

- 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.: 17 134 H  
Telephone: 367-2108  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Didley's Place Owner/Agent: Charles Robert & Associates Inc/Charlene Smith  
Address: 920 N. Niles Street/State Route 89 City: Metamora ZIP Code: 61548

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	X C	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	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	X	1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5	X	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	X	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	X	2	No re-use of single-service articles	<b>LIGHTING</b>			
8	X C	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	X C	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	X	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		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	X		Management personnel certified YES ___ NO <u>X</u>
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/100ppm/Quat 200 ppm Hot Foods Chili 165° F Cold Foods Pasta 41° F  
 Manager Certification No. of: 01668671 Cabbage soup 157° F Cheese sauce 41° F  
 Full-Time Employee: Brent Garber Exp. Date 3/20 Vegetable soup 185° F Sloppy Joe meat 41° F  
 WIC, RIC, RIF - OK

Received by/Title Charlene J. Smith  
 Signature of Owner or Representative

Sanitation Score: 80 (100 minus demerits) Date: 26 July 2017  
 Time In: 10:25 a.m. Time Out: 11:55 a.m. Page 1 of 3 By: Paul W. Harwood (EL)  
 (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 134 H

The following remarks supplement the inspection report of: Didley's Place

(Establishment Name)

Date: 26 July 2017

Item	Code	Section	Inspection Remarks	Correct by
3			Observed in WIC small stainless steel containers of PHF/TTCS food without date of preparation or discard date on container. Various containers of food discarded by male food employee during inspection.	C
5			Observed temperature measuring device accurate to $\pm 3^\circ$ F not provided and conspicuous in RIF (kitchen, Capri 5, sweet potato fries) and RIC (kitchen, Habco, eggs, Sloppy Joe meat).	NRI REPEAT
8			Observed in kitchen tenderloin stored directly on slotted shelf in RIF. Tenderloin discarded by male food employee during inspection.	C
10			Observed at waitress station in RIC (prep, salad) black tongs (2) stored with handles in direct contact with lettuce. Black tongs removed from lettuce by male food employee during inspection.	C
14			Observed white cutting board at salad prep cooler (waitress station) with crevices and knife grooves in surface not maintained in good repair.	NRI REPEAT
15			Observed RIF (chest, in storage room, Amana) with lid cracked & damaged and temporarily repaired with duct tape.	NRI
22			Observed in kitchen by steam table inside of microwave soiled with accumulated debris and food particles.	NRI
22			Observed exhaust hoods above fryers and grill soiled w/ accumulated debris and grease.	NRI REPEAT
23			Observed in kitchen RIC (Beverage Air) with standing water on bottom shelf.	NRI
25			Observed at waitress station coffee filters stored uncovered and directly on top of hot chocolate unit.	NRI
26			Observed at waitress station piece of cardboard re-used for counter leg support next to beverage dispensing unit.	NRI
36			Observed floor under fryers and grill soiled w/ accumulated debris, grease, and food particles.	NRI REPEAT
37			Observed back door to kitchen not maintained in good repair.	NRI
45			Observed no documentation that at least one food employee on the premises has current IL FSSM certification. This facility is classified as a Category I, High Risk food service establishment, and at least one food employee with current IL FSSM certification must be on the premises when food is being prepared and served. This establishment has <b>90 DAYS (October 26, 2017)</b> to provide documentation that at least one full-time food employee with current IL FSSM certification is on premises whenever food is being prepared and served.	90 DAYS
			Please note establishment operates from 5:30 am – 3:00 pm Monday – Sunday.	

Sanitarian/Environmental Health Inspector

*Paul Miller Wood*

These remarks have been explained to me and are understood

*Charlene J. Smith*

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			Please correct any violations noted above ASAP, but at least by NRI.	
			Please note 4 repeat violations were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			Please note that if the establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension -- Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Make sure exterior storage shed is kept locked at all times except when in use for security & safety.	
			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. Food handler certification is required 30 days from the hire date of food employees.	
			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.	
		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 food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- 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	
			- Make sure all employees consume food and drinks in designated areas only, away from food prep areas, to prevent cross-contamination – follow proper personal hygiene	

Sanitarian/Environmental Health Inspector Paul Wiley, WCHD

These remarks have been explained to me and are understood

Chaulene J. Smith  
(Signature of Owner or Representative)

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