

# 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	3/12/2025					
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	9:50 AM					
Establishment Country Cafe		Phone (309) 448-2289		Email								
Address 174 Danvers Road		City/State Congerville, IL		ZIP Code 61729								
License/Permit # 25 108		Permit Holder Country Cafe LLC		Purpose of Inspection Routine		Risk Category I						
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>												
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 the 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				
	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.					
<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.					
<b>Good Hygienic Practices</b>												
6	IN	Proper eating, tasting, drinking, or tobacco product use.			18	IN	Proper cooking time and temperatures.					
7	IN	No discharge from eyes, nose, and mouth.			19	IN	Proper reheating procedures for hot holding.					
<b>Preventing Contamination by Hands</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 are properly supplied and accessible.			22	IN	Proper cold holding temperatures.					
<b>Approved Source</b>												
11	IN	Food obtained from an approved source.			23	IN	Proper date marking and disposition.					
12	N/O	Food received at the proper temperature.			24	N/A	Time as a Public Health Control; procedures and records.					
13	IN	Food in good condition, safe, and unadulterated.			<b>Consumer Advisory</b>							
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	IN	Consumer advisory is provided for raw/undercooked food.					
<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 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					
#	X	Compliance Status		COS	R	Compliance Status		COS	R			
		Safe Food and Water				Proper Use of Utensils (continued)						
30	X	Pasteurized eggs are used where required.				44	Utensils, equipment, and linens: properly stored, dried, and handled.					
31	X	Water and ice from an approved source.				45	Single use/single service articles are properly stored and used.					
32	X	Variance obtained for specialized processing methods.				46	Gloves used properly.					
<b>Food Temperature Control</b>												
33	X	Proper cooling methods are used; adequate equipment for temperature control.				<b>Utensils, Equipment, and Vending</b>						
34	X	Plant food properly cooked for hot holding.				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
35	X	Approved thawing methods used.				48	Warewashing facilities: installed, maintained, and used; test strips.					
36	X	Thermometers are provided and accurate.				49	Non-food contact surfaces are clean.					
<b>Food Identification</b>												
37	X	Food properly labeled; original container.				50	Hot and cold water available; adequate pressure.					
<b>Prevention of Food Contamination</b>												
38	X	Insects, rodents, and animals not present.				51	Plumbing installed; proper backflow devices.					
39	X	Contamination is prevented during food preparation, storage, and display.				52	Sewage and wastewater properly disposed.					
40	X	Personal cleanliness.				53	Toilet facilities: properly constructed, supplied, and cleaned.					
41	X	Wiping cloths: properly used and stored.				54	Garbage and refuse are properly disposed; facilities are maintained.					
42	X	Washing fruits, vegetables, and other plant food.				55	Physical facilities installed, maintained, and cleaned.					
<b>Proper Use of Utensils</b>												
43	X	In-use utensils: properly stored.				56	Adequate ventilation and lighting; designated areas used.					
<b>Food Handler and Allergen Awareness</b>												
57	X	Food handler training 410 ILCS 625/3.06.				58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
59	X	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).										

Person in Charge (Signature) Jamie Wetstein

Date: 3/12/2025

Inspector (Signature) Paul Wilkins

(E)

Follow-up:  YES  NO (Check one) Follow-up Date:

# Food Establishment Inspection Report

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Establishment: Country Cafe

Establishment #: 25 108

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corned beef/roaster	159	Cole slaw/prep	41	Cottage cheese/RIC	41
Chili-cooking/stove	145	Sliced tomatoes-cooling/RIC prep	49		
Potatoes/stove	205	Sliced cheese/RIC prep	41		
Carrots/stove	207	Potato salad/RIC prep	39		
Pork burger/grill	149	Cut lettuce-cooling/RIC prep	46		
Hamburger/grill	168	Coconut cream pie-cooling/RIC prep	49		
Chili/stove	162	Milk/RIC	37		
		Sliced cheese/RIC	34		

## 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#): Janel Wettstein

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

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.
56	6-501.14 (C) Observed concrete below external exhaust hood soiled with accumulated grease and debris.  If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.  Please correct this violation within 90 days or at least by next routine inspection.

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