

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	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 302 S. Eureka Street		Permit Holder Busy Corner Inc		Risk Category I	
City/State Goodfield, IL		ZIP Code 61742		Purpose of Inspection Routine Inspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>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</p>	<p>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.</p>
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Compliance Status		COS	R
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
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	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
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	
Approved Source			
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	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	Out	Food-contact surfaces; cleaned and sanitized	X
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	Out	Proper hot holding temperatures	X
22	In	Proper cold holding temperatures	
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
29	N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

<p>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</p>			
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Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
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	
Food Identification			
37	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	
39	X	Contamination prevented during food preparation, storage and display	X
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
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	
Utensils, Equipment and Vending			
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	
Physical Facilities			
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	X	Adequate ventilation and lighting; designated areas used	X
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

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Establishment: Busy Corner

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		

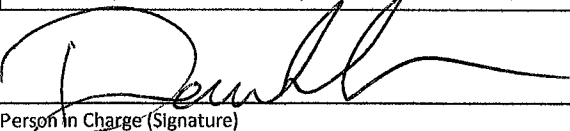
OBSERVATIONS AND CORRECTIVE ACTIONS

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 14-703.11(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. 12/2026Patty Oxendine
19445919 - ServSafe
Exp. 5/2025Ryan Ball
19502868 - ServSafe
Exp. 6/2025Kara 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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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.13 (C) Observed in back food prep area four (4) fly strips suspended from ceiling with flies attached over food prep areas.
	Insect control devices shall be installed so that: (1) the devices are not located over a food preparation area; and (2) dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.
39	3-305.14 (C) Observed in WIC bucket of potatoes stored with bottom of bucket in direct contact with potatoes stored uncovered in plastic tub. During preparation, unpackaged food shall be protected from environmental sources of contamination. Potatoes in plastic tub covered with clear plastic bag and bucket of potatoes placed back on top of clear plastic wrap by person-in-charge during inspection.
56	6-501.14 (C) Observed on ice machine (Scotsman) front grill vent covers soiled with accumulated debris and dust. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. Filters removed and cleaned by food employee during inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our social media/website to view/print food safety information
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Allergy awareness training certification is required for all certified food protection managers
	If any events occur that cause damage to the establishment (flood, water, smoke, fire, power outage more than 4 hours, etc.), please contact the WCHD to ensure compliance and that required inspections occur prior to re-opening.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.
	3-501.19 Time as a Public Health Control: take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be prepared in advance, maintained in the food establishment, and made available to the regulatory authority upon request.

Person In Charge (Signature)

Sep 26, 2024

Date _____

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Inspector (Signature)