

Food Establishment Inspection Report

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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		Permit Holder	Busy Corner Inc	Time Out	11:45 AM
City/State Goodfield, IL		ZIP Code	61742	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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
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	

Compliance Status		COS	R
Protection from Contamination			
15	Out	Food separated and protected	X
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
28	Out	Toxic substances properly identified, stored, and used	X
Conformance with Approved Procedures			
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
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
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	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	Single-use/single-service articles: properly stored and used	X
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
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	X	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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Establishment: Busy Corner

Establishment #: 23 064

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

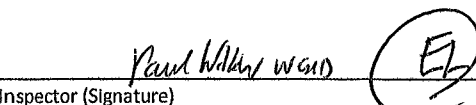
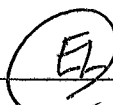
Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in WIC raw eggs in boxes stored on slotted shelf above vanilla pudding in clear plastic containers. Store raw food below ready-to-eat food to prevent cross-contamination. Vanilla pudding 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

 Mar 30, 2023
Person in Charge (Signature) Date

 
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment #: 23 064

[illegible]

Person in Charge (Signature)

Mar 30, 2023

Date _____

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: