

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 0	Date 10/10/2023
Establishment Woody's Family Restaurant		No. of Repeat Risk Factor/Intervention Violations 0	Time In 8:50 AM
License/Permit # 23 168		Permit Holder Woody's Family Restaurant LLC	Time Out 10:35 AM
Street Address 609 W. Main Street		Risk Category I	
City/State El Paso, 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																																																																																																																																																																																																																																																																					
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																																																																																																																																																																																																																																																																					
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			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	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/O	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	Approved Source								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			Consumer Advisory				14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			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								30	Pasteurized eggs used where required				43	Proper Use of Utensils			31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used			34	Plant food properly cooked for hot holding				46	Gloves used properly			35	Approved thawing methods used				Utensils, Equipment and Vending				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								37	Food properly labeled; original container			X	48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			X	Physical Facilities				40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed		
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																																																																																																																																																																																																																																																														
Good Hygienic Practices																																																																																																																																																																																																																																																																					
8	In	Hands clean and properly washed			20	N/O	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																																																																																																																																																																																																																																																														
Approved Source																																																																																																																																																																																																																																																																					
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			Consumer Advisory																																																																																																																																																																																																																																																																
14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			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								30	Pasteurized eggs used where required				43	Proper Use of Utensils			31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used			34	Plant food properly cooked for hot holding				46	Gloves used properly			35	Approved thawing methods used				Utensils, Equipment and Vending				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								37	Food properly labeled; original container			X	48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			X	Physical Facilities				40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																								
25	In	Consumer advisory provided for raw/undercooked food			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																																																																																																																																																																																																																																																																					
30	Pasteurized eggs used where required				43	Proper Use of Utensils																																																																																																																																																																																																																																																															
31	Water and ice from approved source				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used			34	Plant food properly cooked for hot holding				46	Gloves used properly			35	Approved thawing methods used				Utensils, Equipment and Vending				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								37	Food properly labeled; original container			X	48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			X	Physical Facilities				40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																							
32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																																																																																																																															
Food Temperature Control																																																																																																																																																																																																																																																																					
33	Proper cooling methods used; adequate equipment for temperature control				45	Single-use/single-service articles: properly stored and used			34	Plant food properly cooked for hot holding				46	Gloves used properly			35	Approved thawing methods used				Utensils, Equipment and Vending				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								37	Food properly labeled; original container			X	48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			X	Physical Facilities				40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																																													
45	Single-use/single-service articles: properly stored and used																																																																																																																																																																																																																																																																				
34	Plant food properly cooked for hot holding				46	Gloves used properly			35	Approved thawing methods used				Utensils, Equipment and Vending				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								37	Food properly labeled; original container			X	48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			X	Physical Facilities				40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																																																						
46	Gloves used properly																																																																																																																																																																																																																																																																				
35	Approved thawing methods used				Utensils, Equipment and Vending																																																																																																																																																																																																																																																																
36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Identification								37	Food properly labeled; original container			X	48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			X	Physical Facilities				40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																																																																								
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																																																																				
Food Identification																																																																																																																																																																																																																																																																					
37	Food properly labeled; original container			X	48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			X	Physical Facilities				40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																																																																																										
48	Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																																																																																																																																																				
Prevention of Food Contamination																																																																																																																																																																																																																																																																					
38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			X	Physical Facilities				40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																																																																																																											
49	Non-food contact surfaces clean																																																																																																																																																																																																																																																																				
39	Contamination prevented during food preparation, storage and display			X	Physical Facilities																																																																																																																																																																																																																																																																
40	Personal cleanliness				50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																																																																																																																													
50	Hot and cold water available; adequate pressure																																																																																																																																																																																																																																																																				
41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																																																																																																																																						
51	Plumbing installed; proper backflow devices																																																																																																																																																																																																																																																																				
42	Washing fruits and vegetables				52	Sewage and waste water properly disposed																																																																																																																																																																																																																																																															
52	Sewage and waste water properly disposed																																																																																																																																																																																																																																																																				

Food Establishment Inspection Report

Page 2 of 3

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
Vegetable soup/steam well	158	Diced ham/RIC prep	40	Turkey/WIC	39
Chicken & dumplings/steam well	169	Sliced potatoes/RIC prep	40	Taco meat/WIC	38
Scrambled eggs/flattop	160	Sausage/RIC prep	38	Ham/WIC	38
Sausage gravy/steam table	153	Cut cantaloupe/RIC	38	Pea salad/RIC	41
Chili/steam table	136	Macaroni salad/WIC	39	Shredded cheese/RIC	40
Au jus/steam table	153	Cottage cheese/WIC	38	Milk/RIC	40
Nacho cheese/steam table	139	Diced eggs/WIC	39	Pumpkin pie/RIC pie cooler	40
Spaghetti meat sauce/steam table	139	Ribs/WIC	38	Key lime pie/RIC pie cooler	36
		Meatloaf/WIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen (along cook line) in RIC open plastic container of TCS food without name identifying contents on container. Identify food storage containers with common name of the food. TCS food was cut cantaloupe prepared today, according to person-in-charge, and labeled by person-in-charge during inspection.
39	3-305.14 (C) Observed in WIC open containers of ribs and sliced potatoes stored on slotted shelving. During preparation, unpackaged food shall be protected from contamination. Open containers of ribs and sliced potatoes covered with clear plastic wrap by person-in-charge during inspection.
43	3-304.12 (C) Observed by cashier ice cream scoops and utensils stored in standing water in non-running dipper well. 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. Ice cream scoops and utensils removed from dipper well by person-in-charge during inspection.
47	4-101.11 (P) Observed in kitchen in RIC TCS food item stored in re-used plastic container originally labeled West Creek prepared salad. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter. TCS food item (cut cantaloupe) and container discarded by person-in-charge during inspection.
47	4-101.19 (C) Observed in kitchen interior left-side white plastic of hinged lid on ice machine (Manitowoc) cracked, damaged, and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling

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

Muhamed Beciri
23813300 - ServSafe
Exp. 4/2028

Lisa Heller
23538955 - ServSafe
Exp. 3/2028

Merita Bekjiri
24040264 - ServSafe
Exp. 5/2028

Safije Bekjiri
24068007 - ServSafe
Exp. 6/2028

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

Beciri

Person in Charge (Signature)

Oct 10, 2023

Date

Paul Wilkins W910

EB

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

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.
	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.
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. (REPEAT)
	Please correct any violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #55 & #56) 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 CFPN 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, plumbing, 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 CFPN 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.
	3-306.13 - Consumer self-service operations such as buffets and salad bars shall be monitored by food employees trained in safe operating procedures
	3-306.14 - After being served or sold and in the possession of a consumer (including buffets and salad bars), food that is unused or returned by the consumer may not be offered as food for human consumption.

Beckie

Person in Charge (Signature)

Oct 10, 2023

Date

Paul Wilcox, WCHD

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____