

# 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	9/17/2025																																																																																																																																																																																																																																											
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:00 AM																																																																																																																																																																																																																																											
Establishment	Country Cafe	Phone (309) 448-2289	Email																																																																																																																																																																																																																																															
Address 174 Danvers Road		City/State Congerville, IL		ZIP Code 61729																																																																																																																																																																																																																																														
License/Permit # 25 108		Permit Holder Country Cafe LLC		Purpose of Inspection	Routine	Risk Category I																																																																																																																																																																																																																																												
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>																																																																																																																																																																																																																																																		
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.																																																																																																																																																																																																																																											
<b>Employee Health</b>																																																																																																																																																																																																																																																		
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.			<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																													
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.																																																																																																																																																																																																																																											
<b>Good Hygienic Practices</b>																																																																																																																																																																																																																																																		
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	IN	Proper cooling time and temperature.																																																																																																																																																																																																																																											
<b>Preventing Contamination by Hands</b>																																																																																																																																																																																																																																																		
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.																																																																																																																																																																																																																																											
<b>Approved Source</b>																																																																																																																																																																																																																																																		
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.			<b>Consumer Advisory</b>																																																																																																																																																																																																																																													
13	IN	Food in good condition, safe, and unadulterated.			14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.			<b>GOOD RETAIL PRACTICES</b>								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		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		Varlance obtained for specialized processing methods.			46	Gloves used properly.			<b>Food Temperature Control</b>								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.			<b>Physical Facilities</b>								<b>Food Identification</b>								37	X	Food properly labeled; original container.			50	Hot and cold water available; adequate pressure.			<b>Prevention of Food Contamination</b>								38		Insects, rodents, and animals not present.			51	Plumbing installed; proper backflow devices.			39		Contamination is prevented during food preparation, storage, and display.			52	Sewage and wastewater properly disposed.			40		Personal cleanliness.			53	Toilet facilities: properly constructed, supplied, and cleaned.			41		Wiping cloths: properly used and stored.			54	Garbage and refuse are properly disposed; facilities are maintained.			42		Washing fruits, vegetables, and other plant food.			55	Physical facilities installed, maintained, and cleaned.			<b>Proper Use of Utensils</b>								43		In-use utensils: properly stored.			56	Adequate ventilation and lighting; designated areas used.			<b>Food Handler and Allergen Awareness</b>								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).						
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Person In Charge (Signature) Jean Wilkens

Date: 9/17/2025

Inspector (Signature) Paul Wilkins

(a)

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

# Food Establishment Inspection Report

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Establishment: Country Cafe

Establishment #: 25 108

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Green beans/stove	209	Potato salad/RIC prep	37		
Brown gravy/stove	170	Sliced cheese/RIC prep	41		
Hamburger/grill	173	Cut lettuce/RIC prep	40		
Ribeye/grill	148	Sliced tomatoes-cooling/RIC prep	46		
		Milk/RIC	40		
		Sliced cheese/RIC	40		
		Sausage gravy-cooling/RIF	84		
		Cottage cheese/RIC	40		

## 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

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection

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#):** Janel Wettstein

Janel Wettstein  
21719910 - NRFSP  
Exp. 1/2026

Linda Knobloch  
21719907 - NRFSP  
Exp. 1/2026

Reuben Knobloch  
21719908 - NRFSP  
Exp. 1/2026

**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.
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.

## Food Establishment Inspection Report

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Establishment: Country Cafe

Establishment #: 25 108