

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	10/10/2023
Establishment Woody's Family Restaurant		License/Permit #	23 168	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 609 W. Main Street		Permit Holder Woody's Family Restaurant LLC		Risk Category I	
City/State El Paso, IL		ZIP Code 61738		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	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
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			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39	X		
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	X		
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	X		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
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			
56	X		
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

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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
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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 wgnb
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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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 CFPM 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 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 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.

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Person in Charge (Signature)

Oct 10, 2023

Date

Paul Wilson WCHD

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____