

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 | 0 | Date | 03/15/2022 |
| | | No. of Repeat Risk Factor/Intervention Violations | | 0 | Time In |
| Establishment | License/Permit # | Permit Holder | | Risk Category | |
| Woody's Family Restaurant | 22 039 | PAM HDZ Inc | | I | |
| Street Address | | Purpose of Inspection | | | |
| 1311 N. Carolyn Drive #A | | Routine Inspection | | | |
| City/State | ZIP Code | | | | |
| Mt Pleasant, IL | 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 | | | | Protection from Contamination | | | |
| 1 | In | | | 15 | In | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | | Food separated and protected | | | |
| 2 | In | | | 16 | In | | |
| 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 | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | 29 | N/A | | |
| Mark "X" in box if numbered item is not in compliance | | Mark "X" in appropriate box for COS and/or R | | Compliance with variance/specialized process/HACCP | | | |
| | | COS | R | | | COS | R |

| Compliance Status | | COS | R | Compliance Status | | COS | R |
|---|---|-----|---|--|---|-----|---|
| Safe Food and Water | | | | Proper Use of Utensils | | | |
| 30 | | | | 43 | | | |
| Pasteurized eggs used where required | | | | In-use utensils: properly stored | | | |
| 31 | | | | 44 | | | |
| Water and ice from approved source | | | | Utensils, equipment & linens: properly stored, dried, & handled | | | |
| 32 | | | | 45 | | | |
| Variance obtained for specialized processing methods | | | | Single-use/single-service articles: properly stored and used | | | |
| Food Temperature Control | | | | 46 | | | |
| 33 | | | | Gloves used properly | | | |
| Proper cooling methods used; adequate equipment for temperature control | | | | Utensils, Equipment and Vending | | | |
| 34 | | | | 47 | X | | |
| Plant food properly cooked for hot holding | | | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 35 | | | | 48 | | | |
| Approved thawing methods used | | | | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 36 | | | | 49 | | | |
| Thermometers provided & accurate | | | | Non-food contact surfaces clean | | | |
| Food Identification | | | | Physical Facilities | | | |
| 37 | | | | 50 | | | |
| Food properly labeled; original container | | | | Hot and cold water available; adequate pressure | | | |
| Prevention of Food Contamination | | | | 51 | | | |
| 38 | X | | | Plumbing installed; proper backflow devices | | | |
| Insects, rodents, and animals not present | | | | 52 | | | |
| 39 | | | | Sewage and waste water properly disposed | | | |
| Contamination prevented during food preparation, storage and display | | | | 53 | | | |
| 40 | | | | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| Personal cleanliness | | | | 54 | | | |
| 41 | | | | Garbage & refuse properly disposed; facilities maintained | | | |
| Wiping cloths: properly used and stored | | | | 55 | X | | |
| 42 | | | | Physical facilities installed, maintained, and clean | | | |
| Washing fruits and vegetables | | | | 56 | | | |
| | | | | Adequate ventilation and lighting; designated areas used | | | |
| Employee Training | | | | Employee Training | | | |
| 57 | | | | 57 | | | |
| All food employees have food handler training | | | | All food employees have food handler training | | | |
| 58 | X | | | 58 | X | | |
| Allergen training as required | | | | Allergen training as required | | | |

Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 22 039

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine PPM: 50/100 Heat: N/A

| TEMPERATURE OBSERVATIONS | | | | | |
|---------------------------------|------|--|--------------------------|------|--------------------------|
| Item/Location | Temp | | Item/Location | Temp | |
| Mashed potatoes/steam table | 154 | | Cole slaw/RIC prep | 39 | Shredded cheese/RIC |
| Spaghetti sauce/steam table | 148 | | Sliced tomatoes/RIC prep | 38 | Rice/RIC |
| Chili/steam table | 159 | | Cut lettuce/WIC | 39 | Sausage/RIC |
| Brown gravy/steam table | 154 | | Shredded cheese/WIC | 39 | Pasta/RIC |
| Vegetable soup/steam table | 179 | | Sliced cheese/WIC | 39 | Sour cream/RIC wait prep |
| Chicken noodle soup/steam table | 183 | | Ham/WIC | 38 | Cottage cheese/RIC |
| Green beans/steam table | 156 | | Meatloaf/WIC | 38 | Lemon meringue pie/RIC |
| Au jus/steam table | 161 | | Baked potato/WIC | 35 | |
| | | | Cole slaw/WIC | 38 | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 38 | 6-202.15 (C) Observed back door (north) to establishment with gap allowing air and light to penetrate along lower right interior of door. Outer opening exterior doors shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection. |
| 47 | 4-101.11 (P) Observed in kitchen in steam table green beans stored in re-used plastic container originally labeled tamales and au jus stored in re-used plastic container originally labeled cottage cheese. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (A) safe; (B) durable, corrosion-resistant, and nonabsorbent; (C) sufficient in weight and thickness to withstand repeated warewashing; (D) finished to have a smooth, easily cleanable surface; and (E) resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter. Food items removed from containers by person-in-charge during inspection. |
| 47 | 4-501.12 (C) Observed in kitchen on cook line cutting board on RIC (prep) with crevices and knife grooves in food-contact surface. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Vicki Kuntz

| | | | |
|--|---|---|--|
| Pedro Hernandez 21729423 - NRFSP Exp. 2/2026 | Vicki Kuntz L2SC-017202 - Learn 2 Serve Exp. 5/2024 | Cynthia Triplett 21487685 - NRFSP Exp. 7/2023 | Amber Stufflebeam 21321963 - NRFSP Exp. 3/2022 |
|--|---|---|--|

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

 Person in Charge (Signature)

Mar 15, 2022

 Date

Inspector (Signature) Paul Wilby

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

Food Establishment Inspection Report

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Establishment #: 22 039

| OBSERVATIONS AND CORRECTIVE ACTIONS | |
|-------------------------------------|--|
| Item Number | Violations cited in this report must be corrected within the time frames below. |
| 47 | 4-101.11 (P) Observed in storage room rice and corn meal stored directly in unapproved blue plastic bins. Materials that are used in the construction of food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter. Food items removed from blue plastic bins by person-in-charge during inspection. |
| 55 | 6-201.11 (C) Observed in kitchen concrete floor in several places damaged, cracked, and not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. |
| 58 | 410 ILCS 625 (C) Observed no documentation that certified food protection managers at restaurant have current allergen awareness training as required. All certified food protection managers employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days of employment and every 3 years thereafter. 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 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 |
| | The person-in-charge shall have CFPM certification and be on the premises during all hours of operation |
| | 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 (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 approval. |
| | WCHD provides free food safety in-services to establishments & their staff |
| | Next certified food protection manager 8-hour class & exam at WCHD: Fall 2022 |
| | 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. |
| | 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. |
| | Observed kitchen floor still in the process of renovation and not completed |
| | Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc. |

 Person in Charge (Signature)

Mar 15, 2022

 Date

Paul Wilbur WCHD

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____