

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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:00 AM
		Permit Holder Woody's Family Restaurant LLC		Time Out 11:30 AM
Street Address 609 W. Main Street		Risk Category I		
City/State El Paso, IL		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

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	Food properly labeled; original container		X	
Prevention of Food Contamination				
38	Insects, rodents, and animals not present			
39	Contamination prevented during food preparation, storage and display		X	
40	Personal cleanliness			
41	Wiping cloths: properly used and stored			
42	Washing fruits and vegetables			
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	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

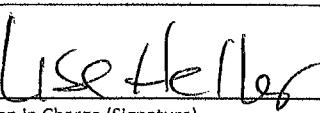
Lisa Heller
23538955 - ServSafe
Exp. 3/2028

Muhamed Beciri
23813300 - ServSafe
Exp. 4/2028

Rigoberto Perez-Serna
24068006 - ServSafe
Exp. 6/2028

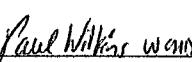
Merita Bekjiri
24040264 - ServSafe
Exp. 5/2028

HACCP Topic: TCS food temperature & date-marking requirements, no bare hand contact with ready-to-eat food, sanitizer requirements


Person in Charge (Signature)

Apr 15, 2024

Date


Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 24 168

Use He (b)

Person in Charge (Signature)

Apr 15, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

John W. ...
Inspector (Signature)