

# 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	11/05/2018
Establishment Midway Duck Inn		License/Permit #	0	Time In	2:50 PM
Street Address 2112 State Route 26		Permit Holder	0	Time Out	5:10 PM
City/State LowPoint, IL		ZIP Code	Risk Category		
			M & T Midway Duck Inn Business Inc		
			I		
			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

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

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

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Establishment: Midway Duck Inn

Establishment #: 18 109

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<50

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Gravy/steam table	185	Milk/RIC wait prep	41	Pastrami/WIC	36
Creamed corn/steam table	157	Cut lettuce/RIC wait prep	41	Cut lettuce/cold-holding kitchen	41
Spaghetti meat sauce/steam table	180	Sliced tomatoes/RIC wait prep	41	Sliced tomatoes/cold-holding	41
Green beans/steam table	197	Shredded cheese/RIC wait prep	41		
Mashed potatoes/steam table	137	Spaghetti pasta/WIC	38		
Potato soup/wait prep hot-hold	165	Sliced turkey/WIC	39		
Chili/wait prep hot-holding unit	188	Chicken noodle soup/WIC	35		
Chicken noodle soup/wait prep	187	Fried chicken/WIC	39		
		Chili/WIC	34		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks at bar and at wait food prep area. Hand washing signs provided and posted during inspection.
15	3-302.11 (P) Observed in WIC plastic container of apples stored on slotted shelf below package of raw bacon. Plastic container of apples removed to upper slotted shelf by male food employee during inspection.
16	4-501.114 (P) Observed with chlorine test kit concentration of mechanical warewashing machine sanitizing rinse less than 50 ppm of chlorine. Upon further inspection, the chlorine sanitizing solution bulk container was empty. After obtaining a new bulk container by male person-in-charge, concentration of sanitizing rinse was 50 ppm after recheck.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in RIF (GE, silver door). Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen by 4-burner stove three (3) squeeze containers of liquid food substance and one (1) dry food substance without name identifying contents on containers. Liquid food substances were water, garlic butter, and butter, while the dry food substance was seasoning, according to male food employee. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in storage area by WIC clear plastic container of white flour with handle of metal scoop in direct contact with food substance. Metal scoop with handle removed from white flour and placed into separate plastic container by male person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Todd Waldschmidt

Todd Waldschmidt  
11256579 – ServSafe  
Exp. 4/2020

HACCP Topic: TCS food storage requirements, sanitization requirements

Person in Charge (Signature) \_\_\_\_\_

Nov 5, 2018

Date

Inspector (Signature) \_\_\_\_\_

*Paul Williams* (EL)

Follow-up:  Yes  No (Check one)

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

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

47

4-101.11 (P) Observed at bar below slicer unit white plastic cutting board with red edges with deep gouges, crevices, and not maintained in good repair. Cutting board removed from service by male person-in-charge during inspection.

49

4-602.13 (C) Observed at bar accumulated condensation ice in RIF compartment of RIC (GE, silver door). Please correct this violation within 90 days or at least by next routine inspection.

58

410 ILCS 625 (C) Observed no documentation that certified food protection manager has food allergy awareness training certification. Please correct this violation within 90 days or at least by next routine inspection.

Please correct any violations noted above ASAP, but at least by next routine inspection

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 permit must be applied for & approved by WCHD.

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

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.

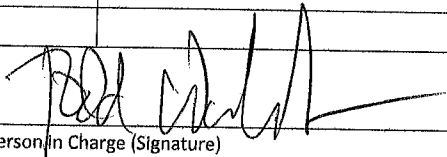
Next certified food protection manager 8-hour class & exam at WCHD: Spring 2019

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.

This facility is on the NCPWS program and must routinely collect water samples as required

  
Person in Charge (Signature)

Nov 5, 2018

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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