

# 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	1	Date	01/07/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:35 PM
Establishment Woody's Family Restaurant	License/Permit # 19 068	Permit Holder PAM HDZ Inc	Risk Category 1		
Street Address 1311 N. Carolyn Drive #A		Purpose of Inspection Routine Inspection			
City/State Minonk, IL	ZIP Code 61760				

## 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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
3	Out		X
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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	In		
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
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: shellstock tags, parasite destruction			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
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			
<b>Time/Temperature Control for Safety</b>			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
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			
<b>Consumer Advisory</b>			
25	In		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36	X		X
Thermometers provided & accurate			
<b>Food Identification</b>			
37	X		X
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths; properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43	X		X
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47	X		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55			
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>			
57			
All food employees have food handler training			
58			
Allergen training as required			

# Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 19 068

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vegetable soup/soup urn	167	Cut lettuce/salad bar	41	Diced ham/WIC	40
Chicken macaroni soup/soup urn	184	Sliced tomatoes/salad bar	41	Cut lettuce/WIC	40
Spaghetti sauce/steam table	155	Potato salad/salad bar	40	Pasta/RIC	39
Yellow gravy/steam table	164	Pasta salad/salad bar	40	Hash brown potatoes/RIC	38
Nacho cheese/steam table	162	Tapioca pudding/salad bar	39	Sour cream/RIC	40
Mashed potatoes/steam table	157	Vanilla ice milk/soft serve unit	34	Cottage cheese/RIC	40
Chili/steam table	158	Chocolate ice milk/soft serve unit	35		
Au jus/steam table	190	Roast beef/WIC	40		
Brown gravy/steam table	171	Shredded cheese/WIC	40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed male person-in-charge did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample procedures (Form 1-B) discussed with person-in-charge during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in hot-holding unit (CresCor). Metal-stem provided by male person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen along food prep cook line clear plastic container of dry brown food substance without name identifying contents on container. Food substance was cinnamon according to male person-in-charge and labeled by male food employee during inspection.
37	3-302.12 (C) Observed in kitchen along food prep cook line clear plastic squeeze container of clear liquid food substance without name identifying contents on container. Food substance was water according to male person-in-charge and labeled by male food employee during inspection.
43	3-304.12 (C) Observed in dessert prep area ice cream scoop stored in standing water in non-running dipper well. Ice cream scoop discarded by male person-in-charge during inspection.
47	4-205.10 (C) Observed in storage room dry rice and dry powdered milk stored in direct contact with unapproved large blue plastic bins. Food must be stored in ANSI/NSF approved plastic containers or stored in the original food package in a container. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Pedro Hernandez

Pedro Hernandez 12115985 - ServSafe Exp. 3/2020	Cynthia Triplett 21487685 - NRFSP Exp. 7/2023	Amber Stufflebeam 21321963 - NRFSP Exp. 3/2022	
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HACCP Topic: TCS food storage requirements, employee health policy

\_\_\_\_\_ Jan 7, 2019  
 Person in Charge (Signature) Date

\_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

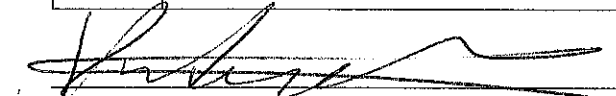
Follow-up Date: \_\_\_\_\_

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Establishment #: 19 068

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	Violations cited in this report must be corrected within the time frames below.
47	4-501.11 (C) Observed in kitchen gasket seal damaged and not maintained in good repair on hot-holding unit (CresCor). Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.11 (C) Observed in kitchen gasket seal damaged and not maintained in good repair on RIC (4-door, across from stove). Please correct this violation within 90 days or at least by next routine inspection.
47	4-202.11 (Pf) Observed in dessert prep area ice cream scoop with pitted surface on metal scoop and handle cracked. Ice cream scoop discarded by male person-in-charge during inspection.
47	4-202.16 (C) Observed in customer dining area seating booths 1 (red), 5 (blue), 6 (blue), and 14 (blue) damaged and not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any violations noted above ASAP, but at least 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
	Next certified food protection manager 8-hour class & exam at WCHD: March 5 & 7, 2019
	Effective January 1, 2017, 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 7, 2019
  
Date

Inspector (Signature) 
Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_