

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 16 009 H
Telephone: 432-3815
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Woody's Family Restaurant III Owner/Agent: Pedro Hernandez
Address: 1311 N. Carolyn Drive #A City: Minonk ZIP Code: 61760

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35	X	4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING			
8	X	2	Food protection during storage, preparation, display, service and transportation				WATER	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION			
10	X	1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*12	X	5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/Quat 200 ppm Hot Foods Gravy 159° F Cold Foods Ranch pasta 41° F
 Manager Certification No. of: 01667518 Spaghetti sauce 155° F Potato salad 41° F
 Full-Time Employee: Pedro Hernandez Exp. Date 3/20 Crème of mushroom soup 165° F Peeled hard-boiled eggs 41° F
 Chicken noodle soup 197° F RIC, RIF, WIC, WIF - OK

Received by/Title [Signature] (Signature of Owner or Representative)
 Sanitation Score: 85 (100 minus demerits) Date: 20 September 2016
 Time In: 1:05 p.m. Time Out: 2:10 p.m. Page 1 of 3 By [Signature] (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 009 H

The following remarks supplement the inspection report of: Woody's Family Restaurant III

(Establishment Name)

Date: 20 September 2016

Item	Code	Section	Inspection Remarks	Correct by
8			Observed in WIC food containers stored on shelf below WIC condenser unit which was dripping condensation water at time of inspection. Entire shelf moved from under WIC condenser unit by male owner and male food employee during inspection.	C
10			Observed in rolling container of broaster chicken powder mix handle of dispensing scoop in direct contact with food substance. Dispensing scoop removed from container by male owner during inspection.	C
12			Observed personal employee drawstring bag stored on upper shelf above food items in back storage room. Drawstring bag removed from upper shelf and placed onto bottom shelf by male owner during inspection.	C
15			Observed gray bus tub and black bus tub with dirty dishes by dishwasher with edges of both bus tubs cracked and damaged.	NRI
23			Observed WIC condensation unit dripping condensation water at time of inspection.	NRI
35			Observed two fly strips with flies attached hanging from ceiling in kitchen by ice machine, 3-compartment sink, and food prep counter. Fly strips removed by male owner during inspection.	C
36			Observed accumulated standing water along food cook line between steam table and stove.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			Please note that if the school or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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 IL FSSM 8-hour class at WCHD: October 4 & 6, 2016	
			IL FSSM class at U of I Extension - Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilby

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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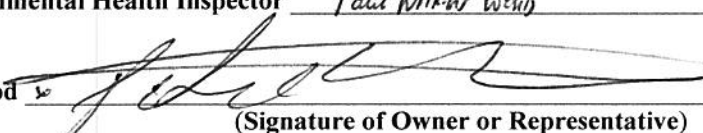
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(Establishment Name)

Date: 20 September 2016

Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sinks, especially before using gloves and after returning from the restroom (double hand washing required); use paper towels or hand-drying device to dry hands	
			- Chlorine: 50-100 ppm at sink – immersion for 1 minute/75° F; dishwasher final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Ensure all food intended for consumer consumption is obtained from approved and inspected sources	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	
			- Use fly strips during off-hours when the establishment is closed to the public; make sure insecticides, insect sprays, etc., are properly used according to the label instructions & by properly trained personnel	

Sanitarian/Environmental Health Inspector Paul Wilkerson

These remarks have been explained to me and are understood


(Signature of Owner or Representative)

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