

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	2	Date	01/09/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:05 PM
Establishment Cornerstone Family Restaurant	License/Permit # 19 115	Permit Holder Cornerstone Family Restaurant Inc	Risk Category 1		
Street Address 1101 W. Center Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

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	In						
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							
Proper use of restriction and exclusion				Time/Temperature Control for Safety							
5	In			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	In						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	Out		X	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	N/A						
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	In			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

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

Food Establishment Inspection Report

Establishment: Cornerstone Family Restaurant

Establishment #: 19 115

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili/soup urn	186	Chicken & noodles/hot-holding	139	Pasta salad/WIC	38
Vegetable beef soup/soup urn	183	Diced ham/RIC	40	Potato salad/WIC	38
Cheeseburger/griddle	171	Peeled hard-boiled egg/RIC	38	Meatloaf/WIC	40
Baked beans/steam table	147	Ground sausage/RIC	39	Pea salad/salad bar	39
Mashed potatoes/steam table	143	Sliced tomatoes/RIC	40	Potato salad/salad bar	41
Sausage gravy/steam table	145	Cut lettuce/RIC	39	Cottage cheese/RIC	40
Roast beef/steam table	164	Milk/RIC	40		
Yellow gravy/steam table	145	Sour cream/WIC	40		
Fried chicken/Metro hot-holding	135	Cut lettuce/WIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in men's restroom and wait/cashier prep area. Handwashing signs provided during inspection.
13	3-202.15 (Pf) Observed in storage area by WIC/WIF dented can of Allens Princella sweet potatoes, Bush's Best baked beans, and Absolut! mushroom pieces. Dented cans removed from can shelf by male person-in-charge during inspection.
36	4-204.112 (C) Observed in wait/cashier prep area temperature measuring device not provided in RIC (cottage cheese, prep, Grista). Metal-stem thermometer provided by male person-in-charge during inspection.
37	3-302.12 (C) Observed at salad bar multiple food items without common name of food visible to customers. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed back door to kitchen with gap in bottom left corner along door threshold and light coming through gap. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in RIF (prep, along cook line, 2-door, True) with accumulated rust on front edge of white slotted shelves. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in kitchen along cook line white wood shelf above RIF with rough wood exposed along edge and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
48	4-501.14 (C) Observed in kitchen accumulated dust and debris on pipes behind mechanical warewashing machine. Pipes behind mechanical warewashing machine cleaned by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Timothy Meeks

Timothy Meeks 21441096 - NRFSP Exp. 3/2023	Michael Sweeney 21083019 - NRFSP Exp. 3/2020	Donna Hamilton-Sweeney 108913 - IL FSSMC Exp. 10/2019	Tonya Hallam 21394999 - NRFSP Exp. 10/2022
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HACCP Topic: TCS food cooking temperatures, employee health policy requirements

_____ Jan 9, 2019
 Person in Charge (Signature) Date

Paul Wilkin Ward EL

 Inspector (Signature)

Follow-up: Yes No (Check one)

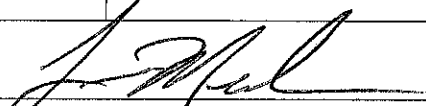
Follow-up Date: _____

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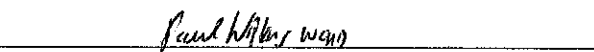
OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
56	4-204.11 (C) Observed in kitchen accumulated grease drips in center of exhaust hood over half-wall. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that all food employees except four (4) have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) food employee with CFPM certification has food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers
	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 (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Next certified food protection manager 8-hour class & exam at WCHD: March 5 & 7, 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.
	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 & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.



 Person in Charge (Signature)

Jan 9, 2019

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____