

Food Establishment Inspection Report

Page 1 of 3

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																																																																																																																																																																								
Establishment The Woodford Pub			Phone (309) 432-2332	Email woodfordpub@outlook.com																																																																																																																																																																								
Address 436 N . Chestnut Street			City/State Minonk, IL	ZIP Code 61760																																																																																																																																																																								
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Person in Charge (Signature)

Stephanie Wilkins

Date:

4/17/2025

Inspector (Signature)

Paul Wilkins

EL

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

Food Establishment Inspection Report

Page 2 of 3

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 14-703.11(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

Food Establishment Inspection Report

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Establishment: The Woodford Pub

Establishment #: 25 019