

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 16 152 H  
Telephone: 246-8441  
 Original Inspection  
 Follow-up Inspection  
 Other

**RETAIL FOOD SANITARY INSPECTION REPORT**

Name of Establishment: Midway Duck Inn Owner/Agent: Midway Duck Inn Inc/Ken C. Marini

Address: 2112 State Route 26 City: Low Point ZIP Code: 61545

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
			<b>FOOD</b>	18		1	Pre-flushed, scraped, soaked				<b>GARBAGE AND REFUSE DISPOSAL</b>
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			<b>FOOD PROTECTION</b>	21		1	Wiping cloths: clean, use restricted				<b>INSECT, RODENT ANIMAL CONTROL</b>
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				<b>FLOORS, WALLS AND CEILINGS</b>
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				<b>LIGHTING</b>
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure				<b>VENTILATION</b>
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
			<b>PERSONNEL</b>	*28		4	Sewage and waste water disposal				<b>DRESSING ROOMS</b>
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				<b>OTHER OPERATIONS</b>
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification -- food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/100 ppm Hot Foods None Observed Cold Foods Garlic butter 41° F  
 Manager Certification No. of: 01225837 Spaghetti sauce 39° F  
 Full-Time Employee: Jeannie Adams Exp. Date 3/17 Cottage cheese 40° F  
WIC, RIC, RIF - OK

Received by/Title [Signature]  
 (Signature of Owner or Representative)

Sanitation Score: 95 (100 minus demerits) Date: 9 November 2016  
 Time In: 2:30 p.m. Time Out: 3:40 p.m. Page 1 of 3 By Paul Wilkins wmc (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 16 152 H

The following remarks supplement the inspection report of: Midway Duck Inn

(Establishment Name)

Date: 9 November 2016

Item	Code	Section	Inspection Remarks	Correct by
15			Observed shelf next to hand sink upon which the chlorine sanitizing bucket is stored with rough surface exposed and not maintained in good repair.	NRI
32			Observed paper towel dispenser for hand sink in kitchen mounted on wall above clean equipment and utensils.	NRI
36			Observed cardboard with accumulated debris and grease on floor below Groen cooking unit; cardboard with accumulated debris stored under red rubber duck mats in back hallway by WIC.	NRI
37			Observed ceiling above dishwashing area in kitchen damaged and temporarily repaired with white tape.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 <sup>rd</sup> inspection.	
			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 permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that if any changes (ownership, menu, equipment, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring.	
			Next IL FSSM 8-hour class at WCHD: Spring 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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 must be posted at entrances & exits.	
			This facility is on the NCPWS program and must routinely collect water samples as required.	

Sanitarian/Environmental Health Inspector Paul Wilkey, WCHD

These remarks have been explained to me and are understood

[Signature]

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Cool PHF from 135° F → 70° F within 2 hours; then 70° F → 41° F within 4 more hours, for a total of six hours; use ice baths, pre-chilled containers, and frequent stirring to decrease internal food temperature at a faster rate	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures/concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	

Sanitarian/Environmental Health Inspector Paul W. Wenz

These remarks have been explained to me and are understood

[Signature]  
(Signature of Owner or Representative)

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