

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 0	Date 03/08/2023
Establishment Country Cafe		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:20 PM
License/Permit # 23 129		Permit Holder Country Cafe LLC	Time Out 1:35 PM
Street Address 174 Danvers Road		Risk Category I	
City/State Congerville, IL		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					Protection from Contamination		
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety		
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	N/O	Proper reheating procedures for hot holding
Good Hygienic Practices					20	N/O	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
Preventing Contamination by Hands					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			Consumer Advisory		
10	In	Adequate handwashing sinks properly supplied and accessible			25	In	Consumer advisory provided for raw/undercooked food
Approved Source					Highly Susceptible Populations		
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			Food/Color Additives and Toxic Substances		
13	In	Food in good condition, safe, and unadulterated			27	N/A	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

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
Safe Food and Water					Proper Use of Utensils		
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	
Food Temperature Control					46	Gloves used properly	
33		Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
34		Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35		Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips	
36		Thermometers provided & accurate			49	Non-food contact surfaces clean	
Food Identification					Physical Facilities		
37		Food properly labeled; original container			50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination					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	X Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training		
57		All food employees have food handler training			58	Allergen training as required	

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Establishment: Country Cafe

Establishment #: 23 129

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Janel Wettstein

Janel Wettstein 21719910 - NRFSP Exp. 1/2026	Linda Knobloch 21719907 - NRFSP Exp. 1/2026	Paula Hartman 16511402 - ServSafe Exp. 5/2023	Reuben Knobloch 21719908 - NRFSP Exp. 1/2026
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HACCP Topic: TCS food temperature/cooling requirements, no bare hand contact with ready-to-eat food, proper sanitization requirements

Janel Wettstein

Person in Charge (Signature)

Mar 8, 2023

Date

Paul Wilkes wrote

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Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Country Cafe

Establishment #: 23 129

OBSERVATIONS AND CORRECTIVE ACTIONS

Janel Wettstein
11/20/2018 (Signature)

Person in Charge (Signature)

Mar 8, 2023

Date

Paul Wilkins wants

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: