

- 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.: 17 103 H
Telephone: 527-3100
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Woody's Family Restaurant

Owner/Agent: Woody's Family Restaurant LLC/Merita Bekjiri

Address: 609 W. Main Street

City: El Paso

ZIP Code: 61738

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	X C	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	X C	1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
*3	X C	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		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23		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		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X C	1	Single-service articles, storage, dispensing	37	X	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	X C	2	No re-use of single-service articles	LIGHTING			
8	X C	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 C	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		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		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/200 ppm

Hot Foods Sausage gravy 154° F

Cold Foods Pea salad 40° F

Manager Certification No. of: 107400

Chicken & dumpling soup 187° F

Cottage cheese 41° F

Full-Time Employee: Amanda Chapman Exp. Date 9/19

Vegetable soup 150° F

White rice 39° F / Pasta 40° F

Mashed potatoes 159° F

RIC, RIF, WIC, WIF - OK

Received by/Title Beckjiri

A. Beckjiri
(Signature of Owner or Representative)

Sanitation Score: 82 (100 minus demerits)

Date: 12 September 2017

Time In: 2:30 p.m. Time Out: 3:45 p.m.

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By Paul Wilkins WWC (EL)
(Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 103 H

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

(Establishment Name)

Date: 12 September 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed dented can of Empire's Treasure light tuna stored on slotted shelf in storage room. Dented can removed from slotted shelf by male food employee during inspection.	C
3			Observed in kitchen in RIC (by food prep cooler, corner) white plastic container of cut cantaloupe melon without date of preparation or discard date on container. Cut cantaloupe melon discarded by male food employee during inspection.	C
8			Observed multiple food items in RIC, WIC, and WIF stored uncovered. Multiple food items covered by male food employee during inspection.	C
10			Observed in storage room in brown rice rolling bin metal scoop with handle in direct contact with brown rice. Metal scoop with handle removed from brown rice and placed back into brown rice with handle extended above brown rice.	C
21			Observed blue wiping cloth stored in corner of exhaust hood grill. Blue wiping cloth removed by male food employee during inspection.	C
25			Observed at drink prep station white coffee filters stored directly on top of coffee grinder unit. Coffee filters removed to clear plastic container by female food employee during inspection.	C
26			Observed pieces of cardboard box re-used as shelving support on slotted shelves in storage room. Pieces of cardboard removed from shelves by male owner during inspection.	C
37			Observed exterior door (east) to establishment not maintained in good repair.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			Please note that if establishment 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 3 & 5, 2017	
			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. Food handler certification is required 30 days from the hire date of food employees.	

Sanitarian/Environmental Health Inspector

Paul Williams WCHD

These remarks have been explained to me and are understood

Bea

Adrian

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			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.	
		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 food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- 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	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 50-100 ppm at dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Exterior doors shall be self-closing & tight-fitting and kept closed except during periods of actual use	
			- Make sure live animals are excluded from the kitchen/dining facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	

Sanitarian/Environmental Health Inspector

Paul Wilkins

These remarks have been explained to me and are understood

Bea

[Signature]
(Signature of Owner or Representative)

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