

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		0	Date	9/23/2025																																																																																																																																																																																																																																																																																																																																					
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:15 AM																																																																																																																																																																																																																																																																																																																																					
Establishment	Mo's Porch	Phone	Email		mosporch@yahoo.com																																																																																																																																																																																																																																																																																																																																							
Address		521 W. First Street	City/State	El Paso, IL		ZIP Code 61738																																																																																																																																																																																																																																																																																																																																						
License/Permit #		25 146	Permit Holder	Mo's Porch LLC		Purpose of Inspection	Routine																																																																																																																																																																																																																																																																																																																																					
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IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable																																																																																																																																																																																																																																																																																																																																												
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1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.																																																																																																																																																																																																																																																																																																																																					
2	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.																																																																																																																																																																																																																																																																																																																																					
Employee Health																																																																																																																																																																																																																																																																																																																																												
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.			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																							
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.			19	IN	Proper reheating procedures for hot holding.			6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	IN	Proper cooling time and temperature.			7	IN	No discharge from eyes, nose, and mouth.			21	IN	Proper hot holding temperatures.			Good Hygienic Practices								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 are properly supplied and accessible.			24	N/A	Time as a Public Health Control; procedures and records.			Approved Source								11	IN	Food obtained from an approved source.			Consumer Advisory								12	N/O	Food received at the proper temperature.			13	IN	Food in good condition, safe, and unadulterated.			25	N/A	Consumer advisory is provided for raw/undercooked food.			14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Highly Susceptible Populations								GOOD RETAIL PRACTICES								Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box		COS: Corrected on-site during inspection		R: Repeat violation		#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R	Safe Food and Water								30		Pasteurized eggs are used where required.			44		Proper Use of Utensils (continued)			31		Water and ice from an approved source.			32		Variance obtained for specialized processing methods.			45		Utensils, equipment, and linens: properly stored, dried, and handled.			Food Temperature Control								46		Gloves used properly.			33		Proper cooling methods are used; adequate equipment for temperature control.			47		Utensils, Equipment, and Vending			34		Plant food properly cooked for hot holding.			35		Approved thawing methods used.			36		Thermometers are provided and accurate.			Food Identification								48		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			37		Food properly labeled; original container.			Prevention of Food Contamination								49		Warewashing facilities: installed, maintained, and used; test strips.			38		Insects, rodents, and animals not present.			50		Non-food contact surfaces are clean.			51		Food and cold water available; adequate pressure.			39		Sewage and wastewater properly disposed.			52		Turret facilities: properly constructed, supplied, and cleaned.			40		Garbage and refuse are properly disposed; facilities are maintained.			53		Physical facilities installed, maintained, and cleaned.			41		Adequate ventilation and lighting; designated areas used.			54		Food Handler and Allergen Awareness			42		Food handler training 410 ILCS 625/3.06.			Proper Use of Utensils								55		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			43		In-use utensils: properly stored.			56		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		
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Person in Charge (Signature)

Alma Price

Date:

9/23/2025

Inspector (Signature)

Paul Wilkins

EW

Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

Page 2 of 3

Establishment: Mo's Porch

Establishment #: 25 146

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
Taco meat/steam table	153	Hot dogs/RIC	40		
Pulled pork/steam table	157	Diced tomatoes-cooling/RIC prep	44		
Queso/prep	122	Sour cream/RIC prep	37		
Baked potato/hot-holding	204	Hot dogs/RIC prep	40		
Cheesy hash browns-cooking/oven	101	Shredded cheese/RIC prep	40		
Pulled pork/roaster	140	Cut lettuce/RIC prep	40		
Cheesy hash browns/oven	144	Pasta salad/RIC prep	41		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat more than

two (2) TCS food items with approved procedures, this facility will be re-classified as a Category I food establishment.

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

CFPM Verification (name, expiration date, ID#): Amy Price

Amy Price
L2SC-3-007297 - Learn 2 Serve
Exp. 1/2026

HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate **default** beverage for children's meal 410 ILCS 620/21.5.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.
	According to the person-in-charge and work schedule, TCS food is only prepared/served when the person-in-charge is on the premises.

Food Establishment Inspection Report

Page 3 of 3

Establishment: Mo's Porch

Establishment #: 25 146