

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	2	Date	07/17/2023
Establishment Busy Corner		License/Permit #	23 064	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 302 S. Eureka Street		Permit Holder Busy Corner Inc		Risk Category 1	
City/State Goodfield, IL		ZIP Code 61742		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		
2	In		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	In		
Approved Source			
11	In		
12	N/O		
13	Out		X
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	In		
19	In		
20	In		
21	Out		X
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	In		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	In		
Conformance with Approved Procedures			
29	N/A		

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			
31			
32			
Food Temperature Control			
33	X		X
34			
35			
36			
Food Identification			
37	X		X
Prevention of Food Contamination			
38			
39			
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43			
44	X		X
45			
46			
Utensils, Equipment and Vending			
47	X		X
48			
49	X		
Physical Facilities			
50			
51			
52			
53			
54			
55			
56			
Employee Training			
57			
58			

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Establishment: Busy Corner

Establishment #: 23 064

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

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: 187

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hash brown casserole/hot-hold	137	Turkey/RIC cook line	40	Lemon meringue pie-cooling/pie	54
Sausage patties/hot-holding	127	Diced ham/RIC cook line	37	Banana cream pie/RIC pie	36
Corn/hot-holding cabinet	142	Shredded cheese/RIC cook line	39	Cottage cheese/RIC salad prep	36
Meatloaf/steam table	167	Diced tomatoes/RIC cook line	39	Cole slaw/RIC salad prep	35
Gravy/steam table	144	Pancake batter-cooling/RIC	60	Coconut creme pipe-cooling/WIC	55
Corn/steam table	158	Peeled hard-boiled eggs/RIC	36	Macaroni & cheese/WIC	33
Roast beef/steam table	136	Chicken salad-cooling/RIC	60	Corned beef/WIC	36
Hollandaise sauce/stove	187	Ham salad-cooling/RIC	48	Roast beef/WIC	32
Broccoli cheddar soup/soup urn	170	Ice milk/soft serve unit	33	Chili/WIC	33

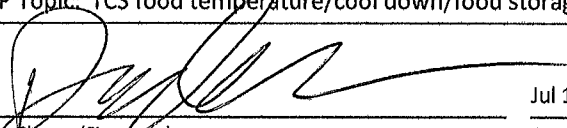
OBSERVATIONS AND CORRECTIVE ACTIONS

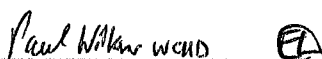
Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in back food prep area three (3) dented cans of Sunsource sauerkraut on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed to dented can area by person-in-charge during inspection.
21	3-501.16 (P) Observed in kitchen in hot-holding cabinet internal temperature of sausage patties measured 127° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of sausage patties measured 127° F. Time/Temperature Control for Safety food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge during inspection. Person-in-charge indicated sausage patties were in hot-holding cabinet since 8:00 am. Sausage patties rapidly reheated in oven to 211° F by person-in-charge during inspection.
33	3-501.15 (Pf) Observed in RIC (cook line) large container of chicken salad in process of cooling and cooling method inadequate for size and internal temperature of food. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) placing the food in shallow pans; (2) separating the food into smaller or thinner portions; (3) using rapid cooling equipment; (4) stirring the food in a container placed in an ice water bath; (5) using containers that facilitate heat transfer; (6) adding ice as an ingredient; or (7) other effective methods. Chicken salad removed from large container and placed into smaller containers by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Derek Vollmer

Derek Vollmer 1071764 - Always Food Safe Exp. 12/2026	Patty Oxendine 19445919 - ServSafe Exp. 5/2025	Ryan Ball 19502868 - ServSafe Exp. 6/2025	Heather Schmidgall 19445917 - ServSafe Exp. 5/2025
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HACCP Topic: TCS food temperature/cool down/food storage requirements, no bare hand contact with ready-to-eat food

Person in Charge (Signature)  Date Jul 17, 2023

Inspector (Signature) 

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

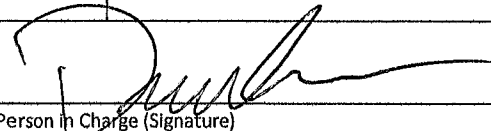
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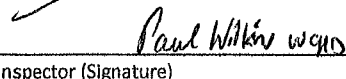
Establishment #: 23 064

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen along cook line squeeze container of clear liquid on shelf below flattop. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Clear liquid was water according to person-in-charge and labeled by person-in-charge during inspection.
44	4-903.11 (C) Observed in kitchen along cook line grill brush with long handle stored directly on floor by stove. Clean equipment shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Grill brush removed from floor by person-in-charge during inspection.
47	4-501.11 (C) Observed in kitchen in ice machine (Scotsman) on gray plastic ice deflecting flap center bolt with accumulated rust and 2nd bolt from left missing and not attached. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Person-in-charge stated 2nd bolt was already missing and not inside ice machine. Person-in-charge replaced 2nd bolt and center bolt with new bolts during inspection.
49	4-601.11 (C) Observed in kitchen along cook line exhaust vents of fryers soiled with accumulated debris and grease. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC right side condenser unit black grill fan cover soiled with accumulated debris and dust. 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.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	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
	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.
	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 & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	3-501.19 Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be prepared in advance, maintained in the food establishment, and made available to the regulatory authority upon request.


Person in Charge (Signature)

Jul 17, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____