

# 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 4/17/2025	
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 11:15 AM	
				Time Out 1:15 PM	
Establishment The Woodford Pub		Phone (309) 432-2332		Email woodfordpub@outlook.com	
Address 436 N. Chestnut Street		City/State Minonk, IL		ZIP Code 61760	
License/Permit # 25 019		Permit Holder Petri's Pour House 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
<b>Supervision</b>					<b>Protection from Contamination</b>				
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	OUT	Food-contact surfaces; cleaned and sanitized.	X	
<b>Employee Health</b>					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			<b>Time/Temperature Control for Safety</b>				
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.		
<b>Good Hygienic Practices</b>					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.		
<b>Preventing Contamination by Hands</b>					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.			<b>Consumer Advisory</b>				
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
12	N/O	Food received at the proper temperature.			<b>Food/Color Additives and Toxic Substances</b>				
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.		
					<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	#	X	Compliance Status		COS	R
<b>Safe Food and Water</b>						<b>Proper Use of Utensils (continued)</b>					
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.			
<b>Food Temperature Control</b>						<b>Utensils, Equipment, and Vending</b>					
33		Proper cooling methods are used; adequate equipment for temperature control.				47	X	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.				<b>Physical Facilities</b>					
<b>Food Identification</b>						50		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.				51		Plumbing installed; proper backflow devices.			
<b>Prevention of Food Contamination</b>						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	X	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.				<b>Food Handler and Allergen Awareness</b>					
<b>Proper Use of Utensils</b>						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) Stephanie Huch      Date: 4/17/2025

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

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Establishment: The Woodford Pub

Establishment #: 25 019

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/<25

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken tenders/fryer	174	Sliced tomatoes-cooling/cold-holding	48	Chicken wings-cooling/WIC	98
Diced chicken/steam well	137	Cut lettuce-cooling/cold-holding	51	Peeled hard boiled eggs-cooling/WIC	47
Nacho cheese-cooking/crock pot	115	Sliced tomatoes/RIC pizza prep	35	Sliced cheese-cooling/WIC	46
Beer cheese-cooking/steam well	110	Shredded cheese/RIC pizza prep	37	Spring greens/WIC	40
Nacho cheese-cooking/steam well	127	Shredded lettuce/RIC pizza prep	38		
Chicken patty/fryer	200	Diced eggs/RIC pizza prep	36		
Hamburger/flattop	180	Onion ring batter-cooling/RIC	47		
		Corned beef-cooling/RIC	43		

## 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#): Stephanie Fuchs

Stephanie Fuchs 2238464 - Always Food Safe Exp. 3/2028	Cole Klendworth 3096718 - Always Food Safe Exp. 12/2028	Collin Kuehn 3338372 - Always Food Safe Exp. 2/2029	Andrew Cave 21410199 - ServSafe Exp. 12/2026
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**HACCP Topic:** TCS food temperature & date marking requirements, 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.
16	4-501.114 (P) Observed in upstairs kitchen concentration of chlorine sanitizing rinse in mechanical warewashing machine measured less than 25 ppm using a chlorine test kit and water temperature indicated 122° F. Using chlorine test kit provided at establishment, chlorine sanitizing solution measured less than 25 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under ¶4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 25 - 49 ppm of chlorine when the water temperature is at least 120° F, or have a concentration of 50 - 99 ppm of chlorine when the water temperature

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