

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 | | 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 | Out | Certified Food Protection Manager (CFPM) | X | | 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 | Out | Food in good condition, safe, and unadulterated | X | | 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

| Good Retail Practices | | | COS | R | Good Retail Practices | | | 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 | X 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 | X Food properly labeled; original container | X | | | 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 | X Contamination prevented during food preparation, storage and display | X | | | 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 | X Physical facilities installed, maintained, and clean | | X | |
| 42 | Washing fruits and vegetables | | | | 56 | 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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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-charge 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. |

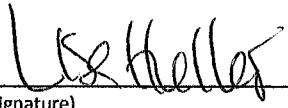
CFPM Verification (name, expiration date, ID#): Lisa Heller

Lisa Heller
23538955 - ServSafe
Exp. 3/2028

Kayle Martinez
21557942 - NRSFP
Exp. 3/2024

HACCP Topic: TCS food temperature and date-marking requirements, no bare hand contact with ready-to-eat food, sanitizer requirements

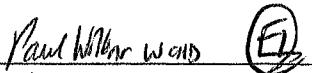
Person in Charge (Signature)



Apr 10, 2023

Date

Inspector (Signature)

 (E)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Page 3 of 3

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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 inn 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 helmet
Person in Charge (Signature)

Apr 10, 2023

Date

Paul Wiltshire WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____