

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	04/15/2024
Establishment Woody's Family Restaurant		License/Permit #	24 168	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 609 W. Main Street		Permit Holder Woody's Family Restaurant LLC		Risk Category I	
City/State El Paso, IL		ZIP Code 61738		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		

Compliance Status			COS	R
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time and temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	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		
Consumer Advisory				
25	In	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
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
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	X	Food properly labeled; original container	X	
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	X	
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

Compliance Status			COS	R
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		
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		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: Woody's Family Restaurant

Establishment #: 24 168

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

Sanitizer Type: Chlorine

PPM: 25/50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Vegetable soup/steam well	186	Chicken/flattop	171	Pasta/WIC	37
Ham & beans/steam well	176	Sausage links/RIC	38	Sausage/WIC	39
Beef stew/steam table	162	Sliced potatoes/RIC	40	Rice/RIC	39
Chicken & noodles/steam table	152	Sliced cheese/RIC	41	Precooked ground sausage/RIC	40
Mashed potatoes/steam table	176	Tuna salad/RIC	41	Milk/RIC	40
Sausage gravy/steam table	143	Precooked chicken/WIC	38	Potato salad/salad bar	40
Nacho cheese/steam table	141	Precooked pork/WIC	39	Cole slaw/salad bar	39
Spaghetti meat sauce/steam table	143	Mixed vegetables/WIC	37	Diced eggs/salad bar	40
Omelet/flattop	155	Ham/WIC	37	Lemon meringue pie/RIC pie	40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen (along cook line) shake-style container of dry white food without name identifying contents on container. Identify food storage containers with common name of the food. Dry white food was powdered sugar, according to person-in-charge, and labeled by person-in-charge during inspection.
37	3-601.11 (C) Observed at salad bar portion cups of red food substance without name identifying contents on container. Packaged food shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and standards of identity or composition, and the general requirements in 21 CFR 130 – Food Standards: General and 9 CFR 319 Subpart A – General. Red food substance was cocktail sauce, according to person-in-charge, and labeled by person-in-charge during inspection.
39	3-306.11 (C) Observed at salad bar croutons stored in open container on shelf. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. Croutons placed under salad bar sneeze guard by person-in-charge during inspection.
47	4-101.11 (P) Observed in kitchen in RIC sliced red onions stored in re-used plastic container originally labeled Daisy cottage cheese. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter. Red onions discarded by food employee during inspection.
47	4-101.19 (C) Observed in kitchen above food prep cooler right edge of white counter wall shelf with rough surface exposed and

CFPM Verification (name, expiration date, ID#): Lisa Heller

Lisa Heller 23538955 - ServSafe Exp. 3/2028	Muhammed Beciri 23813300 - ServSafe Exp. 4/2028	Rigoberto Perez-Serna 24068006 - ServSafe Exp. 6/2028	Merita Bekjiri 24040264 - ServSafe Exp. 5/2028
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HACCP Topic: TCS food temperature & date-marking requirements, no bare hand contact with ready-to-eat food, sanitizer requirements

Lisa Heller
Person In Charge (Signature)

Apr 15, 2024
Date

Paul Wilkins WMS
Inspector (Signature)

EB

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 24 168

[illegible]

Lise Heiber

Person in Charge (Signature)

Apr 15, 2024

Date _____

Paul Wilkins W91D

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: