Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

Establishment
Busy Corner

Street Address
302 S. Eureka Street/State Route 117

City/State
Goodfield, IL

License/Permit # 18 058

2IP Code 61742

No. of Risk Factor/Intervention Violations 1
No. of Repeat Risk Factor/Intervention Violations 0
Permit Holder
Selvey’s Busy Corner Inc
Risk Category I
Purpose of Inspection
Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=In compliance OUT=Not in compliance N/O=Not observed N/A=Not applicable

Mark “X” in appropriate box for COS and/or R
COS=Corrected on-site during inspection R=Repeat violation

Compliance Status
Supervision
1 In Person in charge present, demonstrates knowledge, and performs duties
2 In Certified Food Protection Manager (CFPM)

Employee Health
3 In Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 In Proper use of restriction and exclusion
5 In Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices
6 In Proper eating, brushing, drinking, or tobacco use
7 In No discharge from nose, mouth

Preventing Contamination by Hands
8 In Hands clean and properly washed
9 In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 Out Adequate handwashing sinks properly supplied and accessible

Approved Source
11 In Food obtained from approved source
12 N/O Food received at proper temperature
13 In Food in good condition, safe, and unadulterated
14 N/A Required records available: shelfstock tags, parasite destruction

Compliance Status
Protection from Contamination
15 In Food separated and protected
16 In Food-contact surfaces; cleaned and sanitized
17 In Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18 In Proper cooking time and temperatures
19 In Proper reheating procedures for hot holding
20 In Proper cooling time and temperature
21 In Proper hot holding temperatures
22 In Proper cold holding temperatures
23 In Proper date marking and disposition
24 N/A Time as a Public Health Control; procedures & records

Consumer Advisory
25 In Consumer advisory provided for raw/undercooked food

Highly Susceptible Populations
26 In Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances
27 In Food additives: approved and properly used
28 In Toxic substances properly identified, stored, and used

Conformance with Approved Procedures
29 N/A Compliance with variance/specialized process/NACCP

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
Mark “X” in box if numbered item is not In compliance Mark “X” in appropriate box for COS and/or R
COS=Corrected on-site during inspection R=Repeat violation

Safe Food and Water
30 In Pasteurized eggs used where required
31 In Water and ice from approved source
32 In Variance obtained for specialized processing methods

Food Temperature Control
33 In Proper cooling methods used; adequate equipment for temperature control
34 In Plant food properly cooled for hot holding
35 In Approved thawing methods used
36 In Thermometers provided & accurate

Food Identification
37 In Properly labeled; original container

Prevention of Food Contamination
38 In Insects, rodents, and animals not present
39 In Contamination prevented during food preparation, storage and display
40 In Personal cleanliness
41 In Wiping cloths; properly used and stored
42 In Washing fruits and vegetables

Compliance Status
Proper Use of Utensils
43 In In-use utensils: properly stored
44 In Utensils, equipment & linens: properly stored, dried, & handled
45 In Single-use/single-service articles: properly stored and used
46 In Gloves used properly

Utensils, Equipment and Vending
47 In Food and non-food contact surfaces clean, properly designed, constructed, and used
48 In Warewashing facilities; installed, maintained, & used; test strips
49 In Non-food contact surfaces clean

Physical Facilities
50 In Hot and cold water available; adequate pressure
51 In Plumbing installed; proper backflow devices
52 In Sewage and waste water properly disposed
53 In Toilet facilities: properly constructed, supplied, & cleaned
54 In Garbage & refuse properly disposed; facilities maintained
55 In Physical facilities installed, maintained, and clean
56 X Adequate ventilation and lighting; designated areas used

Employee Training
57 In All food employees have food handler training
58 X Allergen training as required

Date 08/28/2018
Time In 9:40 AM
Time Out 11:40 AM

I OCI 17-356
Food Establishment Inspection Report

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Establishment #: 18 058

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Quaternary ammonium
PPM: 200
Heat: 191

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hash brown casserole/steam unit</td>
<td>191</td>
</tr>
<tr>
<td>Sausage gravy/steam unit</td>
<td>165</td>
</tr>
<tr>
<td>Roast beef/steam unit</td>
<td>144</td>
</tr>
<tr>
<td>Chili/soup urn</td>
<td>192</td>
</tr>
<tr>
<td>Cheese soup/soup urn</td>
<td>194</td>
</tr>
<tr>
<td>Vegetable soup/soup urn</td>
<td>193</td>
</tr>
<tr>
<td>Ham/prep cooler</td>
<td>36</td>
</tr>
<tr>
<td>Turkey/prep cooler</td>
<td>37</td>
</tr>
<tr>
<td>Chunky chicken salad/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Macaroni &amp; cheese/WIC</td>
<td>96</td>
</tr>
<tr>
<td>Peeled hard boiled eggs/WIC</td>
<td>36</td>
</tr>
<tr>
<td>Cottage cheese/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Cut lettuce/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Peanut butter bliss pie/plie cooler</td>
<td>39</td>
</tr>
<tr>
<td>Vanilla ice milk/soft serve unit</td>
<td>41</td>
</tr>
</tbody>
</table>

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
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<tr>
<td>10 6-301.14</td>
<td>(C) Observed a sign or poster that notifies food employees to wash their hands was not provided at hand washing sinks</td>
</tr>
<tr>
<td>47 4-501.12</td>
<td>(C) Observed red cutting board on storage rack with crevices and knife grooves which prevents proper cleaning and sanitizing to prevent pathogenic microorganism transmission. Red cutting board discarded by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>49 4-602.13</td>
<td>(C) Observed in kitchen accumulated dust and debris on air intake filters of Manitowoc ice machine. Air intake filters cleaned by person-in-charge during inspection.</td>
</tr>
<tr>
<td>56 6-501.110</td>
<td>(C) Observed in kitchen by warewashing area employee personal items were found stored improperly above soda syrup boxes. Employee personal items removed to lower shelf of rolling cart by male food employee during inspection.</td>
</tr>
<tr>
<td>58 410 ILCS 625</td>
<td>(C) Observed documentation that only one (1) certified food protection manager has food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Derek Vollmer

- Derek Vollmer
  14667609 - ServSafe
  Exp. 1/2022

- Lisa Merritt
  16225972 - ServSafe
  Exp. 3/2023

- Jesse Schmidgall
  21201737 - NRFPSP
  Exp. 3/2021

- Kris Thomas
  21201738 - NRFPSP
  Exp. 3/2021

HACCP Topic: TCS food cooking temperatures

Aug 28, 2018
Date

Follow-up: ☒ Yes ☐ No (Check one)
Follow-up Date:

Inspector (Signature)

CFPM (Signature)
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<td>Violations cited in this report must be corrected within the time frames below.</td>
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<tr>
<td></td>
<td>Please correct any violations noted above ASAP, but at least by next routine inspection</td>
</tr>
<tr>
<td></td>
<td>Please go to our website to view/print the Fall/Winter 2017 newsletter</td>
</tr>
<tr>
<td></td>
<td>Facility is still classified as a Category I food establishment</td>
</tr>
<tr>
<td></td>
<td>At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection</td>
</tr>
<tr>
<td></td>
<td>Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers</td>
</tr>
<tr>
<td></td>
<td>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 &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>WCHD provides free food safety in-services to establishments &amp; their staff</td>
</tr>
<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam at WCHD: October 2 &amp; 4, 2018</td>
</tr>
<tr>
<td></td>
<td>Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFP 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>
</tr>
<tr>
<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 posted at entrances &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
</tr>
</tbody>
</table>

Aug 28, 2018
Date

Follow-up: ☒ Yes ☐ No (Check one) Follow-up Date: 

Person in Charge (Signature)

Inspector (Signature)