

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 04/10/2023
Establishment Woody's Family Restaurant		License/Permit # 23 168	Time In 12:30 PM
Street Address 609 W. Main Street		Permit Holder Woody's Family Restaurant LLC	Time Out 2:45 PM
City/State El Paso, IL		ZIP Code 61738	Routine Inspection
		Purpose of 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	Out	Certified Food Protection Manager (CFPM)	X
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	Out	Food in good condition, safe, and unadulterated	X
14	N/A	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15	In	Food separated and protected	
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	N/O	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	In	Toxic substances properly identified, stored, and used	
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	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39	X	Contamination prevented during food preparation, storage and display	X
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47	X	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	X	Physical facilities installed, maintained, and clean	X
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

Establishment: Woody's Family Restaurant

Establishment #: 23 168

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 25/50/<100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken breast/griddle	165	Imitation crab meat/WIC	24	Cottage cheese/RIC	39
Hamburger/griddle	180	Ham/WIC	37	Italian vegetables/RIC	40
Chicken tenders/fryer	199	Stuffing/WIC	39	Pea salad/RIC	40
Over hard eggs/griddle	145	Precooked hamburger/WIC	38	Milk/RIC wait prep	41
Chicken noodle soup/steam table	153	Peeled hard-boiled eggs/WIC	38	Diced ham/RIC prep	39
Chopped steak/griddle	155	Precooked ribs/WIC	40	White rice/RIC prep	39
Sausage gravy/steam table	148	Beef stew/WIC	40	Diced eggs/salad bar	41
Spaghetti meat sauce/steam table	149	Precooked taco meat/WIC	39	Macaroni salad/salad bar	41
Mashed potatoes/steam table	141	Sausage/RIC prep	39	Lemon meringue pipe/RIC pie	40

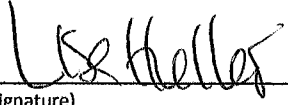
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current certified food protection manager certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
13	3-202.15 (Pf) Observed in kitchen two (2) dented cans of Sysco Classic sliced peaches on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can rack shelf by person-in-charged during inspection.
37	3-302.12 (C) Observed in kitchen liquid food substances in two (2) white plastic containers without name identifying contents on containers. Identify food storage containers with common name of the food. Liquid food substances were egg wash and butter mix for chicken prepared today, according to food employee, and labeled by food employee during inspection.
39	3-303.11 (P) Observed in kitchen in ice machine (Manitowoc) employee personal drink item (Red Bull energy drink in unopened can) stored in ice intended for customer consumption. After use as a medium for cooling the exterior surfaces of food, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food. Employee personal drink item removed and ice removed by person-in-charge during inspection.

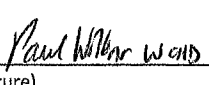
CFPM Verification (name, expiration date, ID#): Lisa Heller

Lisa Heller 23538955 - ServSafe Exp. 3/2028	Kayle Martinez 21557942 - NRFSP Exp. 3/2024		
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HACCP Topic: TCS food temperature and date-marking requirements, no bare hand contact with ready-to-eat food, sanitizer requirements


 Person in Charge (Signature)

Apr 10, 2023
 Date


 Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Woody's Family Restaurant

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-305.14 (C) Observed in WIC several containers of food stored uncovered on slotted shelving. Unpackaged food shall be protected from contamination. Containers of food covered by food employee during inspection.
41	3-304.14 (C) Observed at wait station chlorine sanitizing solution indicated less than 100 ppm of chlorine using a chlorine test kit and water temperature of 70° F. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. Make sure to use only EPA-registered chemical sanitizer solutions. New chlorine sanitizing solution created with EPA-registered chlorine bleach by person-in-charge during inspection. Recheck - 100 ppm/73° F = OK.
47	4-101.11 (P) Observed in kitchen in WIC food item (cut lettuce) stored in re-used plastic container originally labeled chicken. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter. Food item and container discarded by person-in-charge during inspection.
47	4-202.16 (C) Observed customer seating booth # 1 & #19 with seat surface damaged, torn, and not maintained in food repair. Non food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.113 (C) Observed exterior garbage dumpster with lids propped open at time of inspection. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment. Exterior garbage dumpster lids closed by food employee during inspection.
55	6-201.11 (C) Observed in entrance area of establishment (south) wall damaged and not maintained in good repair. Walls and wall 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.
Please correct any violations noted above ASAP but at least by next routine inspection	
Please note 2 repeat violations (item #2 & 55) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
Facility is still classified as a Category I food establishment	
The person-in-charge shall have CFPM certification and be on the premises during all hours of operation	
Allergy 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.	
WCHD provides free food safety in-services to establishments & their staff	
Next certified food protection manager 8-hour class & exam at WCHD: Fall 2023	
Food handler certification is required for all food employees without CFPM certification	
Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside	
Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.	

Use Heller
Person In Charge (Signature)

Apr 10, 2023

Date

Paul Wilkins WCHD
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____