

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 01/23/2023
Establishment Cornerstone Family Restaurant		License/Permit # 23 142	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 1101 W. Center Street		Permit Holder Cornerstone Family Restaurant Inc	Risk Category I
City/State Eureka, IL		ZIP Code 61530	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	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	In			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	Out		X	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				Compliance with variance/specialized process/HACCP			
29		N/A		Conformance with Approved Procedures			

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

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

Food Establishment Inspection Report

Establishment: Cornerstone Family Restaurant

Establishment #: 23 142

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25/<100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili/soup urn	135	Omelet/griddle	148	Cut lettuce/WIC	39
Broccoli cheese soup/soup urn	155	Sliced cheese/RIC	33	Ham/WIC	38
Sausage gravy/steam table	150	Ham/RIC	32	Spaghetti meat sauce/WIC	40
Sausage gravy/steam table	163	Shredded cheese/RIC	39	Precooked chicken/WIC	38
Country fried gravy/steam table	143	Pancake batter/RIC	38	Ground sausage/RIC prep	38
Spaghetti sauce/steam table	164	Corn salsa/RIC prep	40	Sliced tomatoes/RIC prep	39
Roast beef/steam table	186	Diced tomatoes/RIC prep	37	Diced tomatoes/RIC prep	38
Nacho cheese/steam table	165	Diced ham/RIC prep	36	Cottage cheese/RIC wait prep	36
Eggs over easy/griddle	152	Pea salad/WIC	41	Potato salad/salad bar	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in kitchen one (1) dented can of Del Pasado tomato estilo salsa stored on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can shelf and placed into dented can area during inspection.
37	3-302.12 (C) Observed in kitchen three (3) clear plastic containers of dry food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were powdered sugar, brown sugar, and white sugar, according to person-in-charge, and labeled by person-in-charge during inspection.
41	3-304.14 (C) Observed with chlorine test kit concentration of chlorine sanitizing solution at wait station indicated less than 100 ppm of chlorine and water temperature of 74° F. Using test kit provided at establishment, concentration of chlorine sanitizing solution indicated less than 100 ppm of chlorine. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration of 100 ppm when the water temperature is 55° F-74° F or 50-99 ppm when the temperature is at least 75° F. Use EPA-registered chlorine bleach products to create chlorine sanitizing solutions. New chlorine sanitizing solution created by person-in-charge. Recheck = 100 ppm - OK.
47	4-101.19 (C) Observed in kitchen Manitowoc ice machine flip-lid interior plastic cracked, damaged, and temporarily repaired with white tape. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jacob Sweeney

Jacob Sweeney 21542167 - NRFSP Exp. 1/2024	Matthew Galloway 21835618 - NRFSP Exp. 5/2027	Donna Hamilton-Sweeney 21631257 - NRFSP Exp. 10/2024	Ryan Black 21800417 - NRFSP Exp. 2/2027
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HACCP Topic: TCS food date-marking requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

_____ Jan 23, 2023
 Person in Charge (Signature) Date

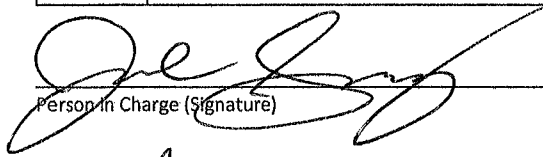
Inspector (Signature) Paul Wilkins was Follow-up: Yes No (Check one) Follow-up Date: _____

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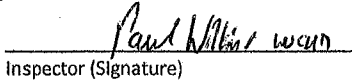
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Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-201.11 (C) Observed in WIC two (2) blue lids with cracked and damaged corners covering two (2) clear plastic containers of food. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please correct this violation within 90 days or at least by next routine inspection.
48	4-501.14 (C) Observed in kitchen top of mechanical warewashing machine soiled with accumulated debris and hard water deposits. Mechanical warewashing machines shall be cleaned before use, as needed throughout the day, or at least once every 24 hours to ensure proper sanitizing of equipment and utensils. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in WIF accumulated condensation ice on ceiling by panel seam and in kitchen accumulated grease on center half-wall below exhaust hood. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed documentation that only three (3) out of seven (7) CFPM also have current food allergen awareness training certification as required. All certified food managers employed by a restaurant must 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 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
	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, barbecue, 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 2023
	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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.


 Person in Charge (Signature)

Jan 23, 2023
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____