting, drinking, or tobacco use		20	In	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	Out	Proper hot holding temperatures	X
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
8	In	Hands clean and properly washed		22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	In	Proper date marking and disposition	
10	In	Adequate handwashing sinks properly supplied and accessible		24	N/A	Time as a Public Health Control; procedures & records	
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>			
11	In	Food obtained from approved source		25	In	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature		<b>Food/Color Additives and Toxic Substances</b>			
13	In	Food in good condition, safe, and unadulterated		26	N/A	Pasteurized foods used; prohibited foods not offered	
14	N/A	Required records available: shellstock tags, parasite destruction		27	N/A	Food additives: approved and properly used	
<b>GOOD RETAIL PRACTICES</b>				28	In	Toxic substances properly identified, stored, and used	
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							
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30		Pasteurized eggs used where required		43	X	In-use utensils: properly stored	X
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45		Single-use/single-service articles: properly stored and used	
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		<b>Physical Facilities</b>			
35		Approved thawing methods used		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36	X	Thermometers provided & accurate		48		Warewashing facilities: installed, maintained, & used; test strips	
<b>Food Identification</b>				49		Non-food contact surfaces clean	
37	X	Food properly labeled; original container	X	<b>Employee Training</b>			
<b>Prevention of Food Contamination</b>				50		Hot and cold water available; adequate pressure	
38		Insects, rodents, and animals not present		51		Plumbing installed; proper backflow devices	
39	X	Contamination prevented during food preparation, storage and display	X	52		Sewage and waste water properly disposed	
40		Personal cleanliness		53		Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored		54		Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables		55		Physical facilities installed, maintained, and clean	
				56	X	Adequate ventilation and lighting; designated areas used	
				<b>Employee Training</b>			
				57	X	All food employees have food handler training	
				58		Allergen training as required	

# Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 20 071

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium      PPM: 25-49/200      Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spaghetti sauce/steam table	142	Mashed potatoes/hot-holding	137	Salsa/WIC	38
Mashed potatoes/steam table	147	Omelet/griddle	147	Rotini pasta/WIC	37
Brown gravy/steam table	148	Cole slaw/RIC	39	Meatballs/WIC	39
Yellow gravy/steam table	146	Shredded cheese/RIC	36	Turkey/WIC	39
Sausage gravy/steam table	156	Diced tomatoes/RIC	38	Cut lettuce/salad bar	40
Bean/hot-holding cabinet	124	Diced ham/RIC	39	Peeled hard-boiled eggs/salad bar	40
Corn/hot-holding cabinet	162	Sliced ham/RIC	38	Potato salad/salad bar	40
Vegetable soup/steam table	173	Sliced turkey/RIC	39	Pasta salad/salad bar	39
Beef & barley soup/steam table	179	Sausage/RIC	38	Milk/RIC	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 male person-in-charge did not ensure that food employees are properly maintaining the temperatures of Time/Temperature Control for Safety foods during hot-holding through oversight of the food employees' routine monitoring of internal food temperatures and priority violation (#21) noted during inspection. Discussed with person-in-charge duties of PIC and the procedures the PIC has put into practice regarding oversight and/or routine monitoring of food employees during inspection.
21	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of beans in hot-holding cabinet indicated 124° F. Using metal-stem thermometer provided at facility, internal temperature of beans indicated 125° F. Beans had been placed into hot-holding cabinet around 8:00 am, according to male person-in-charge. Beans removed and rapidly reheated on stove by male food employee during inspection. Recheck = 165° F - OK.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in hot-holding cabinet (beans, corn). Hot 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.
37	3-302.12 (C) Observed in kitchen along food cook line squeeze container of clear liquid food substance without name identifying contents on container. Clear liquid food substance was water, according to male person-in-charge and labeled by person-in-charge during inspection.
39	3-305.11 (C) Observed in kitchen by WIC bag of onions stored directly on floor. Food shall be protected by contamination by storing it least 6 inches above the floor. Onions removed to shelf by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Pedro Hernandez

Pedro Hernandez 12115985 – ServSafe Exp. 3/2020	Vicki Kuntz L2SC-017202 - Learn 2 Serve Exp. 5/2024	Cynthia Triplett 21487685 - NRFSP Exp. 7/2023	Amber Stufflebeam 21321963 - NRFSP Exp. 3/2022
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

\_\_\_\_\_  
 Person in Charge (Signature) Jan 8, 2020  
Date

Inspector (Signature) Paul Wilkins wms EL
Follow-up:  Yes  No (Check one)
Follow-up Date: \_\_\_\_\_

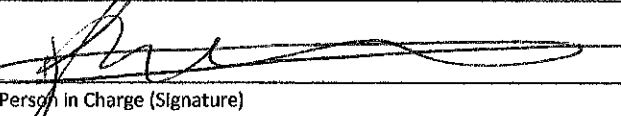
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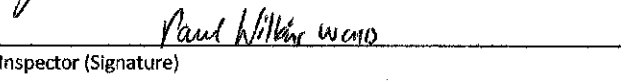
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Item Number	Violations cited in this report must be corrected within the time frames below.
43	3-304.12 (C) Observed in kitchen along food cook line in-use cooking utensils stored directly on cardboard box. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135° F. In-use cooking utensils removed from cardboard and placed into 3-compartment sink for warewashing by male person-in-charge during inspection.
56	6-202.11 (C) Observed in kitchen above food prep salad cooler fluorescent light bulbs not shatterproof or shielded. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed all food employees have current food handler certification except one (1) female food employee (Initials - C.P.) whose certification expired in 2019. All food employees without current CFPM certification must have current food handler certification. 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 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: February 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 8, 2020  
 Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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