

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 07/31/2024
Establishment Cornerstone Family Restaurant		License/Permit # 24 134		Time In 9:05 AM
Street Address 1101 W. Center Street		Permit Holder Cornerstone Family Restaurant Inc		Time Out 10:45 AM
City/State Eureka, 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	In	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	Varlance 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		X	
Food Identification				
37	Food properly labeled; original contalner		X	
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	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 #: 24 134

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ground hamburger/prep	204	Sliced cheese/RIC cook line	41	Potato salad/WIC	36
Chili/soup urn	160	Ham/RIC cook line	40	Pea salad/WIC	37
Vegetable beef soup/soup urn	158	Ground sausage/RIC prep	39	Ground sausage/WIC	37
Sausage gravy/steam table	145	Diced ham/RIC prep	36	Pulled chicken/WIC	39
Nacho cheese/steam table	141	Peeled hard-boiled eggs/RIC prep	35	Fried chicken-cooling/WIC	57
Taco meat/steam table	183	Sliced tomatoes/RIC prep	36	Meatloaf/WIC	39
Green beans/steam table	178	Diced tomatoes/RIC prep	34	Cottage cheese/RIC wait prep	38
Spaghetti meat sauce/steam table	135	Pancake batter/RIC	40	Cole slaw/RIC wait prep	38
Chicken & noodles/hot-holding	149	Cut lettuce/RIC prep	41	Milk/RIC wait staff	41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-203.12 (Pf) Observed in RIC (wait staff, milk, Criterion) ambient air temperature measuring device not accurate. Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5^\circ \text{C}$ ($\pm 3^\circ \text{F}$) in the intended range of use. Thermometer replaced by food employee during inspection.
37	3-302.12 (C) Observed at salad bar small portion cups and pour-style container of liquid food substance without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Liquid food substance was Italian dressing according to food employee and labeled by food employee during inspection.
47	4-501.12 (C) Observed in kitchen cutting board on RIC (prep, cook line) with crevices and knife grooves. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in wait staff area by kitchen RIF compartment of RIC (Criterion) soiled with accumulated debris and condensation ice. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
55	6-101.11 (C) Observed in kitchen pieces of cardboard placed under support legs of fryer & under wheels of RIC and not easily

CFPM Verification (name, expiration date, ID#): Michael Sweeney

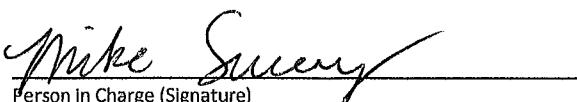
Michael Sweeney
21678281 – NRFSP
Exp. 3/2025

Matthew Galloway
21835618 - NRFSP
Exp. 5/2027

Donna Hamilton-Sweeney
21631257 - NRFSP
Exp. 10/2024

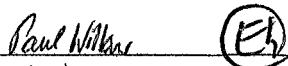
Zachariah Harper
21800415 – NRFSP
Exp. 2/2027

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


Person in Charge (Signature)

Jul 31, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Mike Sme
Person in Charge (Signature)

Jul 31, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: