

# 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 0	Date 07/10/2023
Establishment Woody's Family Restaurant		No. of Repeat Risk Factor/Intervention Violations 0	Time In 8:30 AM
Street Address 609 W. Main Street		Permit Holder Woody's Family Restaurant LLC	Time Out 10:25 AM
City/State El Paso, 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																																																																																																																																						
<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			19	N/O	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								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	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>			14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>			<b>Preventing Contamination by Hands</b>								26	N/A	Pasteurized foods used; prohibited foods not offered			<b>Food/Color Additives and Toxic Substances</b>								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								29	N/A	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

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R																																																																																												
30	Pasteurized eggs used where required				43	In-use utensils: properly stored																																																																																													
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																																																																																													
<b>Food Temperature Control</b>																																																																																																			
33	Proper cooling methods used; adequate equipment for temperature control		X		46	Gloves used properly																																																																																													
34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>																																																																																														
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				48	Warewashing facilities: installed, maintained, & used; test strips		36	Thermometers provided & accurate				49	Non-food contact surfaces clean				<b>Physical Facilities</b>			<b>Food Identification</b>								37	Food properly labeled; original container		X		<b>Prevention of Food Contamination</b>								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			X	<b>Employee Training</b>								57	All food employees have food handler training				58	Allergen training as required			
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Establishment: Woody's Family Restaurant

Establishment #: 23 168

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25/50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken & vegetables/steam table	141	Sausage/RIC	41	Macaroni salad-cooling/WIC	47
Sausage gravy/steam table	145	Sliced potatoes/RIC	38	Potato salad-cooling/WIC	47
Green beans/steam table	172	Cut watermelon/RIC	40	Diced eggs-cooling/WIC	46
Nacho cheese/steam table	136	Pea salad/RIC	38	Peeled hard-boiled eggs/WIC	41
Brown gravy/steam table	136	Crab salad/RIC	39	Baked potato/WIC	41
Au jus/steam table	170	Roast beef-cooling/WIC	147	Turkey-cooling/WIC	47
Beef stew/steam table	138	Taco meat-cooling/WIC	166	Milk/RIC	41
Spaghetti meat sauce/steam table	137	Taco meat-cooling/WIC	51	Ground sausage/RIC	39
Omelet/griddle	155	Ham-cooling/WIC	46	Cheesecake/RIC pie cooler	41

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
33	3-501.15 (Pf) Observed in WIC roast beef sections in large container and taco meat in large container cooling method inadequate for size and 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. Roast beef and taco meat removed from large containers and placed into smaller containers in WIC for rapid cooling by food employee during inspection.
37	3-302.12 (C) Observed in kitchen along cook line metal shake-style container with dry white food substance without name identifying contents on container. 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. Dry white food substance was powdered sugar according to food employee and labeled by food employee during inspection.
37	3-302.12 (C) Observed in kitchen (back prep area) in RIC large container of TCS food without name identifying contents on container. Identify food storage containers with common name of the food. TCS food was crab salad prepared today, according to food employee, and labeled by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Muhamed Beciri

Muhamed Beciri 23813300 - ServSafe Exp. 4/2028	Lisa Heller 23538955 - ServSafe Exp. 3/2028	Merita Bekjirli 24040264 - ServSafe Exp. 5/2028	Safije Bekjirli 24068007 - ServSafe Exp. 6/2028
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HACCP Topic: TCS food temperature and date-marking requirements, no bare hand contact with ready-to-eat food, sanitizer requirements



Person in Charge (Signature)

Jul 10, 2023

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date:

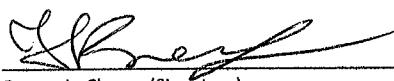
# Food Establishment Inspection Report

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Establishment: Woody's Family Restaurant

Establishment #: 23 168

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
47	4-101.19 (C) Observed in kitchen along cook line white wood shelf above RIC (prep cooler) with rough surface exposed along front and side edges. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
47	4-202.16 (C) Observed customer seating booth # 1 & #19 with seat surface damaged, torn, and not maintained inn food repair. Non food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
55	6-201.11 (C) Observed in entrance area of establishment (south) wall damaged and not maintained in good repair. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
56	6-202.12 (C) Observed in kitchen in back prep area HVAC supply vents along center of ceiling soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #47 & #55) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	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.
	Please note that if any changes (menu, equipment, remodeling, location, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	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 must be 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.



Person in Charge (Signature)

Jul 10, 2023

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_