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 3
Date 10/23/2019
No. of Repeat Risk Factor/Intervention Violations 0
Time In 2:45 PM
Permit Holder M & T Midway Duck Inn Business Inc
Time Out 4:35 PM
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

Compliance Status | COS | R
--- | --- | ---
1 | OUT | Person in charge present, demonstrates knowledge, and performs duties
2 | IN | Certified Food Protection Manager (CFPM)
3 | IN | 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 diarrhea events
6 | IN | Proper eating, tasting, drinking, or tobacco use
7 | IN | No discharge from eyes, nose, and mouth
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
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: shelf stock tags, parasite destruction

Employee Health

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 | Protection from Contamination | COS | R
--- | --- | --- | ---
15 | IN | Food separated and protected
16 | OUT | Food-contact surfaces: cleaned and sanitized
17 | IN | Proper disposal of returns, previously served, reconditioned and unsafe food
18 | IN | Proper cooking time and temperatures
19 | OUT | Proper reheating procedures for hot holding
20 | N/O | Proper cooking 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
25 | IN | Consumer advisory provided for raw/uncooked food
26 | N/A | Highly Susceptible Populations
27 | N/A | Pasteurized foods used; prohibited foods not offered
28 | N/A | Food/Color Additives and Toxic Substances
29 | N/A | Food additives: approved and properly used
30 | N/A | Toxic substances properly identified, stored, and used
31 | N/A | Compliance with variance/specialized process/MAOP

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 | Proper Use of Utensils | COS | R
--- | --- | --- | ---
32 | IN | In-use utensils properly stored
33 | IN | Utensils, equipment & linens: properly stored, dried, & handled
34 | IN | Single-use/single-service articles: properly stored and used
35 | IN | Gloves used properly
36 | IN | Utensils, Equipment and Vending
37 | IN | Food and non-food contact surfaces cleanable, properly designed, constructed, and used
38 | IN | Wirewashing facilities: installed, maintained, & used; test strips
39 | IN | Non-food contact surfaces clean

Compliance Status | Physical Facilities | COS | R
--- | --- | --- | ---
40 | IN | Hot and cold water available; adequate pressure
41 | IN | Plumbing installed; proper backflow devices
42 | IN | Sewage and waste water properly disposed
43 | IN | Toilet facilities: properly constructed, supplied, & cleaned
44 | IN | Garbage & refuse properly disposed; facilities maintained
45 | IN | Physical facilities installed, maintained, and clean
46 | IN | Adequate ventilation and lighting; designated areas used

Employee Training

97 | IN | All food employees have food handler training
98 | X | Allergen training as required
## Food Establishment Inspection Report

**Establishment:** Midway Duck Inn  
**Establishment #:** 19 140

**Water Supply:**  
- Public  
- Private

**Waste Water System:**  
- Public  
- Private

**Sanitizer Type:** Quaternary ammonium/Chlorine  
**PPM:** 200/25-49  
**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>Gravy/steam table</td>
<td>50</td>
<td>Chilli/WIC</td>
<td>38</td>
<td>Sliced tomatoes/RIC prep</td>
<td>40</td>
</tr>
<tr>
<td>Spaghetti meat sauce/steam table</td>
<td>64</td>
<td>Nacho cheese/WIC</td>
<td>39</td>
<td>Pasta salad/RIC prep</td>
<td>40</td>
</tr>
<tr>
<td>Mashed potatoes/steam table</td>
<td>45</td>
<td>Green beans/WIC</td>
<td>37</td>
<td>Cole slaw/RIC prep</td>
<td>40</td>
</tr>
<tr>
<td>Corn/steam table</td>
<td>140</td>
<td>Shredded cheese/WIC</td>
<td>39</td>
<td>Meatloaf/WIC</td>
<td>37</td>
</tr>
<tr>
<td>Green beans/steam table</td>
<td>138</td>
<td>Pasta salad/WIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked beans/steam table</td>
<td>50</td>
<td>Cut lettuce salad/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chili/steam table - wait prep</td>
<td>112</td>
<td>Sour cream/RIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken noodle soup/steam table</td>
<td>89</td>
<td>Housemade ranch dressing/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Blue cheese crumbs/RIC prep</td>
<td>40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>2-103.11 (Pf) Observed in kitchen female person-in-charge did not demonstrate knowledge of proper procedures to ensure TCS foods are reheated to the proper temperatures before hot-holding and priority violation (#19) noted during inspection. Reviewed TCS food reheating temperature requirements and discussed HACCP concept with male person-in-charge and female food employee during inspection.</td>
</tr>
<tr>
<td>16</td>
<td>4-601.11 (Pf) Observed in back prep room white plastic ice deflecting flap in ice machine (Manitówoc) soiled with accumulated debris and yellow/brown slime. Wash, rinse, and sanitize food-contact surfaces routinely. Ice deflecting flap washed, rinsed, and sanitized by female food employee during inspection.</td>
</tr>
<tr>
<td>16</td>
<td>4-601.11 (Pf) Observed in back prep room wall-mounted slicer unit soiled with accumulated debris and food residue. Wash, rinse, and sanitize food-contact surfaces routinely. Wall-mounted slicer unit washed, rinsed, and sanitized by female food employee during inspection.</td>
</tr>
<tr>
<td>19</td>
<td>3-403.11 (P) Observed in kitchen multiple food items in steam table not reheated to 165°F within 2 hours before being placed in hot-holding. Reviewed TCS food reheating temperature requirements and discussed HACCP concept with male person-in-charge female food employee during inspection. Multiple food items reheated to proper temperature. Recheck = 165°F - OK.</td>
</tr>
<tr>
<td>36</td>
<td>4-204.112 (C) Observed in wait staff prep area temperature measuring device not provided and conspicuous in RIC (prep). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by female food employee during inspection.</td>
</tr>
</tbody>
</table>

**CFPM Verification (name, expiration date, ID#):** Todd Waldschmidt  
**Todd Waldschmidt**  
11256579 – ServSafe  
Exp. 4/2020

**Margaret Wilcoxen**  
01674089 – IL FSSMC  
Exp. 5/2020

**HACCP Topic:** TCS food reheating temperature requirements, personal employee hygiene requirements

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**Person in Charge (Signature):**  
Oct 23, 2019

**Inspector (Signature):**  
Follow-up:  
- [X] Yes  
- [ ] No (Check one)  
Follow-up Date:
## Food Establishment Inspection Report

### OBSERVATIONS AND CORRECTIVE ACTIONS

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

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>37</td>
<td>3-302.12 (C) Observed in kitchen multiple squeeze containers with liquid food substances without name identifying contents on containers. Identify working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.11 (C) Observed in WIC peeling white paint on walls. Walls shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>56</td>
<td>6-202.11 (C) Observed in back prep room fluorescent light bulbs not properly shielded or shatterproof bulbs not installed above wall-mounted slicer unit. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in food prep areas. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>58</td>
<td>410 I LCS 625 (C) Observed documentation that only one (1) certified food protection manager has food allergy awareness training certification as required. All certified food service sanitation managers employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

Please correct any core (C) violations noted above ASAP but at least by next routine inspection. Please note 1 repeat violation (item #58) was observed during this Inspection and a repeat violation fee of $25.00 per repeat violation will be assessed to the establishment by invoice.

Please go to our website to view/print the WCHD Connection quarterly newsletter

Facility is still classified as a Category I food establishment.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

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/drink permit must be applied for & approved by WCHD.

Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

WCHD provides free food safety in-services to establishments & their staff.

Next certified food protection manager 8-hour class & exam at WCHD: Spring 2020.

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFP 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.

This facility is on the NCPWS program and must routinely collect water samples as required; discussed proper water sample collection procedures with male person-in-charge.

**Signature**

Oct 23, 2019

Date

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

**Signature**