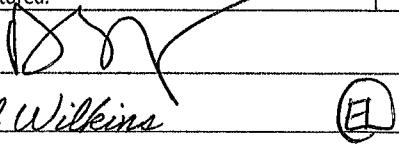


Food Establishment Inspection Report

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 11/5/2025																																																																																																																																																																																																														
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 10:00 AM																																																																																																																																																																																																														
Establishment Restless Acres			Phone (309) 807-9755	Email																																																																																																																																																																																																														
Address 513 State Route 251			City/State El Paso, IL	ZIP Code 61738																																																																																																																																																																																																														
License/Permit # 25 096		Permit Holder Restless Acres LLC	Purpose of Inspection Routine	Risk Category III																																																																																																																																																																																																														
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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																																																																																																																																																																																																																		
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37	<input checked="" type="checkbox"/>	Food properly labeled; original container.																																																																																																																																																																																																																
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38	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present.																																																																																																																																																																																																																
39	<input checked="" type="checkbox"/>	Contamination is prevented during food preparation, storage, and display.																																																																																																																																																																																																																
40	<input checked="" type="checkbox"/>	Personal cleanliness.																																																																																																																																																																																																																
41	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored.																																																																																																																																																																																																																
42	<input checked="" type="checkbox"/>	Washing fruits, vegetables, and other plant food.																																																																																																																																																																																																																
Proper Use of Utensils																																																																																																																																																																																																																		
43	<input checked="" type="checkbox"/>	In-use utensils: properly stored.																																																																																																																																																																																																																
Proper Use of Utensils (continued)																																																																																																																																																																																																																		
44	<input checked="" type="checkbox"/>	Utensils, equipment, and linens: properly stored, dried, and handled.																																																																																																																																																																																																																
45	<input checked="" type="checkbox"/>	Single use/single service articles are properly stored and used.																																																																																																																																																																																																																
46	<input checked="" type="checkbox"/>	Gloves used properly.																																																																																																																																																																																																																
Utensils, Equipment, and Vending																																																																																																																																																																																																																		
47	<input checked="" type="checkbox"/>	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.																																																																																																																																																																																																																
48	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, and used; test strips.																																																																																																																																																																																																																
49	<input checked="" type="checkbox"/>	Non-food contact surfaces are clean.																																																																																																																																																																																																																
Physical Facilities																																																																																																																																																																																																																		
50	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure.																																																																																																																																																																																																																
51	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices.																																																																																																																																																																																																																
52	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed.																																																																																																																																																																																																																
53	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																																																																
54	<input checked="" type="checkbox"/>	Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																																																																
55	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																																
56	<input checked="" type="checkbox"/>	Adequate ventilation and lighting; designated areas used.																																																																																																																																																																																																																
Food Handler and Allergen Awareness																																																																																																																																																																																																																		
57	<input checked="" type="checkbox"/>	Food handler training 410 ILCS 625/3.06.																																																																																																																																																																																																																
58	<input checked="" type="checkbox"/>	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).																																																																																																																																																																																																																
59	<input checked="" type="checkbox"/>	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																																																																

Person in Charge (Signature)



Date:

11/5/2025

Inspector (Signature) *Paul Wilkins*



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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Restless Acres

Establishment #: 25 096

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category III food establishment

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.

CFPM Verification (name, expiration date, ID#): Dawn McKinley

HACCP Topic: TCS food temperature, labeling, & storage requirements, 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.
	No violations observed at time of inspection.
	TCS food vending units inspected: Frozen Food RIF (2-door) and Fresh Food RIC (2-door).

Food Establishment Inspection Report

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Establishment: Restless Acres

Establishment #: 25 096