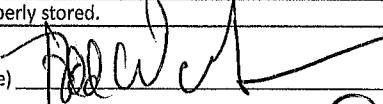


Food Establishment Inspection Report

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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	5/21/2025	
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	4:00 PM	
Establishment Midway Duck Inn		Phone (309) 246-8441		Email				
Address 2112 State Route 26		City/State LowPoint, IL		ZIP Code 61545				
License/Permit # 25 114		Permit Holder M & T Midway Duck Inn Business 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								
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	#			
	Supervision				Compliance Status			COS
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Protection from Contamination	
2	IN	Certified Food Protection Manager (CFPM).			16	OUT	Food is separated and protected.	
	Employee Health				17	IN	Food-contact surfaces; cleaned and sanitized.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.					Proper disposition of returned, previously served, reconditioned, and unsafe food.	
4	IN	Proper use of restriction and exclusion.			18	IN	Time/Temperature Control for Safety	
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/O	Proper cooking time and temperatures.	
	Good Hygienic Practices				20	IN	Proper reheating procedures for hot holding.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	OUT	Proper cooling time and temperature.	
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper hot holding temperatures.	
	Preventing Contamination by Hands				23	IN	Proper cold holding temperatures.	
8	IN	Hands clean and properly washed.			24	N/A	Proper date marking and disposition.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.					Time as a Public Health Control; procedures and records.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.						
	Approved Source				25	IN	Consumer advisory is provided for raw/undercooked food.	
11	IN	Food obtained from an approved source.						
12	N/O	Food received at the proper temperature.			26	N/A	Highly Susceptible Populations	
13	IN	Food in good condition, safe, and unadulterated.					Pasteurized foods are used; prohibited foods are not offered.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			27	N/A	Food/Color Additives and Toxic Substances	
	GOOD RETAIL PRACTICES				28	IN	Food additives: approved and properly used.	
	Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A	Toxic substances are properly identified, stored and used.	
	Mark "X" in the box if the numbered item		Mark "X" in the appropriate box		COS: Corrected on-site during inspection		R: Repeat violation	
	Is not in compliance							
#	X	Compliance Status		COS	R	#		
		Safe Food and Water				Compliance Status		
30		Safe Food and Water		Proper Use of Utensils (continued)				
31		Pasteurized eggs are used where required.		44 Utensils, equipment, and linens: properly stored, dried, and handled.				
32		Water and ice from an approved source.		45 Single use/single service articles are properly stored and used.				
		Varlance 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.			50	Physical Facilities		
	Food Identification				51	Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			52	Plumbing installed; proper backflow devices.		
	Prevention of Food Contamination				53	Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			54	Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			55	Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			56	Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			57	Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			58	Food handler training 410 ILCS 625/3.06.		
	Proper Use of Utensils				59	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
43		In-use utensils: properly stored.				Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature)



Date:

5/21/2025

Inspector (Signature)




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

Food Establishment Inspection Report

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Establishment: Midway Duck Inn

Establishment #: 25 114

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
Gravy/prep	160	Chili/steam well	189	Au gratin potatoes/WIC	35
Mashed potatoes/steam table	89	Vegetable beef soup/steam well	194	Au gratin cheese sauce/WIC	33
Mashed potatoes/steam table	122	Chicken noodle soup/steam well	193	Blue cheese crumbles/WIC	38
Corn/steam table	152	Utensils/steam table	136	Mashed potatoes/WIC	36
Carrots/steam table	145	Au gratin potatoes/RIC	38	Diced tomatoes-cooling/RIC prep	47
Green beans/steam table	147	Lobster meat/RIC	39	Shredded cheese/RIC prep	40
Diced potatoes/steam table	160	Baked beans/WIC	34	Spring greens-cooling/RIC prep	55
Carrots/stove	152	Baked potato/WIC	36	Bacon blue dip/RIC	35

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.

This facility is on the NCPWS program and must routinely collect water samples as required

CFPM Verification (name, expiration date, ID#): Todd Waldschmidt

Todd Waldschmidt
L2SC-3-006124 - Learn 2 Serve
Exp. 11/2025

Ken Gaspar
L2SC-3-023130 - Learn 2 Serve
Exp. 7/2027

Thea Hartzler
L2SC-3-000035932134 - Learn 2 Serve
Exp. 1/2030

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 kitchen concentration of chlorine sanitizing rinse in mechanical warewashing machine measured less than 25 ppm using a chlorine test kit and water temperature indicated 129° 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 414-703.11(C) shall meet the criteria specified under 414-703.11 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

Food Establishment Inspection Report

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Establishment: Midway Duck Inn

Establishment #: 25 114