

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2		Date 03/30/2023
Establishment Busy Corner		License/Permit # 23 064		Time In 9:50 AM
Street Address 302 S. Eureka Street		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 11:45 AM
City/State Goodfield, IL		Permit Holder Busy Corner Inc		Risk Category 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	
Supervision								
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	In	Food-contact surfaces; cleaned and sanitized	
Employee Health								
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						
5	In	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices								
6	In	Proper eating, tasting, drinking, or tobacco use						
7	In	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands								
8	In	Hands clean and properly washed						
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed						
10	In	Adequate handwashing sinks properly supplied and accessible						
Approved Source								
11	In	Food obtained from approved source						
12	N/O	Food received at proper temperature						
13	In	Food in good condition, safe, and unadulterated						
14	N/A	Required records available: shellstock tags, parasite destruction						
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			COS	R	Proper Use of Utensils	COS	R	
30	Pasteurized eggs used where required				43	In-use utensils: properly stored		
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	X	
Food Temperature Control								
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly		
34	Plant food properly cooked for hot holding							
35	Approved thawing methods used							
36	Thermometers provided & accurate							
Food Identification								
37	Food properly labeled; original container							
Prevention of Food Contamination								
38	Insects, rodents, and animals not present							
39	Contamination prevented during food preparation, storage and display							
40	Personal cleanliness							
41	Wiping cloths: properly used and stored							
42	Washing fruits and vegetables							
Physical Facilities								
50	Hot and cold water available; adequate pressure							
51	Plumbing installed; proper backflow devices							
52	Sewage and waste water properly disposed							
53	Toilet facilities: properly constructed, supplied, & cleaned							
54	Garbage & refuse properly disposed; facilities maintained							
55	Physical facilities installed, maintained, and clean							
56	Adequate ventilation and lighting; designated areas used							
Employee Training								
57	All food employees have food handler training							
58	Allergen training as required							

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Page 2 of 3

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Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<100*

Heat: 191

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage/griddle	190	Diced ham/RIC cook line	35	Ham/WIC	38
Hash brown casserole/steam	154	Sliced cheese/RIC cook line	38	Hollandaise sauce/WIC	37
Sausage gravy/steam table	158	Sausage/RIC cook line	38	Hash brown casserole/WIC	28
Hash browns/griddle	169	Pancake batter-cooling/RIC	44	Peeled hard boiled eggs/WIC	40
Hollandaise sauce/stove	160	Ham salad/RIC	37	Lemon meringue pie-cooling/WIC	86
Chili/soup urn	145	Wild rice/RIC	34	Coconut creme pie-cooling/WIC	53
Stuffed green pepper soup/soup	171	Chunky chicken salad/RIC	34	Cottage cheese/RIC salad prep	35
Vegetable beef soup/soup urn	155	Peeled hard boiled eggs/RIC	40	Cole slaw/RIC salad prep	38
Sliced ham/RIC cook line	40	Turkey/WIC	38	French silk pie/pie case	39

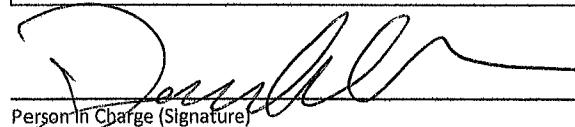
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in WIC raw eggs in boxes stored on slotted shelf above vanilla pudding in clear plastic containers. Store raw food below ready-to-eat food to prevent cross-contamination. Vanilla pudding moved to separated storage shelf by person-in-charge during inspection.
28	4-501.114 (P) Observed at wait station chlorine sanitizer spray bottle indicated a concentration of less than 100 ppm of chlorine using a chlorine test kit and water temperature indicated 70° F. Using chlorine test kit provided by establishment, concentration of chlorine indicated less than 100 ppm. A chlorine sanitizing solution in a bucket or spray bottle shall have a concentration of at least 100 ppm and a water temperature between 55° F - 74° F. New chlorine sanitizing solution created by person-in-charge. Recheck = 100 ppm - OK.
45	4-903.11 (C) Observed in back food prep/bakery area foil pie pans stored incorrectly in "up" position on top of oven. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Foil pie pans inverted by person-in-charge during inspection.
56	4-204.11 (C) Observed in kitchen along cook line exhaust hood filters soiled with accumulated debris and grease. Exhaust ventilation hood 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.

CFPM Verification (name, expiration date, ID#): Derek Vollmer

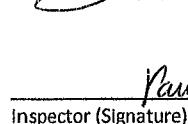
Derek Vollmer 1071764 - Always Food Safe Exp. 12/2026	Patty Oxendine 19445919 - ServSafe Exp. 5/2025	Ryan Ball 19502868 - ServSafe Exp. 6/2025	Paul Talley 16918671 - ServSafe Exp. 9/2023
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HACCP Topic: TCS food temperature/cool down/raw food storage requirements, no bare hand contact with ready-to-eat food


Person in Charge (Signature)

Mar 30, 2023

Date


Inspector (Signature)


EJ

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

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