

# 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	1	Date	01/29/2024
Establishment Busy Corner		License/Permit #	24 008	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 302 S. Eureka Street		Permit Holder Busy Corner Inc		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.

Compliance Status			COS	R
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
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
<b>Protection from Contamination</b>				
15	In	Food separated and protected		
16	Out	Food-contact surfaces; cleaned and sanitized	X	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	In	Proper cooking time and temperatures		
19	In	Proper reheating procedures for hot holding		
20	In	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		
<b>Consumer Advisory</b>				
25	In	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
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
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
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		
<b>Food Identification</b>				
37	X	Food properly labeled; original container	X	
<b>Prevention of Food Contamination</b>				
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		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used	X	
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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		
<b>Employee Training</b>				
57		All food employees have food handler training		
58	X	Allergen training as required		

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Establishment: Busy Corner

Establishment #: 24 008

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: &lt;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:

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[illegible]

Person in Charge (Signature) \_\_\_\_\_

Jan 29, 2024

Date \_\_\_\_\_

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: