

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 1		Date 08/14/2024
Establishment The Woodford Pub		License/Permit # 24 185		Time In 11:05 AM
Street Address 436 N. Chestnut Street		Permit Holder Petril's Pour House Inc		Time Out 12:30 PM
City/State Minonk, IL		ZIP Code 61760		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																																																																																																																																																																																																																																																																																																												
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	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	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	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	Out	Proper date marking and disposition	X	12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			24	N/A	Time as a Public Health Control; procedures & records	14	N/A	Required records available: shellstock tags, parasite destruction			Consumer Advisory			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			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	Varlance 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				Utensils, Equipment and Vending			34	Plant food properly cooked for hot holding				35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		36	Thermometers provided & accurate				37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips		Food Identification					49	Non-food contact surfaces clean		38	Insects, rodents, and animals not present				Physical Facilities			39	Contamination prevented during food preparation, storage and display				40	Personal cleanliness				50	Hot and cold water available; adequate pressure		41	Wiping cloths: properly used and stored				42	Washing fruits and vegetables				51	Plumbing installed; proper backflow devices		Prevention of Food Contamination					52	Sewage and waste water properly disposed		38	Insects, rodents, and animals not present				39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned		40	Personal cleanliness				41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained		42	Washing fruits and vegetables				Employee Training					55	Physical facilities installed, maintained, and clean		38	Insects, rodents, and animals not present				39	Contamination prevented during food preparation, storage and display				56	Adequate ventilation and lighting; designated areas used		40	Personal cleanliness				41	Wiping cloths: properly used and stored				42	Washing fruits and vegetables				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: The Woodford Pub

Establishment #: 24 185

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
Hamburger/flattop	200	Shredded cheese/cold-holding	41	Jalapeno popper dip/RIC	41
Diced chicken/hot-holding	149	Diced salami/cold-holding	39	Onion ring batter/RIC	41
Nacho cheese/hot-holding	163	Sliced tomatoes/cold-holding	41	Pulled pork/WIC	37
Beer cheese/hot-holding	153	Spring greens/RIC	41	Diced eggs/WIC	41
		Cut lettuce/RIC prep	35	Garlic parmesan sauce/WIC	38
		Shredded cheese/RIC prep	39	Diced chicken/WIC	35
		Diced eggs/RIC prep	35	Cut lettuce-cooling/WIC	65
		Queso/RIC	40		
		Chicken wings/RIC	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.17 (Pf) Observed in kitchen in RIC (prep) diced eggs in clear plastic bag without preparation date or use-by date and in WIC (basement) clear plastic bag of pulled pork dated 7-9 without additional date marking documentation. TCS food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or below for a maximum of 7 days. Reviewed HACCP concepts with person-in-charge and food employee during inspection. Diced eggs were prepared today according to the person-in-charge and pulled pork was frozen on 7-9 and thawed yesterday according to the person-in-charge. Both TCS food packages marked with date of preparation and date of thawing by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Cole Klendworth

Cole Klendworth 3096718 - Always Food Safe Exp. 12/2028	Collin Kuehn 3338372 - Always Food Safe Exp. 2/2029	Stephanie Fuchs 2238464 - Always Food Safe Exp. 3/2028	Andrew Cave 21410199 - ServSafe Exp. 12/2026
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HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Lee K

Aug 14, 2024

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

⑥