# Food Establishment Inspection Report

**Local Health Department Name and Address**

Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

**Establishment**

Cornerstone Family Restaurant

**License/Permit #**

20130

**City/State**

Eureka, IL

**Date**

01/05/2020

**Time In**

8:30 AM

**Time Out**

10:30 AM

**No. of Risk Factor/Intervention Violations**

2

**Risk Category**

Routine Inspection

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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>R</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
<tr>
<td>2</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Certified Food Protection Manager (CFPM)</td>
</tr>
<tr>
<td>Employees Health</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
</tr>
<tr>
<td>4</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Proper use of restriction and exclusion</td>
</tr>
<tr>
<td>5</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Procedures for responding to vomiting and diarrheal events</td>
</tr>
<tr>
<td>Good Hygiene Practices</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
</tr>
<tr>
<td>7</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>No discharge from eyes, nose, and mouth</td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Hands clean and properly washed</td>
</tr>
<tr>
<td>9</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
</tr>
<tr>
<td>10</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Adequate handwashing sinks properly supplied and accessible</td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>In</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>12</td>
<td>N/O</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Food received at proper temperature</td>
</tr>
<tr>
<td>13</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Food in good condition, safe, and unadulterated</td>
</tr>
<tr>
<td>Prevention of Food Contamination</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Required records available; shelving tags, parasite destruction</td>
</tr>
</tbody>
</table>

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## 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

### Safe Food and Water

- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods

### Food-Temperature Control

- Proper cooling methods used, adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate

### Food Identification

- Food properly labeled; original container

### Prevention of Food Contamination

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping clothes properly used and stored
- Washing fruits and vegetables

### Proper Use of Utensils

- 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 Venting

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

### Physical Facilities

- 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

- All food employees have food handler training
- Allergen training as required
## 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>Chili/soup urn</td>
<td>147</td>
<td>Taco meat/steam table</td>
<td>140</td>
<td>Cut lettuce salad/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Broccoli-cheese soup/soup urn</td>
<td>143</td>
<td>Mashed potatoes/stove</td>
<td>161</td>
<td>Taco chicken/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Omelet/griddle</td>
<td>178</td>
<td>Nacho cheese/steam table</td>
<td>143</td>
<td>Pea salad/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Scrambled egg/griddle</td>
<td>173</td>
<td>Green beans/steam table</td>
<td>161</td>
<td>Pasta/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Ham/griddle</td>
<td>158</td>
<td>Hamburger/griddle</td>
<td>190</td>
<td>Meatloaf/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Sausage/griddle</td>
<td>180</td>
<td>Diced ham/RIC prep</td>
<td>40</td>
<td>Potato salad/RIC</td>
<td>37</td>
</tr>
<tr>
<td>Pancake/griddle</td>
<td>160</td>
<td>Ground sausage/RIC prep</td>
<td>40</td>
<td>Cottage cheese/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Sausage gravy/steam table</td>
<td>145</td>
<td>Diced tomatoes/RIC prep</td>
<td>41</td>
<td>Cole slaw/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Brown gravy/steam table</td>
<td>142</td>
<td>Pancake batter/RIC</td>
<td>41</td>
<td>Shredded cheese/RIC</td>
<td>40</td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>13</td>
<td>3-202.15 (PF) Observed on can rack shelf dented can of Contadina spaghetti sauce. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can rack shelf by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>16</td>
<td>4-601.11 (PF) Observed in ice machine by WIC underside of interior white plastic soiled with accumulated hard water deposits. Wash, rinse, sanitize food-contact surfaces routinely. Ice machine washed, rinsed, and sanitized by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>36</td>
<td>4-204.112 (C) Observed in RIF (True, 2-door, breaded food) temperature measuring device not provided and conspicuous. Cold holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>47</td>
<td>4-501.12 (C) Observed in food prep area white cutting board with crevices, knife grooves, and rough surface, which prevents proper cleaning and sanitizing to prevent pathogenic microorganism transmission. Cutting board flipped over to opposite side by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>49</td>
<td>4-601.11 (C) Observed interior of small fryer by double-oven soiled with accumulated grease and debris. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

## CFPM Verification (name, expiration date, ID#):
- Jacob Sweeney 21542167 - NRFSP Exp. 1/2024
- Michael Sweeney 21083019 - NRFSP Exp. 3/2020
- Donna Hamilton-Sweeney 21631257 - NRFSP Exp. 10/2024
- Tonya Hallam 21394999 - NRFSP Exp. 10/2022

HACCP Topic: TCS food date-marking requirements, bare hand contact with ready-to-eat food, allergy signage

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Date: Jan 6, 2020

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.

56 4-204.11 (C) Observed in kitchen accumulated grease drips along center edge of exhaust hood ventilation system. Exhaust hood ventilation systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.

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 and other food safety information.

Facility is still classified as a Category I food establishment.

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

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, ownership, 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: February 2020.

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.

Jan 6, 2020

Date

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

Person in Charge (Signature)

Inspector (Signature)