

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 08/09/2023
Establishment Bent Tree at Old Mill Vineyard		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:10 AM
Street Address 700 Coon Creek Road		Permit Holder Old Mill Vineyard LLC	Time Out 12:25 PM
City/State Metamora, IL		Purpose of inspection Routine Inspection	Risk Category II

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	N/A	Food separated and protected	
2	Out	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	N/A	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	N/A	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	In	Food in good condition, safe, and unadulterated			Conformance with Approved Procedures			
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used	
GOOD RETAIL PRACTICES			28					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			28					
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			Proper Use of Utensils					
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		
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, 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			Employee Training					
38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices		
39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed		
40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned		
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained		
42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean		
					56	Adequate ventilation and lighting; designated areas used		

Food Establishment Inspection Report

Page 2 of 3

Establishment: Bent Tree at Old Mill Vineyard

Establishment #: 23 093

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/O

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current CFPN certification. This facility is classified as a Category II food establishment, and the person-in-charge shall have current CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Donna Grohsmeier

Aug 9, 2023

Person in Charge (Signature)

Date

HACCP Topic: TCS food cold-holding temperature & date-marking requirements, no bare hand contact with ready-to-eat food

Dine Fredrik

Person In Charge (Signature)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Bent Tree at Old Mill Vineyard

Establishment #: 23 093

OBSERVATIONS AND CORRECTIVE ACTIONS



Person In Charge (Signature)

Aug 9, 2023

Date

THE JOURNAL OF

Paul Willmow

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: