

Food Establishment Inspection Report

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Local Health Department and Address		Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations		0		Date		2/21/2025	
				Number of Repeat Risk Factor/ Intervention Violations		0		Time In		3:15 PM	
								Time Out		4:50 PM	
Establishment				The Barn III				Phone		(309) 965-2545	
Address				1451 Timberline Drive				City/State		Goodfield, IL	
License/Permit #				25 018				Permit Holder		The Barn III LLC	
								Purpose of Inspection		Routine	
								Risk Category		I	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item						Mark "X" in the appropriate box for COS and/or R					
IN: in compliance		OUT: not in compliance		N/O: not observed		N/A: not applicable		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	IN	Food is separated and protected.		
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	IN	Proper cooling time and temperature.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper hot holding temperatures.		
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 and 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 are properly supplied and accessible.			25	IN	Consumer advisory is provided for raw/undercooked food.		
Approved Source					Highly Susceptible Populations				
11	IN	Food obtained from an approved source.			26	IN	Pasteurized foods are used; prohibited foods are not offered.		
12	N/O	Food received at the proper temperature.			Food/Color Additives and Toxic Substances				
13	IN	Food in good condition, safe, and unadulterated.			27	N/A	Food additives: approved and properly used.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN	Toxic substances are properly identified, stored and used.		
					Conformance with Approved Procedures				
					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 the box if the numbered item is not in compliance					Mark "X" in the appropriate box for COS and/or R					COS: Corrected on-site during inspection		R: Repeat violation	
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R				
Safe Food and Water					Proper Use of Utensils (continued)								
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.						
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.						
32		Variance obtained for specialized processing methods.			46		Gloves used properly.						
Food Temperature Control					Utensils, Equipment, and Vending								
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.						
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.						
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.						
36	✓	Thermometers are provided and accurate.			Physical Facilities								
Food Identification					50		Hot and cold water available; adequate pressure.						
37	✓	Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.						
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.						
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.						
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.						
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.						
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.						
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness								
Proper Use of Utensils					57		Food handler training 410 ILCS 625/ 3.06.						
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).						
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).						

Person in Charge (Signature) *BC - my* Date: 2/21/2025

Inspector (Signature) *Paul Wilkins* Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

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Establishment #: 25 018

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken/prep	175	Beer cheese/RIC	33	Chocolate cream pie/WIC	37
Pasta/hot-holding cabinet	136	Sour cream/RIC	39	Cheesecake/WIC	38
Alfredo sauce/hot-holding cabinet	155	GF chocolate pudding/RIC	38		
Fried chicken/fryer	190	Creamy raspberry dressing/RIC	39		
		Cut spring greens salad-cooling/WIC	43		
		Broccoli salad/WIC	40		
		Coconut creme pipe/WIC	37		
		Milk/WIC	38		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

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

CFPM Verification (name, expiration date, ID#): Brian Molzof

Kris Thomas 21800409 - NRFSP Exp. 2/2027	Brian Molzof 1740000045 - AAA Food Safety Exp. 2/2030	Sara Thomas 1740166839 - AAA Food Safety Exp. 2/2030	Emily Fischer L2SC-3-005495 - Learn 2 Serve Exp. 10/2025
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HACCP Topic: TCS food temperature, cooling down, & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: ☐ Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10**.
☐ Appropriate **default beverage** for children's meal **410 ILCS 620/21.5**.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in hot-holding cabinet (Metro C5). Hot-holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen on prep table squeeze container of yellow liquid food substance without name

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OBSERVATIONS AND CORRECTIVE ACTIONS

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