

# 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	4	Date	08/20/2018
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Woody's Family Restaurant	License/Permit # 18 087	Permit Holder Woody's Family Restaurant LLC		Risk Category 1	
Street Address 609 W. Main Street		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

## 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			<b>Risk factors</b> 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	COS	R	Compliance Status	COS	R
<b>Supervision</b>			<b>Protection from Contamination</b>		
1	In		15	Out	
Person in charge present, demonstrates knowledge, and performs duties			Food separated and protected		
2	In		16	Out	
Certified Food Protection Manager (CFPM)			Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>			17	In	
3	In		Proper disposition of returned, previously served, reconditioned and unsafe food		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>		
4	In		18	In	
Proper use of restriction and exclusion			Proper cooking time and temperatures		
5	Out	X	19	In	
Procedures for responding to vomiting and diarrheal events			Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>			20	In	
6	In		Proper cooling time and temperature		
Proper eating, tasting, drinking, or tobacco use			21	In	
7	In		Proper hot holding temperatures		
No discharge from eyes, nose, and mouth			22	In	
<b>Preventing Contamination by Hands</b>			Proper cold holding temperatures		
8	In		23	In	
Hands clean and properly washed			Proper date marking and disposition		
9	In		24	N/A	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Time as a Public Health Control; procedures & records		
10	Out	X	<b>Consumer Advisory</b>		
Adequate handwashing sinks properly supplied and accessible			25	In	
<b>Approved Source</b>			Consumer advisory provided for raw/undercooked food		
11	In		<b>Highly Susceptible Populations</b>		
Food obtained from approved source			26	N/A	
12	N/O		Pasteurized foods used; prohibited foods not offered		
Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>		
13	In		27	In	
Food in good condition, safe, and unadulterated			Food additives: approved and properly used		
14	In		28	In	
Required records available: shellstock tags, parasite destruction			Toxic substances properly identified, stored, and used		
			<b>Conformance with Approved Procedures</b>		
			29	N/A	
			Compliance with variance/specialized process/HACCP		

## 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	COS	R	Compliance Status	COS	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
30			43		
Pasteurized eggs used where required			In-use utensils: properly stored		
31			44		
Water and ice from approved source			Utensils, equipment & linens: properly stored, dried, & handled		
32			45		
Variance obtained for specialized processing methods			Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>			46		
33			Gloves used properly		
Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>		
34			47		
Plant food properly cooked for hot holding			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35			48		
Approved thawing methods used			Warewashing facilities: installed, maintained, & used; test strips		
36			49		
Thermometers provided & accurate			Non-food contact surfaces clean		
<b>Food Identification</b>			<b>Physical Facilities</b>		
37			50		
Food properly labeled; original container			Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>			51		
38	X		Plumbing installed; proper backflow devices		
Insects, rodents, and animals not present			52		
39			Sewage and waste water properly disposed		
Contamination prevented during food preparation, storage and display			53		
40			Toilet facilities: properly constructed, supplied, & cleaned		
Personal cleanliness			54		
41			Garbage & refuse properly disposed; facilities maintained		
Wiping cloths: properly used and stored			55		
42			Physical facilities installed, maintained, and clean		
Washing fruits and vegetables			56		
			Adequate ventilation and lighting; designated areas used		
			<b>Employee Training</b>		
			57		
			All food employees have food handler training		
			58	X	
			Allergen training as required		

# Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 18 087

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: <50\*/200

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/steam table	150	Crab salad/RIC	39	Milk/RIC	40
Nacho cheese/steam table	136	Fried chicken/WIC	38	Coconut creme pie/RIC	41
Au jus/steam table	170	Ribs/WIC	39		
Green beans/steam table	141	Diced eggs/WIC	38		
Scrambled eggs/griddle	161	Cottage cheese/WIC	39		
Hamburger/griddle	159	Pea salad/WIC	40		
Vegetable soup/wait station	139	Sliced ham/WIC	40		
Ham & beans soup/wait station	143	Cut lettuce/WIC	41		
		Pasta/RIC	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees. Handwashing signs provided during inspection.
15	3-302.11 (P) Observed in WIC two (2) cartons of raw eggs stored above containers of sliced potatoes and hash browns. Raw eggs removed to bottom shelf by male owner during inspection.
16	4-501.114 (P) Observed mechanical warewashing machine not providing minimum concentration of chlorine sanitizing solution in final rinse cycle as indicated by test kit and test kit provided at establishment. Sanitizer switch primed by male owner during inspection and recheck with test kit indicated 50 ppm of chlorine during inspection.
38	6-202.15 (C) Observed east exterior entrance/exit door not properly tight-fitting on bottom left corner of door and door jamb. Exterior, outer-opening doors shall be self-closing and tight-fitting. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed food allergy awareness training certification documentation not provided for all certified food protection managers employed at food establishment. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Muhamed Beciri

Muhamed Beciri 14730410 - ServSafe Exp. 2/2022	Lisa Heller 21441092 - NRFSP Exp. 3/2023	Brooke Wilson 21441104 - NRFSP Exp. 3/2023	Merita Beciri 14730409 - ServSafe Exp. 2/2022
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HACCP Topic: TCS food storage procedures

JR Beciri  
 Person in Charge (Signature)

Aug 20, 2018  
 Date

Paul Wilson (E)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

