

# 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 1		Date 07/19/2024
Establishment Menu 309		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:00 AM
Street Address 116 N. Main Street		Permit Holder Menu 309 LLC		Time Out 11:20 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	Compliance Status	COS	R																																																																																																																																				
<b>Supervision</b>																																																																																																																																											
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																																																																																																																																				
<b>Employee Health</b>																																																																																																																																											
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			<b>Time/Temperature Control for Safety</b>																																																																																																																																						
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/O	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	N/O	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	Out	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>				14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>				<b>Preventing Contamination by Hands</b>								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			<b>Food/Color Additives and Toxic Substances</b>				28	In	Toxic substances properly identified, stored, and used			<b>Conformance with Approved Procedures</b>								29	N/A	Compliance with variance/specialized process/HACCP		
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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				32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		<b>Food Temperature Control</b>					45	Single-use/single-service articles: properly stored and used		33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		34	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>				35	Approved thawing methods used			36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		<b>Food Identification</b>					48	Warewashing facilities: installed, maintained, & used; test strips		37	Food properly labeled; original container			49	Non-food contact surfaces clean		<b>Physical Facilities</b>				<b>Prevention of Food Contamination</b>					50	Hot and cold water available; adequate pressure		38	Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices		39	Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed		40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned		41	Wiping cloths: properly used and stored			54	Garbage & refuse properly disposed; facilities maintained		42	Washing fruits and vegetables			55	Physical facilities installed, maintained, and clean		<b>Employee Training</b>					56	Adequate ventilation and lighting; designated areas used		57	All food employees have food handler training			58	Allergen training as required	
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# Food Establishment Inspection Report

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### Establishment: Menu 309

Establishment #: 24 182

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in RIC (open) internal temperatures of traditional salad measured 44° F and quiche measured 43° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of traditional salad measured 44° F and quiche measured 45° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspections. Traditional salad and quiche discarded by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Hanna Sarris

Hanna Sarris  
20420256 - ServSafe  
Exp. 4/2026

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

 Jul 19, 2024

Person in Charge (Signature)

Jul 19, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

### Establishment: Menu 309

Establishment #: 24 182

Person In Charge (Signature)

Jul 19, 2024

Date

\_\_\_\_\_  
Inspector (Signature)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**