

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	0	Date	6/24/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	9:55 AM
Establishment Jenkins Country Comforts & Farm Market		Phone	Email jenkinscountry@yahoo.com		
Address 1861 State Route 26		City/State Metamora, IL	ZIP Code 61548		
License/Permit # 25 180		Permit Holder Country Comforts LLC	Purpose of Inspection	Routine	Risk Category 1

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
 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.

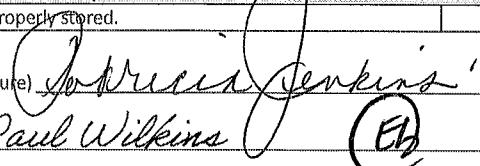
#	Compliance Status	COS	R	#	Compliance Status	COS	R
Supervision				Protection from Contamination			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.	
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces: cleaned and sanitized.	
Employee Health				Time/Temperature Control for Safety			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	N/O	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/O	Proper cooling time and temperature.	
Good Hygienic Practices				Consumer Advisory			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
7	IN	No discharge from eyes, nose, and mouth.		Highly Susceptible Populations			
Preventing Contamination by Hands				26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
8	IN	Hands clean and properly washed.		Food/Color Additives and Toxic Substances			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		27	N/A	Food additives: approved and properly used.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		28	IN	Toxic substances are properly identified, stored and used.	
Approved Source				Conformance with Approved Procedures			
11	IN	Food obtained from an approved source.		29	N/A	Compliance with variance/specialized process/HACCP.	
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.					

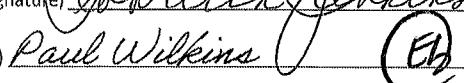
GOOD RETAIL PRACTICES

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
Safe Food and Water					Proper Use of Utensils (continued)				
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.		
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.			Physical Facilities				
37		Food properly labeled; original container.			50		Hot and cold water available; adequate pressure.		
Food Identification					51		Plumbing installed; proper backflow devices.		
38		Insects, rodents, and animals not present.			52		Sewage and wastewater properly disposed.		
39		Contamination is prevented during food preparation, storage, and display.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
40		Personal cleanliness.			54		Garbage and refuse are properly disposed; facilities are maintained.		
41		Wiping cloths: properly used and stored.			55		Physical facilities installed, maintained, and cleaned.		
42		Washing fruits, vegetables, and other plant food.			56		Adequate ventilation and lighting; designated areas used.		
43		In-use utensils: properly stored.			Food Handler and Allergen Awareness				
Proper Use of Utensils					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)  Date: 6/24/2025

Inspector (Signature)  Date: YES NO (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Page 2 of 3

Establishment: Jenkins Country Comforts & Farm Market

Establishment #: 25 180

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

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. Facility is currently cooling down TCS food.

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

Please collect a water sample at least once a year to ensure a potable water supply.

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CFPM Verification (name, expiration date, ID#): Patricia Jenkins

Patricia Jenkins
21746562 - NRFSP
Exp 5/2026

HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

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.
	No violations observed at time of inspection.
	Restrooms are located on premises within 300 feet of the kitchen facility
	Please note this retail food service establishment is permitted to prepare and serve baked goods (pre-packaged food items,
	pies, cookies, brownies, breads, and cakes), dry soup mixes, dry bread mixes, and take-n-bake casseroles. Any
	other food items prepared in this food establishment may require inspection from another agency or wholesale licensing.

Food Establishment Inspection Report

Page 3 of 3

Establishment: Jenkins Country Comforts & Farm Market Establishment #: 25180