

# 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 0		Date 10/02/2024
Establishment Country Cafe		No. of Repeat Risk Factor/Intervention Violations 0		Time In 10:05 AM
License/Permit # 24 091		Permit Holder Country Cafe LLC		Time Out 11:05 AM
Street Address 174 Danvers Road		Risk Category I		
City/State Congerville, 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	Compliance Status			COS	R																																																																																																																																																																																																																																																																																																																																	
<b>Supervision</b>																																																																																																																																																																																																																																																																																																																																										
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																																																																																																																																																																																																																																																																																																																																			
<b>Employee Health</b>																																																																																																																																																																																																																																																																																																																																										
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			<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																																																																																																																					
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			<b>Good Hygienic Practices</b>										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			<b>Approved Source</b>										11	In	Food obtained from approved source			23	In	Proper date marking and disposition			12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records			13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>					14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>					<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											<b>Safe Food and Water</b>			COS	R	<b>Proper Use of Utensils</b>			COS	R	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	X Single-use/single-service articles: properly stored and used			<b>Food Temperature Control</b>										33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>					35	Approved thawing methods used				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			<b>Food Identification</b>										37	Food properly labeled; original container				48	Warewashing facilities: installed, maintained, & used; test strips			<b>Prevention of Food Contamination</b>										38	Insects, rodents, and animals not present				49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display				<b>Physical Facilities</b>					40	Personal cleanliness				50	Hot and cold water available; adequate pressure				<b>Employee Training</b>					41	Wiping cloths: properly used and stored				51	Plumbing installed; proper backflow devices				57	X All food employees have food handler training			42	Washing fruits and vegetables				52	Sewage and waste water properly disposed				58	All allergen training as required		
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# Food Establishment Inspection Report

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Establishment: Country Cafe

Establishment #: 24 091

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## **OBSERVATIONS AND CORRECTIVE ACTIONS**

CFPM Verification (name, expiration date, ID#): Janel Wettstein

Janel Wettstein 21719910 - NRFSP Exp. 1/2026	Reuben Knobloch 21719908 - NRFSP Exp. 1/2026	Linda Knobloch 21719907 - NRFSP Exp. 1/2026	
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## HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Janel Weststrom

Oct 2, 2024

Date

Paul Wilkins

EL

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)

# Food Establishment Inspection Report

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Establishment: Country Cafe

Establishment #: 24 091

Janel Wittsten  
Person in Charge (Signature)

Person in Charge (Signature)

Oct 2, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**