

# 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 2		Date 09/26/2024
Establishment Busy Corner		License/Permit # 24 008		Time In 9:00 AM
Street Address 302 S. Eureka Street		Permit Holder Busy Corner Inc		Time Out 11:10 AM
City/State Goodfield, IL		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
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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		
<b>Approved Source</b>				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	In	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		
<b>GOOD RETAIL PRACTICES</b>				
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	
			COS	R
<b>Safe Food and Water</b>				
30	Pasteurized eggs used where required			
31	Water and ice from approved source			
32	Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>				
33	Proper cooling methods used; adequate equipment for temperature control			
34	Plant food properly cooked for hot holding			
35	Approved thawing methods used			
36	Thermometers provided & accurate			
<b>Food Identification</b>				
37	Food properly labeled; original container		X	
<b>Prevention of Food Contamination</b>				
38	Insects, rodents, and animals not present			
39	Contamination prevented during food preparation, storage and display		X	
40	Personal cleanliness			
41	Wiping cloths: properly used and stored			
42	Washing fruits and vegetables			
<b>Proper Use of Utensils</b>				
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			
<b>Utensils, Equipment and Vending</b>				
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	Warewashing facilities: installed, maintained, & used; test strips			
49	Non-food contact surfaces clean			
<b>Physical Facilities</b>				
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	Physical facilities installed, maintained, and clean			
56	Adequate ventilation and lighting; designated areas used			X
<b>Employee Training</b>				
57	All food employees have food handler training			
58	Allergen training as required			

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Establishment #: 24 008

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<100

Heat: 183

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage patties/hot-holding	133	Diced ham/RIC cook line	34	Chocolate milk/RIC	39
Green beans/hot-holding cabinet	180	Corned beef/RIC cook line	37	Vanilla ice milk/soft serve unit	34
Sausage gravy/steam table	145	Corned beef hash-cooling/RIC	57	Coconut creme pipe/RIC	39
Nacho cheese/steam table	184	Macaroni & cheese/RIC	36	Cottage cheese/RIC	37
Hash brown casserole/steam	160	Chicken salad/RIC	35	Cole slaw/RIC	40
Hollandaise sauce/stove	176	Pancake batter/RIC	40	Cut lettuce/RIC	40
Vegetable beef soup/soup urn	150	Chicken salad/WIC	36	Diced tomatoes/RIC	40
Chili/steam well	143	Chili/WIC	40		
		Macaroni & cheese/WIC	36		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing solution in spray bottle at wait station measured less than 100 ppm and water temperature measured 68° F. A chemical sanitizer used in a chlorine sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under §7-204.11. Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 100 ppm when the water temperature is 55° F - 74° F. New chlorine sanitizing solution created by person-in-charge during inspection. Recheck = 100 ppm and water temperature of 65° F - OK.
21	3-501.16 (P) Observed in hot-holding cabinet internal temperature of sausage patties measured 133° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of sausage patties measured 133° F. Time/Temperature Control for Safety food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge during inspection. Sausage patties were in hot-holding cabinet less than 2 hours, according to person-in-charge, and rapidly reheated on flattop by person-in-charge during inspection. Recheck = 170° F - OK.
37	3-302.12 (C) Observed along cook line clear liquid in plastic squeeze bottle without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Clear liquid was water according to person-in-charge and labeled by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Derek Vollmer

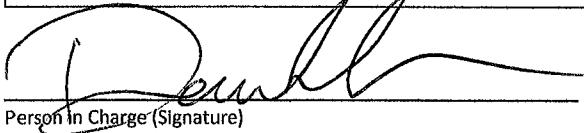
Derek Vollmer  
1071764 - Always Food Safe  
Exp. 12/2026

Patty Oxendine  
19445919 - ServSafe  
Exp. 5/2025

Ryan Ball  
19502868 - ServSafe  
Exp. 6/2025

Kara Hambleton  
19445920 - ServSafe  
Exp. 5/2025

HACCP Topic: TCS food temperature/cool down/storage requirements, no bare hand contact with ready-to-eat food, sanitization

  
Person in Charge (Signature)

Sep 26, 2024

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

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Establishment #: 24 008

Person in Charge (Signature)

Sep 26, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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