

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 03/07/2023
Establishment Woody's Family Restaurant		License/Permit # 23 171		Time In 9:20 AM
Street Address 1311 N. Carolyn Drive #A		Permit Holder PAM HDZ Inc		Time Out 11:15 AM
City/State Minonk, 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																																																																																																																																															
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																																																																																																																																															
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			Time/Temperature Control for Safety																																																																																																																																										
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	Out	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				14	N/A	Required records available; shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations				GOOD RETAIL PRACTICES								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			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
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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	X	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																																																																																																																														
33	Proper cooling methods used; adequate equipment for temperature control				46		Gloves used properly																																																																																																																							
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending																																																																																																																									
35	Approved thawing methods used				47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			36	Thermometers provided & accurate				48		Warewashing facilities: installed, maintained, & used; test strips			Food Identification								37	X	Food properly labeled; original container	X		Prevention of Food Contamination								38	X	Insects, rodents, and animals not present	X		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	X	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: Woody's Family Restaurant

Establishment #: 23 171

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vegetable soup/steam table	159	Pasta/RIC	45	Ham/WIC	35
Chicken & rice soup/steam table	143	Chicken/RIC	41	Sour cream/RIC wait prep	40
Pepper gravy/steam table	141	Sliced cheese/RIC	45	Milk/RIC	41
Yellow gravy/steam table	172	Ham/RIC	45	Cheesecake/RIC	40
Brown gravy/steam table	169	Cole slaw/RIC prep	40		
		Shredded cheese/RIC prep	41		
		Sliced cheese/WIC	38		
		Shredded cheese/WIC	37		
		Chili/WIC	38		

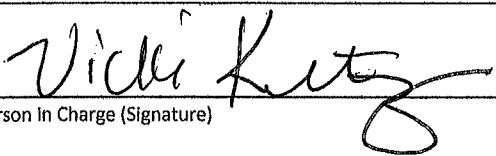
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in kitchen in RIC (2-door) multiple food items with internal temperatures indicating more than 41° F using a food temperature measuring device with metal-stem. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection. Ambient (air) temperature of RIC indicated 46° F. RIC thermostat adjusted by person-in-charge during inspection and within 30 minutes thermometer indicated 36° F. TCS food items discarded by person-in-charge during inspection.
28	7-206.12 (P) Observed in storage room rodent bait block stored on floor coving below shelf. Rodent bait shall be contained in a covered, tamper-resistant bait station. Rodent bait block removed and discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in storage room shake-style metal container with dry white food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry white food substance was powdered sugar according to person-in-charge and labeled by person-in-charge during inspection.
38	6-501.111 (Pf) Observed in storage room several rodent droppings on boxes of food. Boxes of food appeared to be intact. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence by routinely inspecting the premises for evidence of pests. Rodent droppings cleaned up by person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen white plastic scoop with handle stored in direct contact with flour. Store in-use utensils: 1) In the food with the handle above the top of the food item; 2) on a clean and sanitized surface. White plastic scoop removed from flour

CFPM Verification (name, expiration date, ID#): Vicki Kuntz

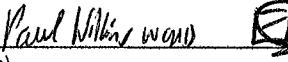
Pedro Hernandez 21729423 - NRFSP Exp. 2/2026	Vicki Kuntz L2SC-017202 - Learn 2 Serve Exp. 5/2024	Cynthia Triplett 21487685 - NRFSP Exp. 7/2023	Amber Westfall 1340178 - Always Food Safe Exp. 5/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food requirements, employee health


Person in Charge (Signature)

Mar 7, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

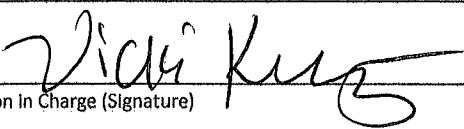
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Establishment: Woody's Family Restaurant

Establishment #: 23 171

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	by person-in-charge during inspection.
47	4-204.12 (C) Observed in kitchen front cover of ice machine (Hoshizaki) missing, not attached, and allows for direct access into the food-contact area of the ice bin. Install covers to prevent contaminants and other foreign matter from falling into into the food. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen along cook line and back prep area flooring damaged, cracked, and not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-304.11 (C) Observed in kitchen exhaust duct pipe from gas hot water heater to ceiling missing and not attached. If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
56	4-204.11 (C) Observed in kitchen above griddle center divider of exhaust hood soiled with accumulated debris and grease drips and on right side of exhaust hood unapproved plastic pail used for grease collection soiled with accumulated debris. Exhaust ventilation hood systems in food preparation areas shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, and utensils. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least next routine inspection
	Please note 1 repeat violation (item #56) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPN certification and be on the premises during all hours of operation
	Allergen awareness training certification is required for all certified food protection managers
	Please note that if establishment or group fundraiser is cooking/Preparing/serving food outside of kitchen facility (grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and approval.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2023
	Food handler certification is required for all food employees without CFPN certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.


Person in Charge (Signature)

Mar 7, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____