

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 3	Date 05/31/2023
Establishment Midway Duck Inn	License/Permit # 23 134	No. of Repeat Risk Factor/Intervention Violations 0	Time In 4:05 PM
Street Address 2112 State Route 26	City/State LowPoint, IL	Permit Holder M & T Midway Duck Inn Business Inc	Time Out 5:35 PM
ZIP Code 61545	Risk Category I		
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	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
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	Out	Adequate handwashing sinks properly supplied and accessible	X
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	

Compliance Status		COS	R
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	In	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
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	X	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		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43	X	In-use utensils: properly stored	X
44	X	Utensils, equipment & linens: properly stored, dried, & handled	X
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	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		Physical facilities installed, maintained, and clean	
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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Establishment: Midway Duck Inn

Establishment #: 23 134

Water Supply: ☐ Public ☒ Private Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corn-cooking/prep	90	Sliced cheese/RIC prep	40	Au gratin potatoes/WIC	49
Potato soup-cooking/stove	75	Sour cream/RIC prep	40	Potato soup/WIC	39
		Cut cabbage/RIC prep	40	Milk/WIC	41
		Shredded cheese/RIC prep	40		
		Diced tomatoes-cooling/RIC prep	50		
		Housemade ranch dressing/RIC	40		
		Blue cheese crumbles/RIC	41		
		Au gratin potatoes/WIC	47		
		Au gratin potatoes/WIC	48		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed in kitchen hand sink blocked by clear plastic containers. Hand washing sinks shall be accessible at all times. Clear plastic containers removed from hand sink by food employee during inspection.
13	3-202.15 (Pf) Observed in storage area two (2) dented cans of Allen's baked beans on slotted shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed to separate dented can area by food employee during inspection.
22	3-501.16 (P) Observed in WIC internal temperatures of three (3) cups of Au gratin potatoes measured 47° F - 49° 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 employees and person-in-charge. All three (3) cups of Au gratin potatoes removed and discarded by person-in-charge during inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring devices not provided and conspicuous in RIC & RIF (Frigidaire). 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 squeeze container of brown liquid food substance without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Brown liquid food substance was Teriyaki sauce according to food employee and labeled by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Todd Waldschmidt


Todd Waldschmidt L2SC-3-006124 - Learn 2 Serve Exp. 11/2025	Ken Gaspar L2SC-3-023130 - Learn 2 Serve Exp. 7/2027		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, sanitization concentration requirements


Person in Charge (Signature)

May 31, 2023

Date


Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment #: 23 134

[illegible]

Person In Charge (Signature)

May 31, 2023
Date

Inspector (Signature) Paul Wilkins wgo

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: