

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	04/11/2019
Establishment The Barn III	License/Permit # 19 170	No. of Repeat Risk Factor/Intervention Violations	0	Time In	3:40 PM
Street Address 1451 Timberline Drive		Permit Holder The Barn III LLC	Risk Category 1		
City/State Goodfield, IL	ZIP Code 61742	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

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	Out			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			
5	In						
Procedures for responding to vomiting and diarrheal events				Time/Temperature Control for Safety			
Good Hygienic Practices							
6	In			18	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooking time and temperatures			
7	In			19	N/O		
No discharge from eyes, nose, and mouth				Proper reheating procedures for hot holding			
Preventing Contamination by Hands							
8	In			20	In		
Hands clean and properly washed				Proper cooling time and temperature			
9	In			21	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper hot holding temperatures			
10	In			22	In		
Adequate handwashing sinks properly supplied and accessible				Proper cold holding temperatures			
Approved Source							
11	In			23	In		
Food obtained from approved source				Proper date marking and disposition			
12	N/O			24	N/A		
Food received at proper temperature				Time as a Public Health Control; procedures & records			
13	In			Consumer Advisory			
Food in good condition, safe, and unadulterated				25	In		
14	N/A			Consumer advisory provided for raw/undercooked food			
Required records available: shellstock tags, parasite destruction				Highly Susceptible Populations			
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				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils; properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens; properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control							
33				Single-use/single-service articles; properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
35				47			
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities; installed, maintained, & used; test strips			
Food Identification							
37				49	X		
Food properly labeled; original container				Non-food contact surfaces clean			
Prevention of Food Contamination							
38				Physical Facilities			
Insects, rodents, and animals not present				50			
39	X			Hot and cold water available; adequate pressure			
Contamination prevented during food preparation, storage and display				51			
40				Plumbing installed; proper backflow devices			
Personal cleanliness				52			
41				Sewage and waste water properly disposed			
Wiping cloths; properly used and stored				53			
42				Toilet facilities; properly constructed, supplied, & cleaned			
Washing fruits and vegetables				54			
				Garbage & refuse properly disposed; facilities maintained			
Employee Training							
57				55	X		
All food employees have food handler training				Physical facilities installed, maintained, and clean			
58				56			
Allergen training as required				Adequate ventilation and lighting; designated areas used			

Food Establishment Inspection Report

Establishment: The Barn III

Establishment #: 19 170

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
Shrimp/oven	180	Cheesecake/prep WIC	48	WIC/kitchen	38
Baked potato/oven	206	Coconut creme pie/WIC	41	RIC/kitchen	39
Fried chicken/oven	186	Broccoli salad/cooling WIC	48	RIF/kitchen	0
Cod/oven	154	Beer cheese/RIC	36	RIF/kitchen	2
Rare roast beef/prep oven	111	Housemade ranch/WIC	40	RIC/bar	36
Well done roast beef	145	Milk/WIC	38	RIF/bar	-2
Spinach dip/hot-holding	135				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the male person-in-charge has current certified food protection manager certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
39	3-305.11 (C) Observed by double-back doors multiple boxes of fresh Idaho potatoes stored directly on floor. Food shall be protected from contamination by storing it in a clean, dry location, where it is not exposed to splash, dust or other contamination, and at least 6 inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in RIF (Beverage-Air, 2-door, by double-back doors) accumulated condensation ice below condenser unit and on closed food containers. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in laundry room large hole in wall by pipes towards ceiling with exposed insulation. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kris Thomas

Kris Thomas 21201738 - NRFSP Exp. 3/2021			
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, food storage/display requirements

_____ Apr 11, 2019
 Person in Charge (Signature) Date

Inspector (Signature) EL

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

