

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 2		Date 06/19/2024
Establishment Minonk Lanes		License/Permit # 24 122		Time In 10:50 AM
Street Address 450-454 N. Chestnut Street		Permit Holder Minonk Lanes LLC		Time Out 12:15 PM
City/State Minonk, IL		ZIP Code 61760		Risk Category II
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																																																																																																																																																																									
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																																																																																																																																																																									
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			Time/Temperature Control for Safety																																																																																																																																																																				
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures			7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding			Good Hygienic Practices										8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature			9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	Proper hot holding temperatures			10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures			Preventing Contamination by Hands										23	Out	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			25	N/A	Consumer advisory provided for raw/undercooked food			Consumer Advisory					Approved Source										26	N/A	Pasteurized foods used; prohibited foods not offered			11	In	Food obtained from approved source			Highly Susceptible Populations					12	N/O	Food received at proper temperature			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			Food/Color Additives and Toxic Substances										28	Out	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures									
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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

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R																																																																																																																																																																
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																																																																																																																																																																									
46	Gloves used properly				33	Proper cooling methods used; adequate equipment for temperature control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips				35	Approved thawing methods used				49	Non-food contact surfaces clean				36	Thermometers provided & accurate				Utensils, Equipment and Vending					Food Identification										50	Food properly labeled; original container		X		37	Food properly labeled; original container		X		51	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Prevention of Food Contamination										52	Warewashing facilities: installed, maintained, & used; test strips				38	Insects, rodents, and animals not present				53	Non-food contact surfaces clean				39	Contamination prevented during food preparation, storage and display				54	Toilet facilities: properly constructed, supplied, & cleaned				40	Personal cleanliness				55	Garbage & refuse properly disposed; facilities maintained				41	Wiping cloths: properly used and stored				56	Physical facilities installed, maintained, and clean				42	Washing fruits and vegetables				Physical Facilities										Employee Training										57	Adequate ventilation and lighting; designated areas used				58	All food employees have food handler training				Allergen training as required									
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Food Establishment Inspection Report

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Establishment: Minonk Lanes

Establishment #: 24 122

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	Item/Location	Temp
		Macaroni salad/RIC	36		
		Cut lettuce/RIC	41		
		Sliced cheese/RIC	41		
		Peeled hard-boiled eggs-cool/RIC	49		
		Sliced tomatoes/RIC	41		
		Sliced ham/RIC	41		
		Sour cream/RIC	41		
		Shredded cheese/RIC	41		

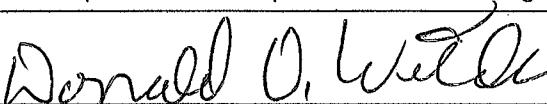
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.18 (P) Observed in RIC (storage room, Midea) date marking on 4 portion containers of potato salad indicated 6-4, which exceeds the 7-day date marking requirement for ready-to-eat TCS food. Ready-to-eat TCS food shall be discarded if it: (1) exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). Potato salad removed and discarded by food employee during inspection.
28	7-102.11 (Pf) Observed at bar spray bottle of yellow-green liquid without name identifying contents on containers. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Yellow-green liquid was Lysol according to food employee and labeled by food employee during inspection.
37	3-302.12 (C) Observed in kitchen on shelf by flattop squeeze container of clear liquid and shake-style container with dry orange powder food substance without name identifying contents on containers and in kitchen on shelf above 3-compartment sink shake-style container of dry white food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Squeeze container was water, shake-style containers were seasoned salt and pretzel salt, according to person-in-charge, and labeled by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Donald Wilder

Donald Wilder 1269372 - Always Food Safe Exp. 3/2027	John Stolt 1315536 - Always Food Safe Exp. 3/2027	Aleska Price 22065390 - NRFSP Exp. 4/2029	Anthony Ladd 22065389 - NRFSP Exp. 4/2029
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Jun 19, 2024
Date

Person in Charge (Signature)


EW

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Minonk Lanes

Establishment #: 24 122

Person in Charge (Signature)

Jun 19, 2024

Date

THE JOURNAL OF

Follow-up: Yes No (Check one)

Follow-up Date:

Part 1