

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 1	Date 07/21/2023
Establishment Lydia's Dairy Barn		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:40 AM
Street Address 1980 S. Main Street		Permit Holder Lydia's Dairy Barn Inc	Time Out 1:10 PM
City/State Eureka, IL		Risk Category II	
		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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
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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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
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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			8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures	13	Out	Food in good condition, safe, and unadulterated	X		14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	Approved Source								23	N/A	Food additives: approved and properly used			24	N/A	Consumer advisory provided for raw/undercooked food		Preventing Contamination by Hands								25	N/A	Proper date marking and disposition			26	N/A	Pasteurized foods used; prohibited foods not offered		Consumer Advisory								27	N/A	Time as a Public Health Control; procedures & records			28	In	Highly Susceptible Populations			Food/Color Additives and Toxic Substances								29	N/A	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								30	In	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								31	N/O	Compliance with variance/specialized process/HACCP			32	Out				33	N/A				34	N/A				35	N/A				36	N/A				Approved Source								37	In				38	In				39	In				40	In				41	In				42	In				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				Safe Food and Water								43	X	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						Proper Use of Utensils								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						Food Temperature Control								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						Food Identification								57		All food employees have food handler training						58		Allergen training as required						Prevention of Food Contamination								59		Insects, rodents, and animals not present						60		Contamination prevented during food preparation, storage and display	X					61		Personal cleanliness						62		Wiping cloths: properly used and stored						63		Washing fruits and vegetables						Physical Facilities								64		Hot and cold water available; adequate pressure						65		Plumbing installed; proper backflow devices						66		Sewage and waste water properly disposed						67		Toilet facilities: properly constructed, supplied, & cleaned						68		Garbage & refuse properly disposed; facilities maintained						69		Physical facilities installed, maintained, and clean						70		Adequate ventilation and lighting; designated areas used						Employee Training								71		All food employees have food handler training						72		Allergen training as required					
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Lydia's Dairy Barn

Establishment #: 23 034

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS			
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

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

Sara Kennell id24a-igh416b - State Food Safety Exp. 2/2026	Jennifer Hostetler e7j20-i4b8j2e - State Food Safety Exp. 7/2024		
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HACCP Topic: TCS food temperature & storage requirements, no bare hand contact with ready-to-eat food, employee health policy

Mark Knobell

Jul 21, 2023

Date

61

Paul Wilkins WCPs

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Establishment: Lydia's Dairy Barn

Establishment #: 23 034

OBSERVATIONS AND CORRECTIVE ACTIONS

Sam Knott

Person In Charge (Signature)

Jul 21, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: