

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 1		Date 01/29/2024
Establishment Busy Corner		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:00 AM
Street Address 302 S. Eureka Street		Permit Holder Busy Corner Inc		Time Out 11:00 AM
City/State Goodfield, IL		Risk Category I		
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.

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		
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	
			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	Food properly labeled; original container			X
Prevention of Food Contamination				
38	Insects, rodents, and animals not present			
39	Contamination prevented during food preparation, storage and display			
40	Personal cleanliness			
41	Wiping cloths: properly used and stored			
42	Washing fruits and vegetables			
Proper Use of Utensils				
43	In-use utensils: properly stored			
44	Utensils, equipment & linens: properly stored, dried, & handled			
45	Single-use/single-service articles: properly stored and used			X
46	Gloves used properly			
Utensils, Equipment and Vending				
47	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	Physical facilities installed, maintained, and clean			
56	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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Page 2 of 3

Establishment: Busy Corner

Establishment #: 24 008

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: <200/100

Heat: 187

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hash brown casserole/hot-hold	165	Ham/RIC cook line	40	Chili/WIC	35
Brown gravy/steam table	173	Shredded cheese/RIC cook line	40	Chicken salad/WIC	34
Sausage gravy/steam table	140	Turkey/RIC cook line	39	Ham salad/WIC	36
Roast beef/steam table	159	Sausage/RIC cook line	39	Coconut creme pie-cooling/RIC	43
Hollandaise sauce/stove	161	Pancake batter-cooling/RIC	46	Banana creme pipe/RIC	41
Omelet/flattop	159	Wild rice/RIC	36	Door County cherry pie/RIC	39
Vegetable beef soup/soup urn	159	Macaroni & cheese/RIC	34	Cottage cheese/RIC prep	36
Chili/soup urn	170	Cheesecake-cooling/prep	62	Cole slaw/RIC prep	38
Meatloaf/oven	172	Sausage/WIC	35	Cut melon-cooling/ice bath	42

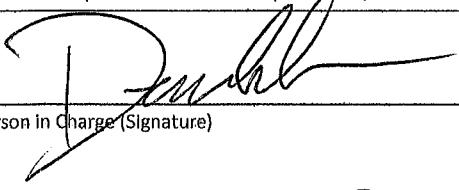
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed in warewashing area quaternary ammonium sanitizing solution in 3-compartment sink measured less than 200 ppm using a test kit and water temperature measured 80° F using a food temperature measuring device with metal-stem. Using test kit provided at establishment, quaternary ammonium sanitizing solution measured less than 200 ppm. Maintain quaternary ammonium solution as indicated on manufacturer's label. Sanitizing solution drained and new quaternary ammonium solution created by person-in-charge during inspection. Recheck = 300 ppm - OK.
37	3-302.12 (C) Observed along cook line clear liquid in clear plastic pitcher without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Clear liquid was water according to person-in-charge and labeled by person-in-charge during inspection.
45	4-903.11 (C) Observed in kitchen Styrofoam containers stored incorrectly in "up" or "open" position on top of hot-holding cabinet. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Styrofoam containers inverted by person-in-charge during inspection.
58	410 ILCS 625 (C) Observed no documentation that four (4) food employees with CFPM certification also have current food allergy awareness training as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Derek Vollmer

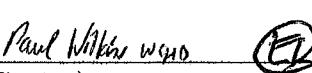
Derek Vollmer 1071764 - Always Food Safe Exp. 12/2026	Patty Oxendine 19445919 - ServSafe Exp. 5/2025	Ryan Ball 19502868 - ServSafe Exp. 6/2025	Kara Hambleton 19445920 - ServSafe Exp. 5/2025
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HACCP Topic: TCS food temperature/cool down/storage requirements, no bare hand contact with ready-to-eat food, employee health


Person in Charge (Signature)

Jan 29, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

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