

Food Establishment Inspection Report

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|--|--|--|--------|---|------------|
| Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530 | | No. of Risk Factor/Intervention Violations | 1 | Date | 09/29/2021 |
| | | | | Time In | 9:00 AM |
| Establishment Woody's Family Restaurant | | License/Permit # | 21 102 | No. of Repeat Risk Factor/Intervention Violations | 0 |
| | | | | Time Out | 10:45 AM |
| Street Address 609 W. Main Street | | Permit Holder Woody's Family Restaurant LLC | | Risk Category I | |
| City/State El Paso, IL | | ZIP Code 61738 | | 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 | Compliance Status | | COS | R |
|---|-----|-----|---|--|-----|-----|---|
| Supervision | | | | Protection from Contamination | | | |
| 1 | In | | | 15 | In | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | | Food separated and protected | | | |
| 2 | In | | | 16 | Out | X | |
| Certified Food Protection Manager (CFPM) | | | | Food-contact surfaces; cleaned and sanitized | | | |
| Employee Health | | | | 17 | In | | |
| 3 | In | | | Proper disposition of returned, previously served, reconditioned and unsafe food | | | |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | | Time/Temperature Control for Safety | | | |
| 4 | In | | | 18 | In | | |
| Proper use of restriction and exclusion | | | | Proper cooking time and temperatures | | | |
| 5 | In | | | 19 | N/O | | |
| Procedures for responding to vomiting and diarrheal events | | | | Proper reheating procedures for hot holding | | | |
| Good Hygienic Practices | | | | 20 | N/O | | |
| 6 | In | | | Proper cooling time and temperature | | | |
| Proper eating, tasting, drinking, or tobacco use | | | | 21 | In | | |
| 7 | In | | | Proper hot holding temperatures | | | |
| No discharge from eyes, nose, and mouth | | | | 22 | In | | |
| Preventing Contamination by Hands | | | | Proper cold holding temperatures | | | |
| 8 | In | | | 23 | In | | |
| Hands clean and properly washed | | | | Proper date marking and disposition | | | |
| 9 | In | | | 24 | N/A | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | | Time as a Public Health Control; procedures & records | | | |
| 10 | In | | | Consumer Advisory | | | |
| Adequate handwashing sinks properly supplied and accessible | | | | 25 | In | | |
| Approved Source | | | | Consumer advisory provided for raw/undercooked food | | | |
| 11 | In | | | Highly Susceptible Populations | | | |
| Food obtained from approved source | | | | 26 | N/A | | |
| 12 | N/O | | | Pasteurized foods used; prohibited foods not offered | | | |
| Food received at proper temperature | | | | Food/Color Additives and Toxic Substances | | | |
| 13 | In | | | 27 | N/A | | |
| Food in good condition, safe, and unadulterated | | | | Food additives: approved and properly used | | | |
| 14 | N/A | | | 28 | In | | |
| Required records available: shellstock tags, parasite destruction | | | | Toxic substances properly identified, stored, and used | | | |
| GOOD RETAIL PRACTICES | | | | Conformance with Approved Procedures | | | |
| | | | | 29 | N/A | | |
| | | | | Compliance with variance/specialized process/HACCP | | | |

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 | | | COS | R |
|---|---|-----|---|--|--|-----|---|
| Safe Food and Water | | | | Proper Use of Utensils | | | |
| 30 | Pasteurized eggs used where required | | | 43 | In-use utensils: properly stored | | |
| 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 | | |
| Food Temperature Control | | | | 46 | Gloves used properly | | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | Utensils, Equipment and Vending | | | |
| 34 | Plant food properly cooked for hot holding | | | 47 | X Food and non-food contact surfaces cleanable, properly designed, constructed, and used | X | |
| 35 | Approved thawing methods used | | | 48 | Warewashing facilities: installed, maintained, & used; test strips | | |
| 36 | X Thermometers provided & accurate | | X | 49 | X Non-food contact surfaces clean | | |
| Food Identification | | | | Physical Facilities | | | |
| 37 | X Food properly labeled; original container | | X | 50 | Hot and cold water available; adequate pressure | | |
| Prevention of Food Contamination | | | | 51 | Plumbing installed; proper backflow devices | | |
| 38 | X Insects, rodents, and animals not present | | X | 52 | Sewage and waste water properly disposed | | |
| 39 | X Contamination prevented during food preparation, storage and display | | X | 53 | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 40 | Personal cleanliness | | | 54 | Garbage & refuse properly disposed; facilities maintained | | |
| 41 | Wiping cloths: properly used and stored | | | 55 | Physical facilities installed, maintained, and clean | | |
| 42 | Washing fruits and vegetables | | | 56 | Adequate ventilation and lighting; designated areas used | | |
| Employee Training | | | | Employee Training | | | |
| | | | | 57 | All food employees have food handler training | | |
| | | | | 58 | Allergen training as required | | |

Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 21 102

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25/50/100

Heat: N/A

| TEMPERATURE OBSERVATIONS | | | | | | | |
|----------------------------------|------|--|---------------------|------|--|--------------------------|------|
| Item/Location | Temp | | Item/Location | Temp | | Item/Location | Temp |
| Sausage gravy/steam table | 140 | | Diced tomatoes/RIC | 40 | | Ready-to-eat shrimp/RIC | 40 |
| Nacho cheese/steam table | 141 | | Ground sausage/RIC | 40 | | Cole slaw/RIC | 39 |
| Brown gravy/steam table | 141 | | Diced ham/RIC | 41 | | Corned beef/WIC | 40 |
| Au jus/steam table | 153 | | Shredded cheese/RIC | 40 | | Sliced watermelon/WIC | 38 |
| Spaghetti meat sauce/steam table | 148 | | Sliced cheese/RIC | 41 | | Spaghetti meat sauce/WIC | 39 |
| Omelet/griddle | 158 | | Sliced ham/RIC | 41 | | Milk/RIC | 41 |
| Baked potato soup/hot-holding | 161 | | Sausage patty/RIC | 38 | | Diced eggs/salad bar | 33 |
| Vegetable soup/hot-holding | 177 | | Sliced tomatoes/RIC | 39 | | Macaroni salad/salad bar | 38 |
| | | | Cottage cheese/40 | 40 | | Cut lettuce/salad bar | 41 |

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 kitchen wall-mounted slicer unit soiled with accumulated debris and food particles. Wash, rinse, and sanitize food-contact surfaces routinely. Wall-mounted slicer unit disassembled and washed, rinsed, and sanitized at 3-compartment sink by food employee during inspection. |
| 36 | 4-204.112 (C) Observed in RIC (Lipton, salad bar food items) 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. Thermometer provided by food employee during inspection. |
| 37 | 3-302.12 (C) Observed in kitchen dry food substances in two (2) shake-style containers without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were powdered sugar and cinnamon/sugar, according to person-in-charge, and labeled by person-in-charge during inspection. |
| 38 | 6-202.15 (C) Observed back door to building propped open and storm door on exterior attached structure with gap along top and bottom of storm door allowing air and light to penetrate. Exterior doors shall be: 1) self-closing, 2) solid and tight fitting, 3) limited to designed use. Back door to establishment closed by person-in-charge during inspection. |
| 39 | 3-305.14 (C) Observed in WIC several containers of food stored uncovered on slotted shelving. Unpackaged food shall be protected from contamination. Containers of food covered by person-in-charge during inspection. |
| 39 | 3-306.11 (P) Observed at salad bar croutons stored uncovered in black plastic container. Food on display shall be protected from contamination. Croutons covered with a plastic lid by food employee during inspection. |

CFPM Verification (name, expiration date, ID#): Muhamed Beciri

| | | | |
|--|--|---|---|
| Muhamed Beciri 14730410 - ServSafe Exp. 2/2022 | Lisa Heller 21441092 - NRFSP Exp. 3/2023 | Kayle Martinez 21557942 - NRFSP Exp. 3/2024 | Merita Beciri 14730409 - ServSafe Exp. 2/2022 |
|--|--|---|---|

HACCP Topic: TCS food date-marking requirements, no bare hand contact with ready-to-eat food, wearing masks

Muhamed Beciri
 Person in Charge (Signature)

Sep 29, 2021
 Date

Paul Walker
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 21 102

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|---|--|
| 47 | 4-101.15 (P) Observed in RIC refried beans stored in open cans. Upon opening, cans of food shall be removed to an approved container. Refried beans had been in RIC less than 1 hour, according to food employee, and placed into a plastic container by person-in-charge during inspection. |
| 49 | 4-602.13 (C) Observed on ice machine box fan (Edison) front grill cover soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection. |
| Please correct any 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 | |
| At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection | |
| Allergy awareness training certification is required for all certified food protection managers | |
| Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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, please contact WCHD prior to changes occurring for plan review and to ensure compliance. | |
| 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 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. | |
| Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc. | |
| Food employees not wearing masks at time of inspection | |
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Muhammed Beiri
Person in Charge (Signature)

Sep 29, 2021
Date

Paul Wilcox wcx
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____