

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	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 1101 W. Center Street		Permit Holder Cornerstone Family Restaurant Inc		Risk Category I	
City/State Eureka, IL		ZIP Code 61530		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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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	

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	In	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

<p>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</p>			
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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	X	Thermometers provided & accurate	X
Food Identification			
37	X	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	
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	X	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	X	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: Cornerstone Family Restaurant

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

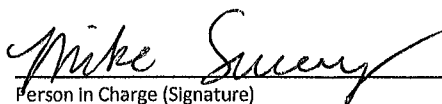
OBSERVATIONS AND CORRECTIVE ACTIONS

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. 3/2025Matthew Galloway
21835618 - NRFSP
Exp. 5/2027Donna Hamilton-Sweeney
21631257 - NRFSP
Exp. 10/2024Zachariah 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: _____

Food Establishment Inspection Report

Establishment: Cornerstone Family Restaurant

Establishment #: 24 134

[illegible]

Person in Charge (Signature) Mike Sney

Jul 31, 2024

Date _____

Paul Wilson
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: