

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	2	Date	3/24/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	12:50 PM
Establishment Cornerstone Family Restaurant	Phone (309) 467-5472	Email			
Address 1101 W. Center Street		City/State Eureka, IL	ZIP Code 61530		
License/Permit # 25 137	Permit Holder Cornerstone Family Restaurant 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.

#	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	OUT	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.	
Good Hygienic Practices				Time/Temperature Control for Safety			
6	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	IN	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper cooling time and temperature.	
Preventing Contamination by Hands				21	IN	Proper hot holding temperatures.	
8	IN	Hands clean and properly washed.		22	IN	Proper cold holding temperatures.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		23	IN	Proper date marking and disposition.	
10	OUT	Adequate handwashing sinks are properly supplied and accessible.		24	N/A	Time as a Public Health Control; procedures and records.	
Approved Source				Consumer Advisory			
11	IN	Food obtained from an approved source.		25	IN	Consumer advisory is provided for raw/undercooked food.	
12	N/O	Food received at the proper temperature.		Highly Susceptible Populations			
13	IN	Food in good condition, safe, and unadulterated.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Food/Color Additives and Toxic Substances			
GOOD RETAIL PRACTICES				27	N/A	Food additives: approved and properly used.	
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				28	IN	Toxic substances are properly identified, stored and used.	
Mark "X" in the box if the numbered item is not in compliance				29	N/A	Conformance with Approved Procedures	
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).			
Person in Charge (Signature) <i>Megan Green</i>				59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature) *Megan Green* Date: 3/24/2025

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

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Establishment: Cornerstone Family Restaurant

Establishment #: 25 137

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25-49/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Broccoli cheese soup/soup urn	164	Potato salad/salad bar	39	Ground sausage-cooling/RIC prep	44
Chili/soup urn	166	Pasta salad/salad bar	39	Diced tomatoes/RIC prep	44
Sausage gravy/steam table	143	Pea salad/salad bar	36	Sliced tomatoes/RIC prep	45
Nacho cheese/ steam table	145	Cut lettuce salad/salad bar	38	Precooked chicken/WIC	39
Fried chicken/hot-holding	136	Cottage cheese/RIC	36	Pancake batter/WIC	38
		Cole slaw/RIC	36	Spaghetti pasta/WIC	38
Chicken & noodles/WIC	37	Chicken salad/RIC	41	Potato salad/WIC	40
Cole slaw/WIC	40	Diced ham-cooling/RIC prep	47	Pasta salad/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

CFPM Verification (name, expiration date, ID#): Matthew Galloway

Matthew Galloway 21835618 - NRFSP Exp. 5/2027	Andrew Majerus 22121255 - NRFSP Exp. 10/2029	Zachariah Harper 21800415 – NRFSP Exp. 2/2027	
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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.
2	2-102.12 (C) Observed documentation that only three (3) food employees have current ANSI-approved CFPM certification as required.
	This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and
	be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification
	to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.
	Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.14 (C) Observed in kitchen a sign or poster that notifies food employees to wash their hands not provided at handwashing sink.

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Establishment: Cornerstone Family Restaurant Establishment #: 25 137

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Handwashing sign provided and posted during inspection.
48	4-501.14 (C) Observed in warewashing room top of dishwasher soiled with accumulated debris and hard water deposits. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) before use; (B) throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) if used, at least every 24 hours. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in kitchen by chicken fryer left side of hot-holding cabinet (Sentinel) soiled with accumulated debris and grease. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.11 (C) Observed in kitchen caulk behind hand sink damaged and not maintained in good repair. Physical facilities shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
56	4-204.11 (C) Observed in kitchen center of exhaust hood soiled with accumulated debris and grease drips. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that food employees with CFPM certification also have current food allergy awareness training as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.