

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	1	Date	04/18/2023
Establishment Minonk Lanes	License/Permit # 23 133	No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:55 AM
Street Address 450-454 N. Chestnut Street		Permit Holder Minonk Lanes LLC	Risk Category II		
City/State Minonk, IL	ZIP Code 61760	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		
2	In		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	Out		X
Approved Source			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	In		
19	N/A		
20	N/A		
21	In		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	In		
Conformance with Approved Procedures			
29	N/A		

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			
31			
32			
Food Temperature Control			
33			
34			
35			
36	X		
Food Identification			
37	X		X
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44			
45			
46			
Utensils, Equipment and Vending			
47			
48			
49	X		
Physical Facilities			
50			
51			
52			
53			
54			
55	X		
56			
Employee Training			
57			
58			

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Establishment: Minonk Lanes

Establishment #: 23 133

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese-cooking/crock pot	127	Sliced tomatoes-cooling/cold-hold	53	Shredded cheese/RIC	41
Taco meat/crock pot	162	Cut lettuce/RIC	41	Buttermilk/RIC	41
Crab rangoon/fryer	175	Sliced cheese/RIC	41	Sour cream/RIC	41
Hamburger/flattop	203	Shredded cheese/RIC	41		
		Diced chicken/RIC	41		
		Pasta salad/RIC	41		
		Ham/RIC	41		
		Peeled hard-boiled eggs/RIC	41		
		Sliced cheese/RIC	41		

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 in kitchen a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink used by food employees. Provide a clearly visible handwashing sign at each hand sink. Hand washing sign provided and posted during inspection.
36	4-204.112 (C) Observed in storage room temperature measuring device not provided and conspicuous in RIF (chest) and in RIF (Midea). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen on shelf by flattop squeeze container of clear liquid and shake-style container with dry orange powder food substance without name identifying contents on containers and in kitchen on shelf above 3-compartment sink shake-style container of dry white food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Squeeze container was water, shake-style containers were seasoned salt and pretzel salt, according to person-in-charge, and labeled by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen table surface under flattop soiled with accumulated debris and grease. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Stephanie Fuchs

Stephanie Fuchs 2238464 - Always Food Safe Exp. 3/2028	John Stolt 1315536 - Always Food Safe Exp. 3/2027	Donald Wilder 1269372 - Always Food Safe Exp. 3/2027	Jackie Zivney 2046692 - Always Food Safe Exp. 2/2028
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, allergy signage, employee health

Stephanie L Fuchs
Person in Charge (Signature)

Apr 18, 2023

Date

Paul Wilkin Wain
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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[illegible]

Stephanie L Fuchs
Person in Charge (Signature)

Apr 18, 2023

Date _____

Paul Wilkins WARD
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: