

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	1	Date	07/21/2023
Establishment Lydia's Dairy Barn		License/Permit #	23 034	Time In	11:40 AM
Street Address 1980 S. Main Street		No. of Repeat Risk Factor/Intervention Violations		0	Time Out
City/State Eureka, IL		Permit Holder Lydia's Dairy Barn Inc		Risk Category II	
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
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					Time/Temperature Control for Safety				
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			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered		
13	Out	Food in good condition, safe, and unadulterated	X		Conformance with Approved Procedures				
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					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	Compliance Status			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		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
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		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			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	X	Contamination prevented during food preparation, storage and display		X	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				
					57		All food employees have food handler training		
					58		Allergen training as required		

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Establishment: Lydia's Dairy Barn

Establishment #: 23 034

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

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/Carnival King	156	Milk/RIC	41		
Chicken strips/Perfect Fry unit	201	Vanilla ice milk/soft serve unit	37		
Corn dog/Perfect Fry unit	161	Chocolate ice milk/soft serve unit	36		
Hot dog/microwave	161	Sliced cheese/RIC	39		
Hamburger/microwave	155	Hot dogs/RIC	37		
Pulled pork/microwave	135	Sliced tomatoes/RIC	39		
		Cut lettuce/RIC	41		
		Vanilla ice milk bags/RIC	41		
		Chili con carne/RIC	41		


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 food prep area seven (7) dented cans of Libby's pumpkin pie mix and one (1) can of Hearthstone chili con carne with beans on metal rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed by person-in-charge during inspection.
39	3-305.14 (C) Observed in RIF (chest, by drive thru) pretzels stored uncovered directly in hanging freezer basket. During preparation, unpackaged food shall be protected from environmental sources of contamination. Pretzels removed from hanging basket and placed into plastic bag by person-in-charge during inspection.
43	3-304.12 (C) Observed in ice bin below Pepsi beverage dispensing unit along front serving line handle of ice scoop stored in direct contact with ice. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Ice scoop removed from ice and placed back into ice with handle extended above ice during inspection.

CFPM Verification (name, expiration date, ID#): Sara Kennell


Sara Kennell
id24a-igh416b - State Food Safety
Exp. 2/2026Jennifer Hostetler
e7j20-i4b8j2e - State Food Safety
Exp. 7/2024

HACCP Topic: TCS food temperature & storage requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Jul 21, 2023

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment #: 23 034

[illegible]


Person in Charge (Signature)

Jul 21, 2023

Date _____

Inspector (Signature) Paul Williams WEND

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: