

- 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](http://www.woodfordhealth.org)

Permit No.: 17 058 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>                        |   |     |   | <b>GARBAGE AND REFUSE DISPOSAL</b>        |   |     |  |                       |   |     |  |
| • 1                                |   | 5   | Source, Wholesome, No Spoilage  | 18  |   | 1   | Pre-flushed, scraped, soaked   | 33                    |   | 2   | Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean  |
| 2                                  |   | 1   | Original Container, Properly Labeled  | 19  |   | 2   | Wash, rinse water: clean, proper temperature   | 34                    |   | 1   | Outside storage area, enclosures properly constructed, clean; controlled incineration  |
| <b>FOOD PROTECTION</b>             |   |     |   | <b>INSECT, RODENT ANIMAL CONTROL</b>      |   |     |  |                       |   |     |  |
| • 3                                |   | 5   | Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation | •20                                       |   | 4   | Sanitization rinse: clean, temperature, concentration  |                       |   |     |  |
| • 4                                |   | 4   | Facilities to maintain product temperature  | 21  |   | 1   | Wiping cloths: clean, use restricted   |                       |   |     |  |
| 5                                  | X | 1   | Thermometers provided and conspicuous   | 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   |
| 6                                  |   | 2   | Potentially hazardous food properly thawed  | 23  | X | 1   | Non-food contact surfaces of equipment and utensils clean  |                       |   |     | <b>FLOORS, WALLS AND CEILING</b>   |
| • 7                                |   | 4   | Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION  | 24  |   | 1   | Storage, handling of clean equipment-utensils  | 36                    |   | 1   | Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods                               |
| 8                                  |   | 2   | Food protection during storage, preparation, display, service and transportation  | 25  |   | 1   | Single-service articles, storage, dispensing   | 37                    | X | 1   | Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods                          |
| 9                                  |   | 2   | Handling of food (ice) minimized, methods   | 26  |   | 2   | No re-use of single-service articles   |                       |   |     | <b>LIGHTING</b>  |
| 10                                 |   | 1   | Food (ice) dispensing utensils properly stored  | 27  |   | 5   | Water source, safe: hot and cold under pressure  | 38                    |   | 1   | Lighting provided as required - Fixtures shielded  |
| <b>PERSONNEL</b>                   |   |     |   | <b>WATER</b>                              |   |     |  | <b>SEWAGE</b>         |   |     |  |
| • 11                               |   | 5   | Personnel with infections restricted  | •28                                       |   | 4   | Sewage and waste water disposal  | 39                    |   | 1   | Rooms and equipment - vented as required   |
| • 12                               |   | 5   | Hands washed and clean, good hygienic practices   | 29  |   | 1   | Installed, Maintained  | 40                    |   | 1   | Rooms clean, lockers provided, facilities clean  |
| 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> |   |     |  | <b>DRESSING ROOMS</b> |   |     |  |
| 14                                 |   | 2   | Food (ice) contact surfaces: designed, constructed, maintained, installed, located  | •31                                       |   | 4   | Number, convenient, accessible, designed, installed  | 42                    |   | 1   | Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel |
| 15                                 |   | 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 | 43                    |   | 1   | Complete separation from living/sleeping quarters, laundry   |
| 16                                 |   | 2   | Dishwashing facilities: designed, constructed, maintained, installed, located, operated                                   |   |   |     |  | 44                    |   | 1   | Clean, soiled linen properly stored  |
| 17                                 |   | 1   | Accurate thermometers, chemical test kits provided, gauge cook  |   |   |     |  | •45                   |   |     | Management personnel certified<br>YES <u>X</u> NO <u>    </u>  |
|                                    |   |     |   |   |   |     |  |                       |   |     | Food handler certification - food employees<br>YES <u>X</u> NO <u>    </u>   |

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/100 ppm

Hot Foods In Prep

Cold Foods Garlic butter 41° F

Manager Certification No. of: 165923

Spaghetti 39° F

Full-Time Employee: Alyssa Guth Exp. Date 4/22

Cottage cheese 39° F

WIC, RIC, RIF - OK

Received by/Title Alyssa Guth (Signature of Owner or Representative)

Sanitation Score: 97 (100 minus demerits)

Date: 31 August 2017

Time In: 3:00 p.m. Time Out: 4:05 p.m.

Page 1 of 3

By Paul Walker WIC (E)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 058 H

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

(Establishment Name)

Date: 31 August 2017

| Item | Code | Section | Inspection Remarks   | Correct by |
|------|------|---------|--|------------|
| 5    |      |         | Observed temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous in RIF (upright, Frigidaire, #4). Thermometer provided by female food manager during inspection.  | C          |
| 23   |      |         | Observed in kitchen by 3-compartment sink round fan metal grill cover soiled w/ accumulated dust and debris.   | NRI        |
| 37   |      |         | Observed in storage area ceiling peeling and not maintained in good repair above clean equipment and utensils shelf.   | NRI        |
|      |      |         |  |            |
|      |      |         | Please correct any violations noted above ASAP, but at least by NRI  |            |
|      |      |         | Please go to our website to view/print the Spring/Summer 2017 newsletter.  |            |
|      |      |         | Facility is still classified as a Category I, High Risk establishment.   |            |
|      |      |         | 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: October 3 & 5, 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. 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.   |            |
|      |      |         |  |            |
|      |      |         | This facility is on the NCPWS program and must routinely collect water samples as required.  |            |
|      |      |         |  |            |
|      |      |         |  |            |
|      |      |         |  |            |

Sanitarian/Environmental Health Inspector Paul Wilton 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 food 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 Walker w cuo

These remarks have been explained to me and are understood

[Signature]

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