

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 3		Date 08/12/2024
Establishment Woody's Family Restaurant		License/Permit # 24 168		Time In 9:30 AM
Street Address 609 W. Main Street		Permit Holder Woody's Family Restaurant LLC		Time Out 11:40 AM
City/State El Paso, IL		Risk Category I		
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				17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		Time/Temperature Control for Safety			
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				20	N/O	Proper cooling time and temperature	
6	IN	Proper eating, tasting, drinking, or tobacco use		21	OUT	Proper hot holding temperatures	X
7	IN	No discharge from eyes, nose, and mouth		22	IN	Proper cold holding temperatures	
Preventing Contamination by Hands				23	IN	Proper date marking and disposition	
8	IN	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	IN	Adequate handwashing sinks properly supplied and accessible		25	IN	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from approved source		26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature		27	N/A	Food additives: approved and properly used	
13	IN	Food in good condition, safe, and unadulterated		28	OUT	Toxic substances properly identified, stored, and used	X
14	N/A	Required records available: shellstock tags, parasite destruction		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				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			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				51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used	
Employee Training				Employee Training		
57	All food employees have food handler training			58	Allergen training as required	
58	X			58	X	

Food Establishment Inspection Report

Page 2 of 3

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
---	--	---	--

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

Muhamed Beciri

Person in Charge (Signature)

Aug 12, 2024

Date

Paul Wilkins

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 24 168

Marta Belyan

Person In Charge (Signature)

Aug 12, 2024

Date

THE BOSTONIAN, 1837.

Paul W. King,  (E)

Follow-up: Yes No (Check one)

Follow-up Date: