

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	7/14/2025		
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:15 AM		
Establishment Cornerstone Family Restaurant		Phone (309) 467-5472		Email					
Address 1101 W. Center Street		City/State Eureka, IL		ZIP Code 61530					
License/Permit # 25 137		Permit Holder Cornerstone Family Restaurant 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
	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.		
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			17	IN	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.		
6	IN	Good Hygienic Practices			20	IN	Proper reheating procedures for hot holding.		
7	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper cooling time and temperature.		
8	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper hot holding temperatures.		
9	OUT	Preventing Contamination by Hands			23	IN	Proper cold holding temperatures.		
10	IN	Hands clean and properly washed.			24	N/A	Proper date marking and disposition.		
11	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		X	25	N/A	Time as a Public Health Control; procedures and records.		
12	N/O	Adequate handwashing sinks are properly supplied and accessible.			26	N/A	Consumer Advisory		
13	IN	Approved Source			27	N/A	Consumer advisory is provided for raw/undercooked food.		
14	N/A	Food obtained from an approved source.			28	N/A	Highly Susceptible Populations		
15	N/O	Food received at the proper temperature.			29	N/A	Pasteurized foods are used; prohibited foods are not offered.		
16	IN	Food in good condition, safe, and unadulterated.			30	N/A	Food/Color Additives and Toxic Substances		
17	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			31	N/A	Food additives: approved and properly used.		
18	IN	Food/Color Additives and Toxic Substances			32	N/A	Toxic substances are properly identified, stored and used.		
19	IN	Conformance with Approved Procedures			33	N/A	Conformance with Approved Procedures		
20	IN	Compliance with variance/specialized process/HACCP.			34	N/A	Consumer Advisory		
21	IN	GOOD RETAIL PRACTICES			35	N/A	Consumer advisory is provided for raw/undercooked food.		
22	IN	Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			36	N/A	Highly Susceptible Populations		
23	IN	Mark "X" in the box if the numbered item is not in compliance			37	N/A	Pasteurized foods are used; prohibited foods are not offered.		
24	IN	Mark "X" in the appropriate box for COS and/or R			38	N/A	Food/Color Additives and Toxic Substances		
25	IN	COS: Corrected on-site during inspection			39	N/A	Food additives: approved and properly used.		
26	IN	R: Repeat violation			40	N/A	Toxic substances are properly identified, stored and used.		
27	IN				41	N/A	Conformance with Approved Procedures		
28	IN				42	N/A	Consumer Advisory		
29	IN				43	N/A	Consumer advisory is provided for raw/undercooked food.		
30	IN				44	N/A	Highly Susceptible Populations		
31	IN				45	N/A	Pasteurized foods are used; prohibited foods are not offered.		
32	IN				46	N/A	Food/Color Additives and Toxic Substances		
33	IN	Safe Food and Water			47	N/A	Food additives: approved and properly used.		
34	IN	Food Temperature Control			48	N/A	Toxic substances are properly identified, stored and used.		
35	IN	Food Identification			49	N/A	Conformance with Approved Procedures		
36	IN	Prevention of Food Contamination			50	N/A	Consumer Advisory		
37	IN	Insects, rodents, and animals not present.			51	N/A	Consumer advisory is provided for raw/undercooked food.		
38	IN	Contamination is prevented during food preparation, storage, and display.			52	N/A	Highly Susceptible Populations		
39	IN	Personal cleanliness.			53	N/A	Pasteurized foods are used; prohibited foods are not offered.		
40	IN	Wiping cloths: properly used and stored.			54	N/A	Food/Color Additives and Toxic Substances		
41	IN	Washing fruits, vegetables, and other plant food.			55	N/A	Food additives: approved and properly used.		
42	IN	Proper Use of Utensils			56	N/A	Toxic substances are properly identified, stored and used.		
43	IN	In-use utensils: properly stored.			57	N/A	Conformance with Approved Procedures		
44	IN				58	N/A	Consumer Advisory		
45	IN				59	N/A	Consumer advisory is provided for raw/undercooked food.		

Person in Charge (Signature) *MM/Seeger* Date: 7/14/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Cornerstone Family Restaurant

Establishment #: 25 137

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25-49/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/steam table	175	Potato salad/salad bar	40	Diced ham/RIC prep	38
Nacho cheese/steam table	141	Pasta salad/salad bar	41	Sliced tomatoes/RIC prep	40
Mashed potatoes/steam table	152	Cole slaw/RIC	38	Ground sausage/WIC	37
Brown gravy/steam table	150	Cottage cheese/RIC	36	Pasta salad/WIC	37
Taco meat/steam table	191	Milk/RIC	41	Meatloaf/WIC	39
Baked beans/steam table	149	Pancake batter/RIC	41	Pea salad/WIC	39
Diced chicken/flattop	178	Ham/RIC	40	Spaghetti pasta/WIC	41
Fried chicken/hot-holding	140	Ground sausage/RIC prep	40	Meat sauce/WIC	41

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

Allergy awareness training certification is required for all certified food protection managers

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.

CFPM Verification (name, expiration date, ID#): Matthew Galloway

Matthew Galloway 21835618 - NRFSP Exp. 5/2027	Donna Sweeney 5013674 - Always Food Safe Exp. 6/2030	Michael Sweeney 27138950 - ServSafe Exp. 3/3030	Zachariah Harper 21800415 – NRFSP Exp. 2/2027
---	--	---	---

HACCP Topic: TCS food date marking/temperature/cooling down 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.
9	3-301.11 (P) Observed in kitchen food employee handling tortilla strips for taco salad with bare hands. Food employees shall not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Food employees instructed to use gloves when handling ready-to-eat food during inspection.
37	3-302.12 (C) Observed in prep area clear plastic containers of dry food substances without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the

Food Establishment Inspection Report

Page 3 of 3

Establishment: Cornerstone Family Restaurant Establishment #: 25 137

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry food substances were powdered sugar, white sugar, and brown sugar according to food employee. Please correct this violation within 90 days or at least by next routine inspection.
37	3-602.12 (C) Observed written notification of the presence of major food allergens as an ingredient in unpackaged foods not available to consumers. The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in all unpackaged food items that are served or sold to consumers. Acceptable notification options include physical or electronic brochures, menu notifications, label statements, table tents, placards, decals or stickers on cases, or other effective means. An umbrella statement regarding allergens being present in the establishment does not satisfy this requirement, as each major food allergen must be identified for each menu item. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in customer dining area (east) ceiling tiles in corner (inside northwest) with water stains and not maintained in good repair. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	4-204.11 (C) Observed in kitchen exhaust hood filters soiled with accumulated debris and grease. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed no documentation that two (2) food employees with CFPM certification also have current food allergy awareness training as required. All food employees with CFPM certification employed by a restaurant must receive or obtain training in basic allergen awareness principles within 30 days after employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection.
	Please note 1 repeat violation (item #58) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	2-103.11 (O) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.