

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	08/10/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:30 AM
Establishment Minonk Lanes	License/Permit # 21 101	Permit Holder Minonk Lanes LLC	Risk Category II		
Street Address 450-454 N. Chestnut Street		Purpose of Inspection Routine Inspection			
City/State Minonk, IL	ZIP Code 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				
Supervision											
1	Out			15	Out		X				
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination							
2	Out			16	In						
Certified Food Protection Manager (CFPM)				Food separated and protected							
Employee Health											
3	In			17	In						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized							
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food							
Proper use of restriction and exclusion				Time/Temperature Control for Safety							
5	In			18	In						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
Good Hygienic Practices											
6	In			19	N/A						
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding							
7	In			20	N/A						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
Preventing Contamination by Hands											
8	In			21	N/O						
Hands clean and properly washed				Proper hot holding temperatures							
9	In			22	In						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	In			23	In						
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition							
Approved Source											
11	In			24	N/A						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	N/O			Consumer Advisory							
Food received at proper temperature				25	N/A						
13	In			Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				Highly Susceptible Populations							
14	N/A			26	N/A						
Required records available: shellstock tags, parasite destruction				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				Proper Use of Utensils							
Pasteurized eggs used where required				43							
31				In-use utensils: properly stored							
Water and ice from approved source				44							
Variance obtained for specialized processing methods				Utensils, equipment & linens: properly stored, dried, & handled							
Food Temperature Control											
32				45							
Proper cooling methods used; adequate equipment for temperature control				Single-use/single-service articles: properly stored and used							
33				46							
Plant food properly cooked for hot holding				Gloves used properly							
34				Utensils, Equipment and Vending							
Approved thawing methods used				47	X						
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
Thermometers provided & accurate				48							
				Warewashing facilities: installed, maintained, & used; test strips							
Food Identification											
36	X			49							
Food properly labeled; original container				Non-food contact surfaces clean							
Prevention of Food Contamination											
				Physical Facilities							
37				50							
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure							
38				51							
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices							
39				52							
Personal cleanliness				Sewage and waste water properly disposed							
40				53							
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, & cleaned							
41				54							
Washing fruits and vegetables				Garbage & refuse properly disposed; facilities maintained							
42				55	X						
				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							

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Establishment: Minonk Lanes

Establishment #: 21 101

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/griddle	197	Ham/RIC	40	Cheese sauce/RIC	41
		Sliced cheese/RIC	41		
		Sliced tomatoes/cold-holding	41		
		Cut lettuce/cold-holding	41		
		Sliced cheese/cold-holding	40		
		Sliced cheese/RIC	40		
		Shredded cheese/RIC	40		
		Hot dogs/RIC	40		
		Pulled pork/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program and priority violation (#15) noted during inspection. The person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Those food employees with CFPM certification were not on the premises during this inspection due to scheduling according to person-in-charge. Ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 10 days & provide documentation to Woodford Co Health Dept.
2	2-102.12 (C) Observed documentation that three (3) food employees have current CFPM certification but were not on the premises during this inspection. This facility is classified as a Category II food establishment, and the person-in-charge must have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
15	3-302.11 (P) Observed in storage room raw eggs in Styrofoam egg container stored above ready-to-eat food (cheese) in RIC and in RIC (silver, Danby, corner storage area) raw eggs in Styrofoam egg containers stored above ready-to-eat food (pulled pork). Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs moved to bottom shelf of RICs by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Aleksa Ladd

Shelby Halley 21321952 - NRFSP Exp. 3/2022	Courtney Hamilton 17480049 - ServSafe Exp. 2/2024	Jackie Zivney 21435856 - NRFSP Exp. 2/2023	
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage, wearing masks

Aleksa Ladd
 Person in Charge (Signature)

Aug 10, 2021
 Date

Paul Wilkins
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided and conspicuous in RIF. 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	4-101.19 (C) Observed in kitchen piece of untreated plywood used as counter space on 3-compartment sink. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen fluorescent light bulb covers soiled with accumulated debris and grease drips. Physical facilities shall be cleaned as often as necessary to keep them clean. 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 go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge must have CFPM certification and be on the premises during all hours of operation
	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, ownership, etc.) are planned in the future for this establishment that differs from the opening inspection, please contact WCHD prior to changes occurring for plan review and approval.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

Alexa Kasal
Person in Charge (Signature)

Aug 10, 2021
Date

Paul Wilkins
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____