RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Woody's Family Restaurant
Owner/Agent: PAM HDZ Inc/Pedro Hernandez
Address: 1311 N. Carolyn Drive #A
City: Minonk
ZIP Code: 61760

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/200 ppm
Hot Foods Chili 150°F
Cold Foods Ice milk 39°F
Manager Certification No. of: 12115985 – ServSafe
Full-Time Employee: Pedro Hernandez Exp. Date: 3/20

Sanitation Score: 90 (100 minus demerits)
Time In: 9:45 a.m. Time Out: 11:05 a.m.
Date: 8 February 2018

Signature of Owner or Representative: [Signature]
(Sanitarian/Environmental Health Inspector): [Signature]

FOOD

1. Source, Wholesome, No Spoilage
2. Original Container, Properly Labeled
3. Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation
4. Facilities to maintain product temperature
5. Thermometers provided and conspicuous
6. Potentially hazardous food properly thawed
7. Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION
8. Food protection during storage, preparation, display, service and transportation
9. Handling of food (ice) minimized, methods
10. Food (ice) dispensing utensil properly stored

PERSONNEL

11. Personnel with infections restricted
12. Hands washed and clean, good hygiene practices
13. Clean clothes, hair restrains

FOOD EQUIPMENT AND UTENSILS

14. Contact surfaces: designed, constructed, maintained, installed, located
15. Non-food contact surfaces: designed, constructed, maintained, installed, located
16. Dishwashing facilities: designed, constructed, maintained, installed, located, operated

TOILET AND HAND-WASHING FACILITIES

17. Accurate thermometers, chemical test kits provided, gauge cock

GARBAGE AND REFUSE DISPOSAL

18. Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean

FOOD PROTECTION

19. Wash, rinse water: clean, proper temperature
20. Sanitation rinse: clean, temperature, concentration
21. Wiping cloths: clean, use restricted
22. Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents
23. Non-food contact surfaces of equipment and utensils clean
24. Storage, handling of clean equipment-utensils
25. Single-service articles, storage, dispensing
26. No re-use of single-service articles
27. Water source, safe: hot and cold under pressure

WATER

28. Sewage and waste water disposal

SEWAGE

29. Installed, Maintained

PLUMBING

30. Cross-connection, back-siphonage, backflow

VENTILATION

31. Number, convenient, accessible, designed, installed

TOILET AND HAND-WASHING FACILITIES

32. Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue

33. Equipment: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel

34. Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel

35. Presence of insects/rodents - outer openings protected, no birds, turtles, other animals

36. Floors: constructed, drained, clean, good repair, covered installation, dustless cleaning methods

37. Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods

38. Lighting provided as required – Fixtures shielded

39. Rooms and equipment - vents as required

40. Rooms clean, lockers provided, facilities clean

41. Toxic items properly stored, labeled and used

42. Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel

43. Complete separation from living/sleeping quarters, laundry

44. Clean, soiled linen properly stored

45. Management personnel certified

46. Food handler certification – food employees

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SUPPLEMENTAL INSPECTION REMARKS

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

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

Date: 8 February 2018

Item | Code | Section | Inspection Remarks | Correct by
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2 | | | Observed in storage room three (3) stainless steel containers of white powder food substance without name identifying contents on containers. White powder food substance was flour, according to male owner, and labeled by male owner during inspection. | C
10 | | | Observed in rolling container of white flour handle of white plastic dispensing scoop in direct contact with food substance. Dispensing scoop removed from container by male owner and placed back into container with handle extended up out of flour during inspection. | C
14 | | | Observed on clean equipment shelf one (1) spatula with food-contact surface cracked, damaged, and not maintained in good repair. Spatula discarded by male owner during inspection. | C
14 | | | Observed in kitchen on pass thru counter/shelf two (2) small plates with edges chipped and cracked. Two small plates removed and discarded by male owner during inspection. | C
15 | | | Observed above food prep counter by WIC white wood shelf with rough surface exposed and not maintained in good repair. | NRI
20 | | | Observed with chlorine chemical test kit concentration of chlorine sanitizing solution in 3rd compartment of 3-compartment sink indicated less than 50 ppm. Additional chlorine solution added to sanitizing solution by male owner during inspection. Recheck = 50 ppm – OK. | C
38 | | | Observed above food prep counter by WIC incandescent light bulb on lamp fixture without shatterproof bulb or protection light shielding provided. | NRI

Please correct any violations noted above ASAP, but at least by NRI
Please go to our website to view/print the Fall/Winter 2017 newsletter.
Facility is still classified as a Category I, High Risk establishment.
Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.

WCHD provides free food safety in-services to establishments & their staff
Please note that if the establishment is cooking/preparing-serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.

Next certified food protection manager 8-hour class & exam at WCHD: March 6 & 8, 2018
Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 2018).

Sanitarian/Environmental Health Inspector

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection

(Signature of Owner or Representative)
The following remarks supplement the inspection report of: **Woody’s Family Restaurant**

**Date:** 8 February 2018

<table>
<thead>
<tr>
<th>Item</th>
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<tr>
<td></td>
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<td>Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. &quot;Food employee&quot; 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.</td>
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<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>
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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 food temperatures]

- Wash hands frequently at hand sinks, especially before using gloves and after returning from the restroom (double hand washing required); use paper towels or hand-drying device to dry hands

- Chlorine: 50-100 ppm at sink – immersion for 10 seconds; 75° F
  50-100 ppm at dishwasher – final rinse
  100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F

- Quaternary ammonium: 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F

- 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

- Ensure all food intended for consumer consumption is obtained from approved and inspected sources

- Ensure all outer-opening, exterior doors are self-closing and tight-fitting

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**Sanitarian/Environmental Health Inspector**

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