

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 07/17/2023
Establishment Busy Corner		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:20 AM
Street Address 302 S. Eureka Street		Permit Holder Busy Corner Inc		Time Out 12:40 PM
City/State Goodfield, IL		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	Compliance Status	COS	R																																																																																																																																
Supervision																																																																																																																																							
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																																																																																																																																							
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			Time/Temperature Control for Safety																																																																																																																																		
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	In	Proper reheating procedures for hot holding	Good Hygienic Practices								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	Out	Proper hot holding temperatures	X	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures			Preventing Contamination by Hands								23	In	Proper cold holding temperatures			24	N/A	Proper date marking and disposition			25	In	Time as a Public Health Control; procedures & records			Consumer Advisory								26	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations								27	N/A	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								28	In	Food additives: approved and properly used			Conformance with Approved Procedures								29	N/A	Toxic substances properly identified, stored, and used			30	In	Compliance with variance/specialized process/HACCP		
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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

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Safe Food and Water																																																																																																																																																																																																						
30	Pasteurized eggs used where required				43	In-use utensils: properly stored																																																																																																																																																																																																
31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled	X	Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control		X		34	Plant food properly cooked for hot holding				35	Approved thawing methods used				36	Thermometers provided & accurate				Food Identification								37	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				Proper Use of Utensils								43	In-use utensils: properly stored				44	Utensils, equipment & linens: properly stored, dried, & handled				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	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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Food Establishment Inspection Report

Page 2 of 3

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

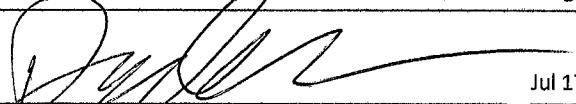
OBSERVATIONS AND CORRECTIVE ACTIONS

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

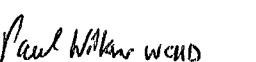
Derek Vollmer 1071764 - Always Food Safe Exp. 12/2026	Patty Oxendine 19445919 - ServSafe Exp. 5/2025	Ryan Ball 19502868 - ServSafe Exp. 6/2025	Heather Schmidgall 19445917 - ServSafe Exp. 5/2025
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HACCP Topic: TCS food temperature/cool down/food storage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


Person in Charge (Signature)

Jul 17, 2023

Date


Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Busy Corner

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.
<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</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 & approved by WCHD.</p> <p>WCHD provides free food safety in-services to establishments & their staff</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 & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.</p> <p>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.</p>	

Person in Charge (Signature)

Jul 17, 2023

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: