

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 7/14/2025
		Number of Repeat Risk Factor/ Intervention Violations 0	Time In 11:15 AM
			Time Out 12:55 PM
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
Supervision			
1	IN Person in charge present, demonstrates knowledge, and performs duties.		
2	IN Certified Food Protection Manager (CFPM).		
Employee Health			
3	IN Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		
4	IN Proper use of restriction and exclusion.		
5	IN Procedures for responding to vomiting and diarrheal events.		
Good Hygienic Practices			
6	IN Proper eating, tasting, drinking, or tobacco product use.		
7	IN No discharge from eyes, nose, and mouth.		
Preventing Contamination by Hands			
8	IN Hands clean and properly washed.		
9	OUT No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		X
10	IN Adequate handwashing sinks are properly supplied and accessible.		
Approved Source			
11	IN Food obtained from an approved source.		
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.		

#	Compliance Status	COS	R
Protection from Contamination			
15	IN Food is separated and protected.		
16	IN Food-contact surfaces; cleaned and sanitized.		
17	IN Proper disposition of returned, previously served, reconditioned, and unsafe food.		
Time/Temperature Control for Safety			
18	IN Proper cooking time and temperatures.		
19	N/O Proper reheating procedures for hot holding.		
20	IN Proper cooling time and temperature.		
21	IN Proper hot holding temperatures.		
22	IN Proper cold holding temperatures.		
23	IN Proper date marking and disposition.		
24	N/A Time as a Public Health Control; procedures and records.		
Consumer Advisory			
25	N/A Consumer advisory is provided for raw/undercooked food.		
Highly Susceptible Populations			
26	N/A Pasteurized foods are used; prohibited foods are not offered.		
Food/Color Additives and Toxic Substances			
27	N/A Food additives: approved and properly used.		
28	IN Toxic substances are properly identified, stored and used.		
Conformance with Approved Procedures			
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
Safe Food and Water			
30	Pasteurized eggs are used where required.		
31	Water and ice from an approved source.		
32	Variance obtained for specialized processing methods.		
Food Temperature Control			
33	Proper cooling methods are used; adequate equipment for temperature control.		
34	Plant food properly cooked for hot holding.		
35	Approved thawing methods used.		
36	Thermometers are provided and accurate.		
Food Identification			
37	X Food properly labeled; original container.		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present.		
39	Contamination is prevented during food preparation, storage, and display.		
40	Personal cleanliness.		
41	Wiping cloths: properly used and stored.		
42	Washing fruits, vegetables, and other plant food.		
Proper Use of Utensils			
43	In-use utensils: properly stored.		

#	X Compliance Status	COS	R
Proper Use of Utensils (continued)			
44	Utensils, equipment, and linens: properly stored, dried, and handled.		
45	Single use/single service articles are properly stored and used.		
46	Gloves used properly.		
Utensils, Equipment, and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48	Warewashing facilities: installed, maintained, and used; test strips.		
49	Non-food contact surfaces are clean.		
Physical Facilities			
50	Hot and cold water available; adequate pressure.		
51	Plumbing installed; proper backflow devices.		
52	Sewage and wastewater properly disposed.		
53	Toilet facilities: properly constructed, supplied, and cleaned.		
54	Garbage and refuse are properly disposed; facilities are maintained.		
55	X Physical facilities installed, maintained, and cleaned.		
56	X Adequate ventilation and lighting; designated areas used.		
Food Handler and Allergen Awareness			
57	Food handler training 410 ILCS 625/ 3.06.		
58	X Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		X
59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) *[Signature]* Date: 7/14/2025

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

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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

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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.