

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 3	Date 09/26/2023
Establishment Woody's Family Restaurant		License/Permit # 23 171	Time In 12:20 PM
Street Address 1311 N. Carolyn Drive #A		No. of Repeat Risk Factor/Intervention Violations 0	Time Out 2:05 PM
City/State Minonk, IL		Permit Holder PAM HDZ Inc	Risk Category I
ZIP Code 61760		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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In	Hands clean and properly washed	
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	
Approved Source			
11	Out	Food obtained from approved source	X
12	N/O	Food received at proper temperature	
13	Out	Food in good condition, safe, and unadulterated	X
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	Out	Food separated and protected	X
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
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
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	X
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		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	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
Physical Facilities			
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	X	Physical facilities installed, maintained, and clean	X
56	X	Adequate ventilation and lighting; designated areas used	
Employee Training			
57	X	All food employees have food handler training	
58		Allergen training as required	

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Establishment: Woody's Family Restaurant

Establishment #: 23 171

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vegetable soup/steam table	136	Ham/RIC	36	Shredded cheese/WIC	40
Chicken mostaccioli soup/steam	146	Sausage/RIC	37	Pasta/WIC	40
Pepper gravy/steam table	139	Pasta/RIC	37	Cole slaw/WIC	40
Yellow gravy/steam table	144	Peeled hard-boiled eggs/RIC	38	Chicken breast/WIC	41
Brown gravy/steam table	145	Shredded cheese/RIC prep	41	Baked potato/WIC	41
Spaghetti meat sauce/steam table	140	Diced ham/RIC prep	41	Chocolate milk/RIC wait	41
Mashed potatoes/steam table	137	Ground sausage/RIC prep	40	Cheesecake/RIC dessert	40
		Cole slaw/RIC prep	41		
		Sliced tomatoes/RIC prep	41		

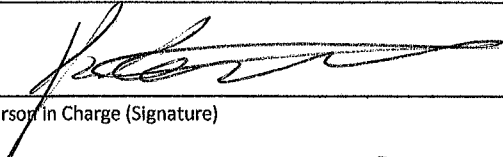
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
11	3-201.11 (P) Observed in RIC (3-door, customer area) two (2) prepackaged in advance of retail sale Ball glass jars of food without proper labeling, including name and place of business of the manufacturer, packer, or distributor. No documentation could be provided by person-in-charge that food is from an approved source. Packaged food shall be labeled as specified in law. Ball glass jars of food removed from sale by person-in-charge during inspection.
13	3-202.15 (Pf) Observed in customer area on sale table two (2) dented cans of Nestle Carnation evaporated milk. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from sale by food employee during inspection.
15	3-302.11 (P) Observed in WIC raw hamburger in stainless steel container stored on upper slotted shelving above ready-to-eat food. Store raw food below ready-to-eat food to prevent cross-contamination. Raw hamburger removed to bottom shelf by food employee during inspection.
37	3-302.12 (C) Observed along cook line shake-style metal 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.
38	6-202.13 (C) Observed in kitchen along cook line and in wait staff food prep area fly strips with flies attached. Insect control

CFPM Verification (name, expiration date, ID#): Pedro Hernandez

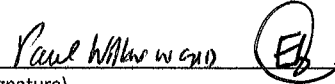
Pedro Hernandez 21729423 - NRFSP Exp. 2/2026	Vicki Kuntz L2SC-017202 - Learn 2 Serve Exp. 5/2024	Amber Westfall 1340178 - Always Food Safe Exp. 5/2027	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food requirements, fly/insect control


Person in Charge (Signature)

Sep 26, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

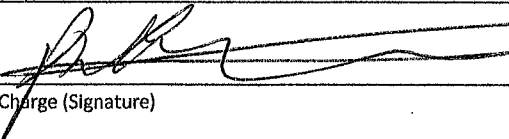
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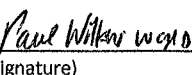
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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	devices shall be installed so that: 1) they are not over food preparation areas, 2) dead insects or insect parts do not fall onto exposed food, equipment, utensils or single service items. Fly strips removed from ceiling by food employee during inspection
49	4-602.13 (C) Observed in kitchen bottom shelf of RIC (3-door, prep, SABA) soiled with accumulated debris and standing water.
	Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
	Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen along cook line and back prep area flooring damaged, cracked, and not maintained in good repair. Floors and floor 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.
56	4-204.11 (C) Observed in kitchen grease collection can below right-side exhaust hood filters soiled with accumulated debris and dripping grease onto surface below. Exhaust ventilation hood systems in food preparation areas including components such as
	hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, etc. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that food employees employed more than 30 days have current food handler
	certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by
	next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least next routine inspection
	Please note 1 repeat violation (item #55) was observed during this inspection and a repeat violation fee of \$25.00 per repeat
	violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergen 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, ownership, plumbing, etc.) are planned in the future for this
	establishment, please contact WCHD prior to changes occurring for plan review and approval.
	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 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)

Sep 26, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____