

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
Street Address 2112 State Route 26		Permit Holder M & T Midway Duck Inn Business Inc		Time In 4:05 PM
City/State LowPoint, IL		ZIP Code 61545		Time Out 5:35 PM
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	In	Certified Food Protection Manager (CFPM)			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	In	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	In	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	Out	Proper cold holding temperatures		X
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	Out	Adequate handwashing sinks properly supplied and accessible	X		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			27	N/A	Food additives: approved and properly used		
13	Out	Food in good condition, safe, and unadulterated	X		28	In	Toxic substances properly identified, stored, and used		
14	N/A	Required records available: shellstock tags, parasite destruction			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

COS			R	COS	R				
Safe Food and Water					Proper Use of Utensils				
30	Pasteurized eggs used where required			43	X	In-use utensils: properly stored			X
31	Water and ice from approved source			44	X	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			
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		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	X	Thermometers provided & accurate		49	X	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	Contamination prevented during food preparation, storage and display			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		Physical facilities installed, maintained, and clean			
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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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		
		Homemade 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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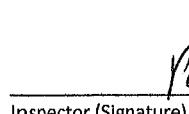
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, sanitization concentration requirements



Person in Charge (Signature)

May 31, 2023

Date


Paul W. Wohl
Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment: Midway Duck Inn

Establishment #: 23 134

Paul Waldorf

Person in Charge (Signature)

May 31, 2023

Date

Person in charge (Signature)

Paul Miller was

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: