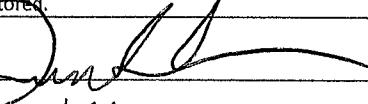


Food Establishment Inspection Report

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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		1	Date	3/24/2025
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:05 AM
Establishment Busy Corner		Phone (309) 965-2361		Email			
Address 302 S. Eureka Street		City/State Goodfield, IL		ZIP Code 61742			
License/Permit # 25 010		Permit Holder Busy Corner Inc		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.							
Supervision			COS		R		
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 product 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 are properly supplied and accessible.					
Approved Source							
11	IN	Food obtained from an approved source.					
12	N/O	Food received at the proper temperature.					
13	OUT	Food in good condition, safe, and unadulterated.					✓
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.					
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		COS: Corrected on-site during inspection		R: Repeat violation
Safe Food and Water			COS		R		
30	Pasteurized eggs are used where required.						
31	Water and ice from an approved source.						
32	Varlance obtained for specialized processing methods.						
Food Temperature Control							
33	Proper cooling methods are used; adequate equipment for temperature control.						
34	Plant food properly cooked for hot holding.						
35	Approved thawing methods used.						
36	Thermometers are provided and accurate.						
Food Identification							
37	✓	Food properly labeled; original container.			✓		
Prevention of Food Contamination							
38	Insects, rodents, and animals not present.						
39	Contamination is prevented during food preparation, storage, and display.						
40	Personal cleanliness.						
41	✓	Wiping cloths: properly used and stored.			✓		
42	Washing fruits, vegetables, and other plant food.						
Proper Use of Utensils							
43	In-use utensils: properly stored.						
Proper Use of Utensils (continued)							
44	Utensils, equipment, and linens: properly stored, dried, and handled.						
45	Single use/single service articles are 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, and used; test strips.						
49	Non-food contact surfaces are clean.						
Physical Facilities							
50	Hot and cold water available; adequate pressure.						
51	Plumbing installed; proper backflow devices.						
52	Sewage and wastewater properly disposed.						
53	Toilet facilities: properly constructed, supplied, and cleaned.						
54	Garbage and refuse are properly disposed; facilities are maintained.						
55	Physical facilities installed, maintained, and cleaned.						
56	Adequate ventilation and lighting; designated areas used.						
Food Handler and Allergen Awareness							
57	Food handler training 410 ILCS 625/3.06.						
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)  Date: **3/24/2025**

Inspector (Signature)  Follow-up: YES NO (Check one) Follow-up Date: **3/24/2025**

Food Establishment Inspection Report

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Establishment: **Busy Corner**

Establishment #: **25 010**

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: **Quaternary ammonium/Chlorine**

PPM: **150/>100**

Heat: **190**

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hash brown casserole/hot-holding	137	Mush/RIC	38	Buttermilk/WIC	36
Pepper gravy/steam table	158	Hollandaise sauce/RIC	37	Lemon meringue pie-cooling/WIC	60
Sausage gravy/steam table	164	Turkey/RIC	35	Chocolate ribbon pipe/WIC	36
Nacho cheese/steam table	162	Peeled hard boiled eggs/RIC	34	Taco meat/WIC	37
Egg skillet/flattop	167	Ham/RIC prep	41	Ham salad-cooling/WIC	46
Baked potato/prep	190	Turkey/RIC prep	40	Cottage cheese/RIC salad prep	33
Roast beef/prep	209	Diced tomatoes/RIC prep	41	Milk/milk cooler	39
Chili/soup urn	160	Pancake batter-cooling/prep	52	Coconut creme pie/RIC pie	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

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

Derek Vollmer 1071764 - Always Food Safe Exp. 12/2026	Patty Oxendine 4591680 - Always Food Safe Exp. 2/2030	Ryan Ball 4591677 - Always Food Safe Exp. 2/2030	Kara Hambleton 4591704 - Always Food Safe Exp. 2/2030
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HACCP Topic: TCS food temperatures, sanitizer concentration/temperatures, no bare hand contact with ready-to-eat food, employee health

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.
13	3-202.15 (Pf) Observed in kitchen one (1) dented can of Sysco tomato sauce on can rack shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented can removed from can rack shelf and discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen in RIC two (2) squeeze containers of liquid food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified

Food Establishment Inspection Report

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Establishment: Busy Corner

Establishment #: 25 010