

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 10/18/2023
Establishment Midway Duck Inn			No. of Repeat Risk Factor/Intervention Violations 0	Time In 3:55 PM
License/Permit # 23 134			Permit Holder M & T Midway Duck Inn Business Inc	Time Out 5:45 PM
Street Address 2112 State Route 26			Risk Category I	
City/State LowPoint, IL			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					Protection from Contamination		
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
Employee Health					17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety		
4	IN	Proper use of restriction and exclusion			18	IN	Proper cooking time and temperatures
5	IN	Procedures for responding to vomiting and diarrheal events			19	IN	Proper reheating procedures for hot holding
Good Hygienic Practices					20	IN	Proper cooling time and temperature
6	IN	Proper eating, tasting, drinking, or tobacco use			21	IN	Proper hot holding temperatures
7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures
Preventing Contamination by Hands					23	IN	Proper date marking and disposition
8	IN	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory		
10	IN	Adequate handwashing sinks properly supplied and accessible			25	IN	Consumer advisory provided for raw/undercooked food
Approved Source					Highly Susceptible Populations		
11	IN	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances		
13	IN	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction			28	IN	Toxic substances properly identified, stored, and used

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	
Safe Food and Water					Proper Use of Utensils			
30	Pasteurized eggs used where required				43	X	In-use utensils: properly stored	X
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	X	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					51	X	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present				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	X	Wiping cloths: properly used and stored		X	55	X	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56		Adequate ventilation and lighting; designated areas used	
Employee Training					57		All food employees have food handler training	
					58	X	Allergen training as required	

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Establishment: Midway Duck Inn

Establishment #: 23 134

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Stuffed pepper soup/microwave	174	Baked potato/WIC	34	Cut lettuce/RIC salad prep	40
Au gratin potatoes-cooking/stove	60	Gravy/WIC	33	Sour cream/RIC	39
Mashed potatoes/stove	185	Mashed potatoes/WIC	33	Cottage cheese/RIC	39
Corn/steam table	142	Sliced cheese/WIC	33	Cut cabbage/RIC prep	39
Mashed potatoes/steam table	136	Catfish/WIC	34	Homemade ranch dressing/RIC	39
Gravy/steam table	168	Buttermilk/WIC	37		
Hot water/steam table	116	Au gratin potatoes/WIC	33		
Chicken noodle soup/steam unit	172	Cut lettuce/WIC	37		
Chili/steam unit	170	Cole slaw-cooling/RIC salad prep	47		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
41	3-304.14 (C) Observed in kitchen quaternary ammonium sanitizing solution in red bucket measured less than 200 ppm using a quaternary ammonium test kit. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. Quaternary ammonium sanitizing solution discarded and new solution created by food employee during inspection. Recheck = 200 ppm - OK.
43	3-304.12 (C) Observed at steam table serving utensils stored in water temperature of 84° F as measured with a food temperature measuring device with metal-stem. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; or 4) in a container of hot water maintained at 135° F or above. Serving utensils removed from water and water discarded by food employee during inspection.
49	4-602.13 (C) Observed in WIC green slotted shelving along left side wall soiled with accumulated debris. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in kitchen 3-compartment sink faucet leaking water when not in operation. Plumbing shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in men's restroom and women's restroom ceiling exhaust fan grill covers soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Todd Waldschmidt

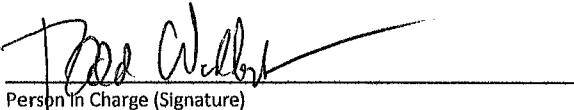
Todd Waldschmidt

L2SC-3-006124 - Learn 2 Serve
Exp. 11/2025

Ken Gaspar

L2SC-3-023130 - Learn 2 Serve
Exp. 7/2027

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, warewashing cleaning requirements


Person In Charge (Signature)

Oct 18, 2023

Date


Inspector (Signature)


Signature

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Midway Duck Inn

Establishment #: 23 134

Patricia M. Wilhite
Person in Charge (Signature)

Oct 18, 2023

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: