

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	12/01/2023
Establishment The Barn III		License/Permit #	23 090	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1451 Timberline Drive		Permit Holder The Barn III LLC		Risk Category I	
City/State Goodfield, IL		ZIP Code 61742		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.
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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		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	In	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	In	Food obtained from approved source		24	N/A	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature		Consumer Advisory			
13	In	Food in good condition, safe, and unadulterated		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							
Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30		Pasteurized eggs used where required		Proper Use of Utensils			
31		Water and ice from approved source		43		In-use utensils: properly stored	
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		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		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	
Employee Training							
53		Toilet facilities: properly constructed, supplied, & cleaned		54		Garbage & refuse properly disposed; facilities maintained	
54		Physical facilities installed, maintained, and clean		55		Adequate ventilation and lighting; designated areas used	
55		All food employees have food handler training		Employee Training			
56	X	Allergen training as required		57		All food employees have food handler training	
57		Allergen training as required		58		Allergen training as required	

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Establishment #: 23 090

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Fried chicken/fryer	185		Beer cheese/RIC	40	
Prime rib (medium-rare)-cooking	92		Coconut creme pie/WIC	39	
Prime rib (medium rare)-cooking	97		Milk/WIC	39	
Alfredo sauce/hot-holding	163		Cut spring greens salad/WIC	40	
			Pork loin-cooling/WIC	51	
			Creamy raspberry dressing/RIC	40	

[illegible]

Abigail Reel 21631263 - NRFSP Exp. 10/2024	Kris Thomas 21800409 - NRFSP Exp. 2/2027	Sara Thomas 21631262 - NRFSP Exp. 10/2024	
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Person in Charge (Signature)

Date _____

Paul Wilkins was

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Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:


Inspector (Signature)

Food Establishment Inspection Report

Establishment: The Barn III

Establishment #: 23 090

[illegible]


Person In Charge (Signature)

Dec 1, 2023
Date

Paul Wilken, WCHD
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: