

# 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
				Time Out 3:10 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
<b>Supervision</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		
2	OUT	Certified Food Protection Manager (CFPM).		
<b>Employee Health</b>				
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.		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, or tobacco product use.		
7	IN	No discharge from eyes, nose, and mouth.		
<b>Preventing Contamination by Hands</b>				
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	OUT	Adequate handwashing sinks are properly supplied and accessible.		✓
<b>Approved Source</b>				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		
<b>Protection from Contamination</b>				
15	IN	Food is separated and protected.		
16	IN	Food-contact surfaces; cleaned and sanitized.		
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
<b>Time/Temperature Control for Safety</b>				
18	IN	Proper cooking time and temperatures.		
19	IN	Proper reheating procedures for hot holding.		
20	IN	Proper cooling time and temperature.		
21	IN	Proper hot holding temperatures.		
22	IN	Proper cold holding temperatures.		
23	IN	Proper date marking and disposition.		
24	N/A	Time as a Public Health Control; procedures and records.		
<b>Consumer Advisory</b>				
25	IN	Consumer advisory is provided for raw/undercooked food.		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used.		
28	IN	Toxic substances are properly identified, stored and used.		
<b>Conformance with Approved Procedures</b>				
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
<b>Safe Food and Water</b>				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
<b>Food Temperature Control</b>				
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.		
<b>Food Identification</b>				
37		Food properly labeled; original container.		
<b>Prevention of Food Contamination</b>				
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.		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored.		
<b>Proper Use of Utensils (continued)</b>				
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.		
<b>Utensils, Equipment, and Vending</b>				
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.		
<b>Physical Facilities</b>				
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.		
<b>Food Handler and Allergen Awareness</b>				
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) *[Signature]*

Date: 3/24/2025

Inspector (Signature) *Paul Wilkins*

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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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

**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.

# Food Establishment Inspection Report

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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.