

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	1	Date	07/13/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	4:20 PM
Establishment	License/Permit #	Permit Holder	Risk Category		
Lydia's Dairy Barn	22 037	Lydia's Dairy Barn Inc	II		
Street Address		Purpose of Inspection			
1980 S. Main 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
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
Protection from Contamination			
15	Out		X
Food separated and protected			
16	In		
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	N/A		
Proper reheating procedures for hot holding			
20	N/A		
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			
Consumer Advisory			
25	N/A		
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

		COS	R
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	X Food properly labeled; original container	X	
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		

		COS	R
Proper Use of Utensils			
43	X In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	X 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	Garbage & refuse properly disposed; facilities maintained		
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		

Food Establishment Inspection Report

Establishment: Lydia's Dairy Barn

Establishment #: 22 037

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	
Nacho cheese/dispenser	151		Milk/RIC	40	
Tenderloin/Perfect Fry unit	168		Vanilla ice milk/soft serve unit	34	
Chicken tenders/Perfect Fry unit	208		Chocolate ice milk/soft serve unit	33	
			Hot dogs/RIC	36	
			Sliced cheese/RIC	38	
			Corn dog/RIC	40	
			Sliced tomatoes-cooling/RIC	45	
			Vanilla ice milk bags/RIC	40	
			Cut lettuce/RIC	40	


OBSERVATIONS AND CORRECTIVE ACTIONS

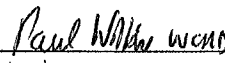

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in RIC (prep, 3-door) three (3) cartons of raw eggs stored on upper shelf above ready-to-eat food items (ketchup, mustard). Store raw food below ready-to-eat food to prevent cross-contamination. Cartons of raw eggs moved to bottom shelf during inspection.
37	3-302.12 (C) Observed along front serving line squeeze container of brown food substance without name identifying contents on container. Identify food storage containers with common name of the food. Food substance was caramel according to person-in-charge and labeled by person-in-charge during inspection.
43	3-304.12 (C) Observed along front serving line handle of scoop stored in direct contact with cheesecake cubes. 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. Please correct this violation within 90 days or at least by next routine inspection.
45	4-904.11 (C) Observed along front serving line plastic spoons stored in plastic container with handles of spoons in contact with food-contact surface of spoons. Single-service articles shall be handled, displayed and dispensed so that food and lip contact surfaces are protected from contamination. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in RIF (Frigidaire, chest) interior soiled with accumulated condensation ice. 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.
55	6-201.11 (C) Observed in attic storage area pink fiberglass insulation open, exposed, and plastic wrapping not attached along floor. Floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this

CFPM Verification (name, expiration date, ID#): Sara Kennell

Sara Kennell id24a-igh416b - State Food Safety Exp. 2/2026	Jennifer Hostetler e7j20-i4b8j2e - State Food Safety Exp. 7/2024
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HACCP Topic: TCS food temperature & storage requirements, no bare hand contact with ready-to-eat food, employee health policy


 Person In Charge (Signature) Jul 13, 2022
Date

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

