

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	3	Date	08/12/2024
Establishment Woody's Family Restaurant		License/Permit #	24 168	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 609 W. Main Street		Permit Holder Woody's Family Restaurant LLC		Risk Category I	
City/State El Paso, IL		ZIP Code 61738		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					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	Out	Food separated and protected	X	
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
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			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/O	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	Out	Proper hot holding temperatures	X	
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	In	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	Out	Toxic substances properly identified, stored, and used	X	
					29	N/A	Compliance with variance/specialized process/HACCP		

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	Compliance Status			COS	R
Safe Food and Water					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		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips		
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					Employee Training				
38		Insects, rodents, and animals not present			51		All food employees have food handler training		
39		Contamination prevented during food preparation, storage and display			52		Plumbing installed; proper backflow devices		
40		Personal cleanliness			53		Sewage and waste water properly disposed		
41		Wiping cloths: properly used and stored			54		Toilet facilities: properly constructed, supplied, & cleaned		
42		Washing fruits and vegetables			55	X	Garbage & refuse properly disposed; facilities maintained		
					56	X	Physical facilities installed, maintained, and clean		
					57	X	Adequate ventilation and lighting; designated areas used	X	
					Employee Training				
					58	X	Allergen training as required	X	

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Establishment: Woody's Family Restaurant

Establishment #: 24 168

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: 25-49/50/>100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef stew/steam table	160	Ground sausage/RIC	38	Taco meat/WIC	37
Sausage gravy/steam table	158	Pasta/RIC	38	Macaroni salad/WIC	38
Chicken & noodles/steam table	150	Diced ham/RIC	37	Diced eggs/WIC	40
Nacho cheese/steam table	123	Taco meat/RIC	40	Precooked turkey/WIC	40
Spaghetti meat sauce/steam table	138	Diced eggs/RIC	40	Pea salad/WIC	40
		Pea salad/RIC	40	Cut lettuce/WIC	38
		Sausage/RIC	40	Pasta/WIC	37
		Sliced tomatoes/RIC	39	Milk/RIC	41
		Ribs/WIC	37	Lemon meringue pie/RIC pie	37

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in WIC raw eggs in open cardboard flats stored on slotted shelf above ready-to-eat foods. Store raw foods below ready-to-eat foods to prevent cross-contamination. Raw eggs moved to bottom shelf by person-in-charge during inspection
21	3-501.16 (P) Observed in steam table nacho cheese internal temperature measured 123° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of nacho cheese measured 121° F. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Reviewed TCS food hot-holding temperature requirements and discussed HACCP concept with food employee and person-in-charge during inspection. Nacho cheese had been in steam table for less than 2 hours, according to food employee, and rapidly reheated on stove by food employee during inspection. Recheck = 165° F - OK.
28	7-204.11 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution at 3-compartment sink measured greater than 100 ppm and water temperature measured 115° F. Chemical sanitizers shall meet the concentration and use requirements specified by 40 CFR 180.940 or 40 CFR 180.2020. Chlorine sanitizing solution partially drained and refilled with water. Recheck = 50-99 ppm and water temperature of 99° F - OK.
55	6-501.12 (C) Observed in kitchen above RIC (prep) by entrance/exit door and light fixture ceiling tile soiled with accumulated debris and black substance. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in kitchen along cook line two (2) employee personal drink cups with liquid on shelf above food and food

CFPM Verification (name, expiration date, ID#): Muhamed Beciri

Lisa Heller 23538955 - ServSafe Exp. 3/2028	Muhamed Beciri 23813300 - ServSafe Exp. 4/2028	Rigoberto Perez-Serna 24068006 - ServSafe Exp. 6/2028	Merita Bekjiri 24040264 - ServSafe Exp. 5/2028
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HACCP Topic: TCS food temperature & date-marking requirements, no bare hand contact with ready-to-eat food, sanitizer requirements

Merita Bekjiri
Person in Charge (Signature) Aug 12, 2024
Date

Paul Heller
Inspector (Signature) Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: Woody's Family Restaurant

Establishment #: 24 168

[illegible]

Monita Begum
Person In Charge (Signature)

Aug 12, 2024

Date _____

Inspector (Signature) Paul Wilkins (E)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: