

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 0		Date 04/12/2024
Establishment The Barn III		No. of Repeat Risk Factor/Intervention Violations 0		Time In 3:25 PM
Street Address 1451 Timberline Drive		Permit Holder The Barn III LLC		Time Out 4:55 PM
City/State Goodfield, 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			Time/Temperature Control for Safety				
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			18	In	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding
Good Hygienic Practices			Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures
Preventing Contamination by Hands			Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records
Approved Source			Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	In	Consumer advisory provided for raw/undercooked food
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered
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
Safe Food and Water			Proper Use of Utensils				
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			Utensils, Equipment and Vending				
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly	
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			Employee Training				
38	Insects, rodents, and animals not present				51	X Plumbing installed; proper backflow devices	
39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed	
40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned	
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained	
42	Washing fruits and vegetables				55	X Physical facilities installed, maintained, and clean	
					56	Adequate ventilation and lighting; designated areas used	
					57	All food employees have food handler training	
					58	Allergen training as required	

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Page 2 of 3

Establishment: The Barn III

Establishment #: 24 116

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken/fryer	200	Veggie salsa/prep	30	Milk/WIC	40
Fried chicken/hot-holding	162	Beer cheese/RIC	39	Chocolate cream pie/WIC	40
Prime rib (medium rare)-cooking	122	Sour cream/RIC	40	Coconut creme pie/WIC	40
Prime rib (well)/hot-holding	156	GF chocolate pudding/RIC	39	Cheesecake/WIC	40
		Creamy raspberry dressing/RIC	40	Shredded cheese/WIC	40
		Cut spring greens salad/WIC	40	Cottage cheese/WIC	40
		Salsa/WIC	39	Pesto/WIC	40
		Broccoli salad/WIC	40		
		Sour cream/WIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
51	5-205.15 (C) Observed in kitchen wastewater pipe below 3-compartment sink (rinse compartment) leaking water, wrapped with
	gray tape, and not maintained in good repair. A plumbing system shall be maintained in good repair according to the IL Plumbing
	Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed in kitchen floor coving coming unattached from concrete block wall by movable table and in-floor grease
	trap. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall
	junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). Please correct this violation within 90 days or
	at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kris Thomas

Kris Thomas 21800409 - NRFSP Exp. 2/2027	Abigail Reel 21631263 - NRFSP Exp. 10/2024	Sara Thomas 21631262 - NRFSP Exp. 10/2024	
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HACCP Topic: TCS food temperature & date marking, food storage/display requirements, no bare hand contact with ready-to-eat food

Kris Thomas

Apr 12, 2024

Date

Person In Charge (Signature)

Paul Willis w/ 10

EL

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Person in Charge (Signature)

Apr 12, 2024

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