

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 11/06/2023
Establishment Jenkins Country Comforts & Farm Market		No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:45 PM
Street Address 1861 State Route 26		Permit Holder Country Comforts LLC	Time Out 2:50 PM
City/State Metamora, 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					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		
Good Hygienic Practices					Time/Temperature Control for Safety				
6	IN	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures		
7	IN	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding		
Preventing Contamination by Hands					20	N/O	Proper cooling time and temperature		
8	IN	Hands clean and properly washed			21	N/O	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					24	N/A	Time as a Public Health Control; procedures & records		
11	IN	Food obtained from approved source			Consumer Advisory				
12	N/O	Food received at proper temperature			25	N/A	Consumer advisory provided for raw/undercooked food		
13	IN	Food in good condition, safe, and unadulterated			Highly Susceptible Populations				
14	N/A	Required records available: shellstock tags, parasite destruction			26	N/A	Pasteurized foods used; prohibited foods not offered		

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	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					51	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	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
Employee Training					Employee Training				
57	All food employees have food handler training				58	Allergen training as required			

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Establishment: Jenkins Country Comforts & Farm Market

Establishment #: 23 179

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CEPM Verification (name, expiration date, ID#): Patricia Jenkins

Patricia Jenkins
21746562 - NRFSP
Exp 5/2026

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

Patricia Jenkins
Person In Charge (Signature)

Nov 6, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Jenkins Country Comforts & Farm Market

Establishment #: 23 179

Person in Charge (Signature)

Nov 6, 2023

Date

John
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: