

# 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 1		Date 05/08/2023
Establishment Cornerstone Family Restaurant		License/Permit # 23 142		Time In 12:55 PM
Street Address 1101 W. Center Street		Permit Holder Cornerstone Family Restaurant Inc		Time Out 2:45 PM
City/State Eureka, IL		ZIP Code 61530		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																																																																																																																																																																																																																																																																																																																			
<b>Supervision</b>																																																																																																																																																																																																																																																																																																																										
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																																																																																																																																																																																																																																																																																																																			
<b>Employee Health</b>																																																																																																																																																																																																																																																																																																																										
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			<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																																																																																																					
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	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	In	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	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	In	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			<b>Consumer Advisory</b>			14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>			<b>GOOD RETAIL PRACTICES</b>								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				<b>Safe Food and Water</b>			COS	R	<b>Proper Use of Utensils</b>			COS	R	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			X	32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used				<b>Food Temperature Control</b>								33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>				35	Approved thawing methods used				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			X	<b>Food Identification</b>								37	Food properly labeled; original container				<b>Prevention of Food Contamination</b>								38	Insects, rodents, and animals not present				39	Contamination prevented during food preparation, storage and display				40	Personal cleanliness				41	Wiping cloths: properly used and stored		X		42	Washing fruits and vegetables				<b>Physical Facilities</b>				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	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				<b>Employee Training</b>								57	All food employees have food handler training				58	Allergen training as required			
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# Food Establishment Inspection Report

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Establishment: Cornerstone Family Restaurant

Establishment #: 23 142

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25-49/>100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili/soup urn	138	Fried chicken/hot-holding cabinet	150	Sliced tomatoes/RIC prep	41
Broccoli cheese soup/soup urn	156	Polish sausage/RIC	40	House SW ranch dressing/RIC	40
Roast beef/steam table	167	Cut lettuce/RIC	40	Shredded cheese/RIC prep	41
Mashed potatoes/steam table	161	Corn mix/RIC	39	Sliced cheese/RIC prep	40
Polish sausage/steam table	138	Chicken salad/RIC	38	Potato salad/WIC	40
Sauerkraut/steam table	143	Pancake batter-cooling/RIC	70	Ground sausage/WIC	36
Hash browns/grill flattop	192	Diced ham/RIC prep	37	Pea salad/WIC	40
Eggs over easy/grill flattop	145	Ground sausage/RIC prep	40	Precooked chicken/WIC	41
Meatloaf/microwave	185	Peeled hard boiled egg/RIC prep	41	Cottage cheese/RIC wait prep	40

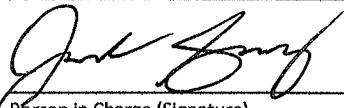
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-207.11 (P) Observed in main wait staff area bottle of ibuprofen pills stored next to container of candy sprinkles on shelf. Medicines that are in a food establishment for the employees' use shall be labeled as specified under §7-101.11 and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. Bottle of ibuprofen removed to cabinet drawer by cash register by food employee during inspection.
37	3-602.11 (C) Observed at salad bar multiple food items not properly labeled with names of food visible to customers. Use a card or sign to label with common name of food. Please correct this violation within 90 days or at least by next routine inspection.
41	3-304.14 (C) Observed with chlorine test kit concentration of chlorine sanitizing solution at wait station indicated more than 100 ppm of chlorine and water temperature of 99° F. Using test kit provided at establishment, concentration of chlorine sanitizing solution indicated more than 100 ppm of chlorine. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration of 100 ppm when the water temperature is 55°-74° F or 50-99 ppm when the temperature is 75°-119° F. Use EPA-registered chlorine bleach products to create chlorine sanitizing solutions. New chlorine sanitizing solution created by person-in-charge. Recheck = 100 ppm - OK.
44	4-801.11 (C) Observed in kitchen soiled wiping cloth stored on grill flattop wood shelf next to cooking utensils. Clean linens shall be free from food residues and other soiling matter. Soiled wiping cloth removed from wood shelf and placed into soiled linen container by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Jacob Sweeney

Jacob Sweeney 21542167 - NRFSP Exp. 1/2024	Matthew Galloway 21835618 - NRFSP Exp. 5/2027	Donna Hamilton-Sweeney 21631257 - NRFSP Exp. 10/2024	Ryan Black 21800417 - NRFSP Exp. 2/2027
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HACCP Topic: TCS food date-marking and temperature requirements, no bare hand contact with ready-to-eat food, employee health

  
Person in Charge (Signature)

May 8, 2023

Date

  
Inspector (Signature)



Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Cornerstone Family Restaurant

Establishment #: 23 142

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-101.19 (C) Observed in kitchen Manitowoc ice machine flip-lid interior plastic cracked, damaged, and temporarily repaired with white tape. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed sides of chicken fryers 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.
55	6-501.12 (C) Observed in kitchen floor in between chicken fryers soiled with accumulated debris and grease. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please note 1 repeat violation (item #47) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category I food establishment</p> <p>At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection</p> <p>Allergy awareness training certification is required for all certified food protection managers</p> <p>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 &amp; approved by WCHD.</p> <p>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 to ensure compliance.</p> <p>WCHD provides free food safety in-services to establishments &amp; their staff</p> <p>Next certified food protection manager 8-hour class &amp; exam at WCHD: Fall 2023</p> <p>Food handler certification is required for all food employees without CFPM 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.</p> <p>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 &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</p> <p>Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.</p>	
	
<p>Person in Charge (Signature)</p> <p>May 8, 2023</p>	
<p>Date</p>	
<p><u>Paul Williams, WCHD</u></p>	
<p>Inspector (Signature)</p>	
<p>Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Check one)</p>	
<p>Follow-up Date: _____</p>	