**RETAIL FOOD SANITARY INSPECTION REPORT**

**Name of Establishment:** Woody's Family Restaurant  
**Owner/Agent:** Woody’s Family Restaurant LLC/Merita Bekjiri

**Address:** 609 W. Main Street  
**City:** El Paso  
**ZIP Code:** 61738

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**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.**  
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**X** = Critical Items Requiring Immediate Correction.

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FI</td>
<td>1</td>
<td>X</td>
<td>Source, Wholesome, No Spoilage</td>
<td>19</td>
<td>2</td>
<td></td>
<td>Wash, rinse water: clean, proper temperature</td>
<td>33</td>
<td>2</td>
<td></td>
<td>Garbage and refuse disposal</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td>C</td>
<td>Original Container, Properly Labeled</td>
<td>5</td>
<td>1</td>
<td></td>
<td>Sanitation rinse: clean, temperature, concentration</td>
<td>34</td>
<td>1</td>
<td></td>
<td>Inspect, Rodent Animal Control</td>
</tr>
<tr>
<td>FI</td>
<td>1</td>
<td></td>
<td>Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation</td>
<td>18</td>
<td>4</td>
<td></td>
<td>Non-food contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
<td>35</td>
<td>1</td>
<td></td>
<td>Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Facilities to maintain product temperature</td>
<td>5</td>
<td>1</td>
<td></td>
<td>Storage, handling of clean equipment–utensils</td>
<td>36</td>
<td>1</td>
<td></td>
<td>Lighting provided as required – Fixtures shielded</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Thermometers provided and conspicuous</td>
<td>6</td>
<td>1</td>
<td></td>
<td>Single-service articles, storage, dispensing</td>
<td>37</td>
<td>1</td>
<td></td>
<td>Ventilation</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Potentially hazardous food properly thawed</td>
<td>8</td>
<td>2</td>
<td></td>
<td>Water source: safe: hot and cold under pressure</td>
<td>38</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>9</td>
<td>2</td>
<td></td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>39</td>
<td>1</td>
<td></td>
<td>Dressing Rooms</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>10</td>
<td>2</td>
<td></td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>40</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>11</td>
<td>2</td>
<td></td>
<td>Sewage and waste water disposal</td>
<td>41</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Personnel with infections restricted</td>
<td>12</td>
<td>2</td>
<td></td>
<td>Installed, Maintained</td>
<td>42</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Hands washed and clean, good hygienic practices</td>
<td>13</td>
<td>2</td>
<td></td>
<td>Clean clothes, hair restraints</td>
<td>43</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Clean clothes, hair restraints</td>
<td>14</td>
<td>2</td>
<td></td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>44</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>15</td>
<td>2</td>
<td></td>
<td>Toilet room enclosed, self-closing doors, fixtures, good repair, clean; Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue</td>
<td>45</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Toilet wash facilities: designed, constructed, maintained, installed, located, operated</td>
<td>16</td>
<td>2</td>
<td></td>
<td>Management personnel certified – food employees</td>
<td>46</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
<tr>
<td>PC</td>
<td>1</td>
<td></td>
<td>Accurate thermometers, chemical test kits provided, gauge cock</td>
<td>17</td>
<td>1</td>
<td></td>
<td>Food handler certification – food employees</td>
<td>47</td>
<td>1</td>
<td></td>
<td>Plumbing</td>
</tr>
</tbody>
</table>

**Temperature:** Temp/PPM Chemical: Chlorine 50 ppm/200 ppm  
**Manager Certification No. of:** 107400  
**Full-Time Employee:** Amanda Chapman  
**Exp. Date:** 9/19

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**Sanitation Score:** 82 (100 minus demerits)  
**Time In:** 2:30 p.m.  
**Time Out:** 3:45 p.m.

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**Date:** 12 September 2017  
**Signatory:** (Signature of Owner or Representative)

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**Hot Foods:** Sausage gravy 154° F  
**Cold Foods:** Pea salad 40° F  
**Manager Certification No. of:** 107400  
**Full-Time Employee:** Amanda Chapman  
**Exp. Date:** 9/19

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**Date:** 12 September 2017  
**Signatory:** (Sanitarian/Environmental Health Inspector)

---

**Sanitation Score:** 82 (100 minus demerits)  
**Time In:** 2:30 p.m.  
**Time Out:** 3:45 p.m.
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Woody’s Family Restaurant

( Establishment Name )

Date: 12 September 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td></td>
<td></td>
<td>Observed dented can of Empire’s Treasure light tuna stored on slotted shelf in storage room. Dented can removed from slotted shelf by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>3</td>
<td></td>
<td></td>
<td>Observed in kitchen in RIC (by food prep cooler, corner) white plastic container of cut cantaloupe melon without date of preparation or discard date on container. Cut cantaloupe melon discarded by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>8</td>
<td></td>
<td></td>
<td>Observed multiple food items in RIC, WIC, and WIF stored uncovered. Multiple food items covered by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>10</td>
<td></td>
<td></td>
<td>Observed in storage room in brown rice rolling bin metal scoop with handle in direct contact with brown rice. Metal scoop with handle removed from brown rice and placed back into brown rice with handle extended above brown rice.</td>
<td>C</td>
</tr>
<tr>
<td>21</td>
<td></td>
<td></td>
<td>Observed blue wiping cloth stored in corner of exhaust hood grill. Blue wiping cloth removed by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>25</td>
<td></td>
<td></td>
<td>Observed at drink prep station white coffee filters stored directly on top of coffee grinder unit. Coffee filters removed to clean plastic container by female food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>26</td>
<td></td>
<td></td>
<td>Observed pieces of cardboard box re-used as shelving support on slotted shelves in storage room. Pieces of cardboard removed from shelves by male owner during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>37</td>
<td></td>
<td></td>
<td>Observed exterior door (east) to establishment not maintained in good repair.</td>
<td>NRI</td>
</tr>
</tbody>
</table>

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.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

Please note that if 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 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.

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection

Page 2 of 3
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</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>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 &amp; exits.</td>
<td></td>
</tr>
</tbody>
</table>
|      | 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  
- Recommend documenting temperatures of refrigeration units, freezing units, holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet  
- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days  
- Chlorine: 50-100 ppm at 3rd compartment of sink, immersion for 1 minute; 75°F  
50-100 ppm at dishwasher – final rinse  
100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F  
- Exterior doors shall be self-closing & tight-fitting and kept closed except during periods of actual use  
- Make sure live animals are excluded from the kitchen/dining facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons |            |

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood.

Signature of Owner or Representative

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