

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 04/04/2024
Establishment The Woodford Pub		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:25 PM
Street Address 436 N. Chestnut Street		Permit Holder Petri's Pour House Inc		Time Out 2:00 PM
City/State Minonk, 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
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			
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	X	In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47	X	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	X	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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Establishment: The Woodford Pub

Establishment #: 24 185

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Hamburger/flattop	159		Diced eggs/RIC prep	35	
Diced chicken/hot-holding	165		Shredded cheese/RIC prep	40	
Chicken breast/hot-holding	147		Cut lettuce/RIC prep	41	
Nacho cheese/hot-holding	142		Sliced cheese/RIC prep	40	
			Buffalo chicken dip/RIC	40	
			Popper dip/RIC	39	
			Sliced tomatoes/RIC	41	
			Sliced cheese-cooling/WIC	49	
			Cut lettuce/WIC	40	

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Cole Klendworth

Cole Klendworth 3096718 - Always Food Safe Exp. 12/2028	Collin Kuehn 3338372 - Always Food Safe Exp. 2/2029	Stephanie Fuchs 2238464 - Always Food Safe Exp. 3/2028	Andrew Cave 21410199 - ServSafe Exp. 12/2026
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Person in Charge (Signature)

Apr 4, 2024

Date _____

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: The Woodford Pub

Establishment #: 24 185

Ed Bl
Person In Charge (Signature)

Apr 4, 2024

Date

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Follow-up: Yes No (Check one)

Follow-up Date: