## Food Establishment Inspection Report

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

**Establishment**
The Barn III

**Street Address**
1451 Timberlane Drive

**City/State**
Goodfield, IL

**License/Permit #**
19 170

**ZIP Code**
61742

**Date**
04/11/2019

**Time In**
3:40 PM

**Time Out**
5:45 PM

### 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.

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Supervision</th>
<th>Protection from Contamination</th>
<th>Good Hygiene Practices</th>
<th>Prevention from Contamination by Hands</th>
<th>Approved Source</th>
<th>Food/Color Additives and Toxic Substances</th>
<th>Conformance with Approved Procedures</th>
<th>Consumer Advisory</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>In</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Food separated and protected</td>
<td>In</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>In</td>
</tr>
<tr>
<td>2</td>
<td>Out</td>
<td>Certified Food Protection Manager (CFPM)</td>
<td>Food-contact surfaces; cleaned and sanitized</td>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/O</td>
</tr>
<tr>
<td>3</td>
<td>In</td>
<td>Management, food employee and conditional employees; knowledge, responsibilities and reporting</td>
<td>Proper disposition of returned, previously served, reconditioned and unsafe food</td>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>4</td>
<td>In</td>
<td>Proper use of restriction and exclusion</td>
<td>Proper cooking time and temperatures</td>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/O</td>
</tr>
<tr>
<td>5</td>
<td>In</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>Proper reheating procedures for hot holding</td>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>6</td>
<td>In</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>Proper cooking time and temperature</td>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>7</td>
<td>In</td>
<td>No discharge from eyes, nose, and mouth</td>
<td>Proper hot holding temperatures</td>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>8</td>
<td>In</td>
<td>Hands clean and properly washed</td>
<td>Proper cold holding temperatures</td>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>9</td>
<td>In</td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly followed</td>
<td>Proper date marking and disposition</td>
<td>In</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>10</td>
<td>In</td>
<td>Adequate handwashing skills properly supplied and accessible</td>
<td>Time as a Public Health Control; procedures &amp; records</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>11</td>
<td>In</td>
<td>Food obtained from approved source</td>
<td>In/Consumer advisory provided for raw/undercooked food</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>12</td>
<td>N/O</td>
<td>Food received at proper temperature</td>
<td>In/Highly Susceptible Populations</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>13</td>
<td>In</td>
<td>Food in good condition, safe, and unadulterated</td>
<td>In/Food and Color Additives and Toxic Substances</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>14</td>
<td>N/A</td>
<td>Required records available: shellfish tags, parasite destruction</td>
<td>N/A/Conformance with Approved Procedures</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Safe Food and Water</th>
<th>Food Temperature Control</th>
<th>Food Identification</th>
<th>Food Temperature Control</th>
<th>Food Temperature Control</th>
<th>Food Temperature Control</th>
<th>Food Temperature Control</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>Pasteurized eggs used where required</td>
<td>Proper cooking methods used; adequate equipment for temperature control</td>
<td>Food properly labeled, original container</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>31</td>
<td>Water and ice from approved source</td>
<td>Plant food properly cooked for hot holding</td>
<td>Prevention of Food Contamination</td>
<td>Approved thawing methods used</td>
<td>Thermometers provided &amp; accurate</td>
<td>Food properly cooked for hot holding</td>
<td>Food properly cooked for hot holding</td>
</tr>
<tr>
<td>32</td>
<td>Variance obtained for specialized processing methods</td>
<td>Thermometers provided &amp; accurate</td>
<td>Food Identification</td>
<td>Thermometers provided &amp; accurate</td>
<td>Thermometers provided &amp; accurate</td>
<td>Food Temperature Control</td>
<td>Food Temperature Control</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

- **COS R**
  - In-use utensils; properly stored
  - Utensils, equipment & linens: properly stored, dried, & handled
  - Single-use/single-service articles: properly stored and used
  - Gloves used properly

### Utensils, Equipment and Vending

- **COS R**
  - Food and non-food contact surfaces clean; properly designed, constructed, and used
  - Warewashing facilities: installed, maintained, & used; test strips
  - Non-food contact surfaces clean

### Physical Facilities

- **COS R**
  - Hot and cold water available; adequate pressure
  - Plumbing installed; proper backflow devices
  - Sewage and waste water properly disposed
  - Toilet facilities: properly constructed, supplied, & cleaned
  - Garbage & refuse properly disposed; facilities maintained
  - Physical facilities installed, maintained, and clean
  - Adequate ventilation and lighting; designated areas used

### Employee Training

- **COS R**
  - All food employees have food handler training
  - Allergen training as required
Food Establishment Inspection Report

Establishment: The Barn III

Water Supply: ☑ Public ☐ Private
Waste Water System: ☑ Public ☐ Private
Sanitizer Type: Chlorine/Quaternary ammonium
PPM: 50/200
Heat: N/A

### TEMPERATURE OBSERVATIONS

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

### OBSERVATIONS AND CORRECTIVE ACTIONS

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

HACCP Topic: TCS food temperature requirements, employee health policy requirements, food storage/display requirements

Person in Charge (Signature)  Apr 11, 2019  Date

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

Inspector (Signature)
### Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below.

Please correct any core (C) 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.

The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.

Please note if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink 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: June 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.

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)  

Inspector (Signature)  

Date:  Apr 11, 2019  

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

Follow-up Date:  

---

[Image 0x0 to 599x779]