

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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:20 PM
Street Address 1311 N. Carolyn Drive #A		Permit Holder PAM HDZ Inc		Time Out 2:05 PM
City/State Minonk, 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	
Supervision										
1	In	Person in charge present, demonstrates knowledge, and performs duties				15	Out	Food separated and protected		X
2	In	Certified Food Protection Manager (CFPM)				16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health										
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				18	In	Proper cooking time and temperatures		
Good Hygienic Practices										
6	In	Proper eating, tasting, drinking, or tobacco use				19	N/O	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth				20	N/O	Proper cooling time and temperature		
Preventing Contamination by Hands										
8	In	Hands clean and properly washed				21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible				23	In	Proper date marking and disposition		
Approved Source										
11	Out	Food obtained from approved source		X		24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature				Consumer Advisory				
13	Out	Food in good condition, safe, and unadulterated		X		25	In	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction				Highly Susceptible Populations				

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			
Food Temperature Control					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending				
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, 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	X	Food properly labeled; original container		X	50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices			
38	X	Insects, rodents, and animals not present		X	52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored				55	X	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables				56	X	Adequate ventilation and lighting; designated areas used		X
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		

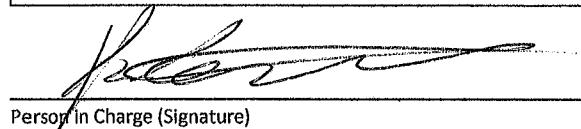
OBSERVATIONS AND CORRECTIVE ACTIONS

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

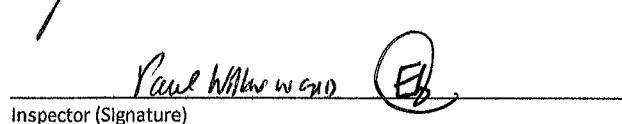
Pedro Hernandez 21729423 - NRFSP Exp. 2/2026	Vicki Kuntz L2SC-017202 - Learn 2 Serve Exp. 5/2024	Amber Westfall 1340178 - Always Food Safe Exp. 5/2027	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food requirements,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

Establishment #: 23 171

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: