

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	4	Date	01/15/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Busy Corner	License/Permit # 19 024	Permit Holder Selvey's Busy Corner Inc		Risk Category 1	
Street Address 302 S. Eureka Street		Purpose of Inspection Routine Inspection			
City/State Goodfield, IL	ZIP Code 61742				

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

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R				
Supervision											
1	In			15	In						
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination							
2	In			16	Out	X					
Certified Food Protection Manager (CFPM)				Food separated and protected							
Employee Health											
3	In			17	In						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized							
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food							
5	In			Time/Temperature Control for Safety							
Proper use of restriction and exclusion				18	In						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
Good Hygienic Practices											
6	In			19	In						
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding							
7	In			20	In						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
Preventing Contamination by Hands											
8	In			21	In						
Hands clean and properly washed				Proper hot holding temperatures							
9	In			22	Out	X					
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	In			23	In						
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition							
Approved Source											
11	In			24	N/A						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	N/O			Consumer Advisory							
Food received at proper temperature				25	In						
13	Out	X		Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				Highly Susceptible Populations							
14	N/A			26	In						
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered							
Food/Color Additives and Toxic Substances											
				27	N/A						
				Food additives: approved and properly used							
				28	Out	X					
				Toxic substances properly identified, stored, and used							
Conformance with Approved Procedures											
				29	N/A						
				Compliance with variance/specialized process/HACCP							

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

		COS	R			COS	R				
Safe Food and Water											
30	Pasteurized eggs used where required			Proper Use of Utensils							
31	Water and ice from approved source			43	In-use utensils: properly stored						
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled						
Food Temperature Control											
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used						
34	Plant food properly cooked for hot holding			46	Gloves used properly						
35	Approved thawing methods used			Utensils, Equipment and Vending							
36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used						
Food Identification											
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips						
Prevention of Food Contamination											
38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean						
39	Contamination prevented during food preparation, storage and display			Physical Facilities							
40	Personal cleanliness			50	Hot and cold water available; adequate pressure						
41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices						
42	Washing fruits and vegetables			52	Sewage and waste water properly disposed						
Employee Training											
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned						
58	Allergen training as required	X		54	Garbage & refuse properly disposed; facilities maintained						
				55	Physical facilities installed, maintained, and clean						
				56	Adequate ventilation and lighting; designated areas used	X					

Food Establishment Inspection Report

Establishment: Busy Corner

Establishment #: 19 024

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 156

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hash brown casserole/steam unit	190	Pancake batter/food cook line	61	Mush/WIC	33
Sausage gravy/hot-holding unit	165	Turkey/RIC cook line	40	Ribs/WIC	34
Roast beef/steam unit	175	Ham/RIC cook line	38	Cut lettuce/RIC prep	40
Chili/soup urn	184	Diced tomatoes/RIC cook line	40	Turkey/WIC	38
Cheese soup/soup urn	190	Peeled hard boiled eggs/WIC	38	Ham/WIC	38
Vegetable soup/soup urn	183	Cottage cheese/RIC prep	40	Ham salad/RIC	37
Ground meat/pot	197	Cut lettuce/RIC	40		
		Coconut creme pie/pie cooler	35		
		Vanilla ice milk/soft serve unit	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in kitchen on can shelf dented cans of Pocahontas tomato juice (1), Savor fruit cocktail (2), and Ambrosia mandarin oranges (1). Dented cans removed from can shelf by male person-in-charge during inspection.
16	4-501.112 (Pf) Observed mechanical warewashing machine temperature dial gauge indicated hot water sanitizing rinse at less than 180°F. Using food temperature measuring device with metal-stem, utensil surface temperature of hot water sanitizing rinse indicated 156°F. Repair unit so that hot water sanitizing rinse is maintained between 180° F to 194° F. Food employees instructed to use 3-compartment sink for sanitizing until mechanical warewashing machine is functioning properly.
22	3-501.16 (P) Observed with food temperature measuring device with metal-stem internal temperature of pancake batter along food cook line at 61° F. Reviewed cold holding requirements and discussed HACCP concept with food employees and male person-in-charge. Pancake batter discarded by male person-in-charge during inspection.
28	7-102.11 (Pf) Observed in mechanical room spray bottle of yellow liquid without name identifying contents on container. Yellow liquid was degreaser and labeled by male person-in-charge during inspection.
56	6-501.110 (C) Observed in kitchen in food prep area employee personal item (drink with straw & lid) were found stored improperly above food items intended for customer consumption. Employee personal items removed to lower shelf by male person-in-charge during inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) out of five (5) certified food protection managers has food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.

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

Derek Vollmer 14667609 - ServSafe Exp. 1/2022	Lissa Merritt 16225972 - ServSafe Exp. 3/2023	Jesse Schmidgall 21201737 - NRFSP Exp. 3/2021	Patricia Oxendine 01652126 - IL FSSMC Exp. 9/2019
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HACCP Topic: TCS food cold holding temperature requirements, TCS food cool down temperature requirements

Derek Vollmer

Person in Charge (Signature) _____ Date Jan 15, 2019

Paul Walker

Inspector (Signature) _____

Follow-up: Yes No (Check one) Follow-up Date: _____

