

Food Establishment Inspection Report

Page 1 of 3

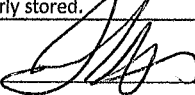
Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 0		Date 8/13/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 4:15 PM
				Time Out 5:25 PM
Establishment Lydia's Dairy Barn	Phone	Email lydiasdairybarneureka@hotmail.com		
Address 1980 S. Main Street		City/State Eureka, IL		ZIP Code 61530
License/Permit # 25 141	Permit Holder Lydia's Dairy Barn Inc	Purpose of Inspection Routine		Risk Category II

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

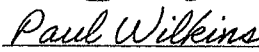
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in the appropriate box for COS and/or R			
IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable				COS: corrected on-site during inspection R: repeat violation			
Risk factors are important 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	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.					
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/A	Proper reheating procedures for hot holding.					
20	N/A	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	#	X	Compliance Status		COS	R				
Safe Food and Water															
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															
33		Proper cooling methods are used; adequate equipment for temperature control.				Utensils, Equipment, and Vending									
34		Plant food properly cooked for hot holding.				47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.							
35		Approved thawing methods used.				48		Warewashing facilities: installed, maintained, and used; test strips.							
36		Thermometers are provided and accurate.				49		Non-food contact surfaces are clean.							
Food Identification															
37		Food properly labeled; original container.				Physical Facilities									
Prevention of Food Contamination															
38		Insects, rodents, and animals not present.				50		Hot and cold water available; adequate pressure.							
39		Contamination is prevented during food preparation, storage, and display.				51		Plumbing installed; proper backflow devices.							
40		Personal cleanliness.				52		Sewage and wastewater properly disposed.							
41		Wiping cloths: properly used and stored.				53		Toilet facilities: properly constructed, supplied, and cleaned.							
42		Washing fruits, vegetables, and other plant food.				54		Garbage and refuse are properly disposed; facilities are maintained.							
Proper Use of Utensils															
43		In-use utensils: properly stored.				55		Physical facilities installed, maintained, and cleaned.							
Food Handler and Allergen Awareness															
57		Food handler training 410 ILCS 625/ 3.06.				56		Adequate ventilation and lighting; designated areas used.							
58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).				57		Food handler training 410 ILCS 625/ 3.06.							
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).				58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).							

Person in Charge (Signature) 

Date: 8/13/2025

Inspector (Signature) 



Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Page 2 of 3

Establishment: Lydia's Dairy Barn

Establishment #: 25 141

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
Nacho cheese/Carnival King	149	Milk/RIC	40	Chocolate ice milk/RIC	41
Tenderloin/Perfect Fry unit	198	Vanilla ice milk/soft serve unit	36		
		Chocolate ice milk/soft serve unit	36		
		Hot dog/RIC prep	37		
		Sliced tomatoes/RIC prep	37		
		Cut lettuce/RIC prep	37		
		Sliced cheese/RIC prep	36		
		Vanilla ice milk/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 II food establishment. If facility chooses to cool down and/or reheat more than two (2) TCS food items with approved procedures, this facility will be re-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.

CFPM Verification (name, expiration date, ID#): Jennifer Hostetler

Jennifer Hostetler 1f0kbb-k0kcb17-State Food Safety Exp. 6/2029	Lydia Wettstein 2044c1-k85i11 - State Food Safety Exp. 6/2030	Heather Yordy 1f7tje-k1818c6 - State Food Safety Exp. 7/2029	Lily Addo 20e4i1-k8fa6gf - State Food Safety Exp. 6/2030
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, proper fly control

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.
51	5-203.14 (P) Observed in restroom white hose attached to service sink cold water faucet (yellow handle) without backflow prevention device attached. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law by installing an approved backflow prevention device as specified under § 5-202.14. White hose disconnected from faucet during inspection.

Page 3 of 3

Establishment #: 25 141

[illegible]