

# 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 0	Date 07/21/2023
Establishment The Barn III		No. of Repeat Risk Factor/Intervention Violations 0	Time In 3:30 PM
License/Permit # 23 090		Permit Holder The Barn III LLC	Time Out 4:55 PM
Street Address 1451 Timberline Drive		Purpose of Inspection	
City/State Goodfield, IL		ZIP Code 61742	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																																																																																																																																
<b>Supervision</b>																																																																																																																																							
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																																																																																																																																
<b>Employee Health</b>																																																																																																																																							
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			<b>Time/Temperature Control for Safety</b>																																																																																																																																		
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/O	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	In	Proper cooling time and temperature	<b>Approved Source</b>								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	15	In	Proper date marking and disposition			16	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>				17	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								18	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP		
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/O	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	In	Proper cooling time and temperature	<b>Approved Source</b>								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	15	In	Proper date marking and disposition			16	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>				17	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								18	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP															
8	In	Hands clean and properly washed			19	N/O	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	In	Proper cooling time and temperature	<b>Approved Source</b>								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	15	In	Proper date marking and disposition			16	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>				17	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								18	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP																												
10	In	Adequate handwashing sinks properly supplied and accessible			20	In	Proper cooling time and temperature																																																																																																																																
<b>Approved Source</b>																																																																																																																																							
11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	15	In	Proper date marking and disposition			16	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>				17	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								18	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP																																																	
12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures																																																																																																																																
13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	15	In	Proper date marking and disposition			16	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>				17	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								18	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP																																																														
14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures																																																																																																																																
15	In	Proper date marking and disposition			16	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>				17	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								18	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP																																																																											
16	N/A	Time as a Public Health Control; procedures & records			<b>Consumer Advisory</b>																																																																																																																																		
17	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>								18	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP																																																																																									
<b>Highly Susceptible Populations</b>																																																																																																																																							
18	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP																																																																																																						
<b>Food/Color Additives and Toxic Substances</b>																																																																																																																																							
19	N/A	Food additives: approved and properly used			20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP																																																																																																																			
20	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								21	N/A	Compliance with variance/specialized process/HACCP																																																																																																																								
<b>Conformance with Approved Procedures</b>																																																																																																																																							
21	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																																																																																																																																																											
<b>Safe Food and Water</b>																																																																																																																																																																		
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																												
31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	In-use utensils: properly stored				33	Proper cooling methods used; adequate equipment for temperature control				45	Utensils, equipment & linens: properly stored, dried, & handled				34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				47	Gloves used properly				36	Thermometers provided & accurate				<b>Utensils, Equipment and Vending</b>								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>								49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required			
32	Variance obtained for specialized processing methods				44	In-use utensils: properly stored				33	Proper cooling methods used; adequate equipment for temperature control				45	Utensils, equipment & linens: properly stored, dried, & handled				34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				47	Gloves used properly				36	Thermometers provided & accurate				<b>Utensils, Equipment and Vending</b>								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>								49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required								
44	In-use utensils: properly stored																																																																																																																																																																	
33	Proper cooling methods used; adequate equipment for temperature control				45	Utensils, equipment & linens: properly stored, dried, & handled				34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				47	Gloves used properly				36	Thermometers provided & accurate				<b>Utensils, Equipment and Vending</b>								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>								49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																		
45	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																																	
34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				47	Gloves used properly				36	Thermometers provided & accurate				<b>Utensils, Equipment and Vending</b>								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>								49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																												
46	Single-use/single-service articles: properly stored and used																																																																																																																																																																	
35	Approved thawing methods used				47	Gloves used properly				36	Thermometers provided & accurate				<b>Utensils, Equipment and Vending</b>								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>								49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																						
47	Gloves used properly																																																																																																																																																																	
36	Thermometers provided & accurate				<b>Utensils, Equipment and Vending</b>								37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>								49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																
<b>Utensils, Equipment and Vending</b>																																																																																																																																																																		
37	Food properly labeled; original container				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>								49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																													
48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																	
<b>Food Identification</b>																																																																																																																																																																		
49	Non-food contact surfaces clean				38	Insects, rodents, and animals not present				<b>Physical Facilities</b>				39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																																															
38	Insects, rodents, and animals not present				<b>Physical Facilities</b>																																																																																																																																																													
39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure				40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																																																													
50	Hot and cold water available; adequate pressure																																																																																																																																																																	
40	Personal cleanliness				51	Plumbing installed; proper backflow devices				41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																																																																							
51	Plumbing installed; proper backflow devices																																																																																																																																																																	
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed				42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																																																																																	
52	Sewage and waste water properly disposed																																																																																																																																																																	
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned				<b>Employee Training</b>								54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																																																																																											
53	Toilet facilities: properly constructed, supplied, & cleaned																																																																																																																																																																	
<b>Employee Training</b>																																																																																																																																																																		
54	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																																																																																																													
55	Physical facilities installed, maintained, and clean																																																																																																																																																																	
56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required																																																																																																																																																							
57	All food employees have food handler training																																																																																																																																																																	
58	Allergen training as required																																																																																																																																																																	

# Food Establishment Inspection Report

Page 2 of 3

### Establishment: The Barn III

Establishment #: 23 090

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken/fryer	172	Milk/RIC	40	Creamy raspberry dressing/WIC	39
Prime rib (well)/oven	140	Pico De Gallo/RIC	30	Homemade ranch dressing/WIC	39
Prime rib (medium rare)-cooking	87	Sliced tomatoes/RIC	41	Fish/WIC	39
Pasta/hot-holding cabinet	172	Sour cream-cooling/RIC	48		
Mixed vegetables/hot-holding	140	Beer cheese/RIC	34		
		Creamy raspberry dressing/RIC	36		
		Coconut creme pie/WIC	39		
		Beer cheese/WIC	37		
		Cut spring greens salad/WIC	40		

## OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Abigail Reel

Abigail Reel 21631263 - NRFSP Exp. 10/2024	Kris Thomas 21800409 - NRFSP Exp. 2/2027	Sara Thomas 21631262 - NRFSP Exp. 10/2024	
--	--	---	--

## HACCP Topic: TCS food temperature & date marking requirements, food storage/display requirements, employee health policy

Alley Reel  
Person in Charge (Signature)

Jul 21 2023

Date

Paul Willens Wards

EL

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

Page 3 of 3

### Establishment: The Barn III

Establishment #: 23 090

Person in Charge (Signature)

Jul 21, 2023

Date

10 of 10

Follow-up:  Yes  No (Check one)

Follow-up Date: