

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	7/24/2025						
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:00 AM						
Establishment Menu 309		Phone	Email themenu309@gmail.com										
Address 116 N. Main Street		City/State Eureka, IL	ZIP Code 61530										
License/Permit # 25 149		Permit Holder Menu 309 LLC	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	#		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													
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.			Time/Temperature Control for Safety								
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.						
Good Hygienic Practices													
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/O	Proper reheating procedures for hot holding.						
7	IN	No discharge from eyes, nose, and mouth.			20	N/O	Proper cooling time and temperature.						
Preventing Contamination by Hands													
8	IN	Hands clean and properly washed.			21	IN	Proper hot holding temperatures.						
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	IN	Proper cold holding temperatures.						
10	IN	Adequate handwashing sinks are properly supplied and accessible.			23	IN	Proper date marking and disposition.						
Approved Source													
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.						
12	N/O	Food received at the proper temperature.			Consumer Advisory								
13	IN	Food in good condition, safe, and unadulterated.			25	N/A	Consumer advisory is provided for raw/undercooked food.						
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Highly Susceptible Populations								
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		COS: Corrected on-site during inspection R: Repeat violation							
#	X	Compliance Status		COS	R	#		Compliance Status	COS	R			
		Safe Food and Water				Proper Use of Utensils (continued)							
30	X	Pasteurized eggs are used where required.				44	X	Utensils, equipment, and linens: properly stored, dried, and handled.					
31	X	Water and ice from an approved source.				45	X	Single use/single service articles are properly stored and used.					
32	X	Variance obtained for specialized processing methods.				46	X	Gloves used properly.					
Food Temperature Control													
33	X	Proper cooling methods are used; adequate equipment for temperature control.				47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
34	X	Plant food properly cooked for hot holding.				48	X	Warewashing facilities: installed, maintained, and used; test strips.					
35	X	Approved thawing methods used.				49	X	Non-food contact surfaces are clean.					
36	X	Thermometers are provided and accurate.				Utensils, Equipment, and Vending							
Food Identification													
37	X	Food properly labeled; original container.				50	X	Food and cold water available; adequate pressure.					
Prevention of Food Contamination													
38	X	Insects, rodents, and animals not present.				51	X	Plumbing installed; proper backflow devices.					
39	X	Contamination is prevented during food preparation, storage, and display.				52	X	Sewage and wastewater properly disposed.					
40	X	Personal cleanliness.				53	X	Toilet facilities: properly constructed, supplied, and cleaned.					
41	X	Wiping cloths: properly used and stored.				54	X	Garbage and refuse are properly disposed; facilities are maintained.					
42	X	Washing fruits, vegetables, and other plant food.				55	X	Physical facilities installed, maintained, and cleaned.					
Proper Use of Utensils													
43	X	In-use utensils: properly stored.				56	X	Adequate ventilation and lighting; designated areas used.					
Food Handler and Allergen Awareness													
57	X	Food handler training 410 ILCS 625/3.06.				58	X	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).					
59	X	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).											

Person in Charge (Signature)

Date:

7/24/2025

Inspector (Signature)



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

Food Establishment Inspection Report

Page 2 of 3

Establishment: **Menu 309**

Establishment #: **25 149**

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: **Quaternary ammonium**

PPM: **200**

Heat: **N/A**

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/oven	180	Shredded cheese/RIC prep	34		
Stuffed peppers/oven	205	Sliced cheese/RIC prep	35		
		Milk/RIC prep	37		
		Spring greens/RIC prep	39		
		Tahini sauce/RIC prep	33		
		Couscous pasta/RIC	41		
		Ham/RIC	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. According to person-in-charge and work schedule,

TCS food is only prepared when the person-in-charge with CFPM certification is on the premises.

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.

CFPM Verification (name, expiration date, ID#): **Hanna Sarris**

Hanna Sarris 20420256 - ServSafe Exp. 4/2026	Deanna Davidson 4574197 - Always Food Safe 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.
	No violations observed at time of inspection.
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

Food Establishment Inspection Report

Page 3 of 3

Establishment: Menu 309

Establishment #: 25 149