

# 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 01/23/2024
Establishment Cornerstone Family Restaurant		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:30 AM
Street Address 1101 W. Center Street		Permit Holder Cornerstone Family Restaurant Inc		Time Out 11:00 AM
City/State Eureka, 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
<b>Supervision</b>					<b>Protection from Contamination</b>				
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		
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					20	N/O	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	In	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	In	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		

## 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
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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		Varlance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>					46		Gloves used properly		
33		Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>				
34		Plant food properly cooked for hot holding			47	X	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		
<b>Food Identification</b>					<b>Physical Facilities</b>				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					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	X	Wiping cloths: properly used and stored	X		55		Physical facilities installed, maintained, and clean		
42		Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>					<b>Employee Training</b>				
57	X	All food employees have food handler training			58	X	Allergen training as required		

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Establishment: Cornerstone Family Restaurant

Establishment #: 24 134

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25-49/>100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ham & beans/roaster	168	Precooked fried chicken/prep	38	Taco meat/WIC	39
Chili/soup urn	162	Egg salad/WIC	36	Ham/RIC prep	35
Potato & bacon soup/soup urn	176	Precooked fried chicken/WIC	40	Sliced tomatoes/RIC prep	37
Sausage gravy/steam table	168	Pasta/WIC	39	Diced ham/RIC prep	36
Nacho cheese/steam table	135	Cole slaw/WIC	35	Peeled hard-boiled eggs/RIC prep	37
Chicken fried steak/plate	140	Sour cream/WIC	39	Pancake batter/RIC	41
Taco meat/steam table	136	Milk/WIC	39	Ham/RIC	40
Sausage/flattop	150	Pea salad/WIC	38	Coconut creme pie/RIC wait prep	37
Omelet/flattop	151	Sausage/WIC	39	Cottage cheese/RIC wait prep	37

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
41	3-304.14 (C) Observed with chlorine test kit concentration of chlorine sanitizing solution green bucket in food prep area indicated more than 100 ppm of chlorine and water temperature of 110° F. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration of 100 ppm when the water temperature is 55°-74° F or 50-99 ppm when the temperature is 75°-119° F. Use EPA-registered chlorine bleach products to create chlorine sanitizing solutions. Chlorine sanitizing solution diluted with cold water by person-in-charge. Recheck = 100 ppm, 72° F - OK.
47	4-501.12 (C) Observed along cook line cutting board on RIC (prep) with crevices and knife grooves. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed no documentation that one (1) food employee employed more than 30 days has current food handler certification. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. Please correct this violation within 90 days or at least by next routine 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

CFPM Verification (name, expiration date, ID#): Jacob Sweeney

Jacob Sweeney  
21542167 - NRFSP  
Exp. 1/29/2024

Matthew Galloway  
21835618 - NRFSP  
Exp. 5/2027

Donna Hamilton-Sweeney  
21631257 - NRFSP  
Exp. 10/2024

Michael Sweeney  
21678281 - NRFSP  
Exp. 3/2025

HACCP Topic: TCS food date-marking and temperature requirements, no bare hand contact with ready-to-eat food, employee health

Person in Charge (Signature)

Jan 23, 2024

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date:

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Person in Charge (Signature)

Jan 23, 2024

Date

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Follow-up:  Yes  No (Check one)

**Follow-up Date:**