RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Midway Duck Inn
Owner/Agent: Midway Duck Inn Inc/Ken C. Marin
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.

Item | X | Wt. | Description | Item | X | Wt. | Description
--- | --- | --- | --- | --- | --- | --- | ---
18 | 1 | | Pre-finished, scraped, soaked | 33 | 2 | | Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
•1 | 5 | | Source, Wholesale, No Spoilage | 19 | 2 | | Wash, rinse water: clean, proper temperature
2 | 1 | | Original Container, Properly Labeled | -20 | 4 | | Sanitization rinse: clean, temperature, concentration
21 | 1 | | Wiping cloth: clean, use restricted | 22 | 2 | | Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents
•3 | 5 | | Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation | 23 X | 1 | | Non-food contact surfaces of equipment and utensils clean
5 | X C | | Thermometers provided and conspicuous | 24 | 1 | | Storage, handling of clean equipment-utensils
6 | 2 | | Potentially hazardous food properly thawed | 25 | 1 | | Single-service articles, storage, dispensing
7 | 4 | | Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION | 26 | 2 | | No re-use of single-service articles
8 | 2 | | Food protection during storage, preparation, display, service and transportation | 8 | 2 | | WATER
9 | 2 | | Handling of food (ice) minimized, methods | 27 | 5 | | Water source, safe: hot and cold under pressure
10 | 1 | | Food (ice) dispensing utensils properly stored | 28 | 4 | | Sewage and waste water disposal
•11 | 5 | | Personnel with infectious restricted | 29 | 1 | | Installed, Maintained
12 | 5 | | Hands washed and clean, good hygienic practices | 30 | 5 | | Cross-connection, back-siphonage, backflow
13 | 1 | | Clean clothes, hair restraints | 31 | 4 | | Number, convenient, accessible, designed, installed, located
14 | 2 | | Food (ice) contact surfaces: designed, constructed, maintained, installed, located | 32 | 2 | | Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue
15 | 1 | | Non-food contact surfaces: designed, constructed, maintained, installed, located | 33 | 1 | | Prescriptions: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
16 | 2 | | Dishwashing facilities: designed, constructed, maintained, installed, located, operated | 34 | 1 | | Outside storage area, enclosures properly constructed, clean, controlled incineration
17 | 1 | | Accurate thermometers, chemical test kits provided, gauge sock | 35 | 4 | | Presence of insects/rodents - outer openings protected, no birds, turtles, other animals

FLOORS, WALLS AND CEILINGS

5 X | | | Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
8 | 1 | | Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods

LIGHTING

2 | 5 | | Lighting provided as required – Fixtures shielded

VENTILATION

39 | 1 | | Rooms and equipment - vented as required

DRESSING ROOMS

40 | 1 | | Rooms clean, lockers provided, facilities clean

OTHER OPERATIONS

41 | 5 | | Toxic items properly stored, labeled and used
43 | 1 | | Complete separation from living/sleeping quarters, laundry
44 | 1 | | Clean, solid linen properly stored

FOOD EQUIPMENT AND UTENSILS

45 | 1 | | Management personnel certified

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

Hot Foods
Prep

Cold Foods
Garlic butter 41° F
Spaghetti 39° F
Cottage cheese 39° F
WIC, RIC, RIF – OK

Manager Certification No. of: 165923

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

Received by/TITLE

(Signature of Owner or Representative)

Sanitation Score: 97 (100 minus demerits)

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

Date: 31 August 2017

By
(Sanitarian/Environmental Health Inspector)
The following remarks supplement the inspection report of: **Midway Duck Inn**

**Date:** 31 August 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
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<tbody>
<tr>
<td>5</td>
<td></td>
<td></td>
<td>Observed temperature measuring device accurate to ± 3° F not provided and conspicuous in RIF (upright, Frigidaire, #4). Thermometer provided by female food manager during inspection.</td>
<td>C</td>
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<tr>
<td>23</td>
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<td>Observed in kitchen by 3-compartment sink round fan metal grill cover soiled w/ accumulated dust and debris.</td>
<td>NRI</td>
</tr>
<tr>
<td>37</td>
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<td>Observed in storage area ceiling peeling and not maintained in good repair above clean equipment and utensils shelf.</td>
<td>NRI</td>
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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.

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Sanitarian/Environmental Health Inspector  

These remarks have been explained to me and are understood  

NRI = Next Routine Inspection  
C = Corrected During Inspection

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**SUPPLEMENTAL INSPECTION REMARKS**

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

**(Establishment Name)**

**Date:** 31 August 2017

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<tr>
<td>FYI</td>
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<td>HAZARD ANALYSIS CRITICAL CONTROL POINT</td>
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<td>- 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]</td>
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<td>- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom</td>
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<td>- 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</td>
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<td>- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures/concentrations, etc., on a log sheet</td>
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<td>- Make sure all containers of food are properly labeled w/ name and date &amp; time of opening of package, in addition to the date &amp; time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days</td>
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Sanitarian/Environmental Health Inspector: [Signature]

These remarks have been explained to me and are understood: [Signature]

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