

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	0	Date	1/27/2026
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	9:10 AM
				Time Out	11:00 AM
Establishment	Busy Corner		Phone (309) 965-2361	Email	
Address	302 S. Eureka Street		City/State	Goodfield, IL	
License/Permit #	26 002		Permit Holder	Busy Corner 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	#	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					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.			18	IN	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrhea events.			19	N/O	Proper reheating procedures for hot holding.	
Good Hygienic Practices					20	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands					23	IN	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.			24	N/A	Time as a Public Health Control; procedures and records.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source					Highly Susceptible Populations			
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.			Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.			27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			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					Proper Use of Utensils (continued)				
30		Pasteurized eggs are used where required.			44	X	Utensils, equipment, and linens: properly stored, dried, and handled.	X	
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					Utensils, Equipment, and Vending				
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.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37	X	Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness				
Proper Use of Utensils					57		Food handler training 410 ILCS 625/ 3.06.		
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature)

Date: 1/27/2026

Inspector (Signature)

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

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Establishment: Busy Corner

Establishment #: 26 002

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 184

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Omelet/flattop	184	Ham/RIC prep	39	Ice milk/WIC	34
Country gravy/hot holding cabinet	163	Turkey/RIC prep	40	Sausage gravy/WIC	37
Hash brown casserole/steam table	178	Sliced tomatoes/RIC prep	38	Macaroni & cheese/WIC	34
Sausage gravy/steam table	148	Wild rice/RIC	39	Lemon meringue pie-cooling/WIC	59
Taco meat/hot holding warmer	153	Pancake batter/RIC	36	Coconut creme pie/WIC	35
Hollandaise sauce/stove	153/136	Macaroni & cheese/RIC	35	Macaroni pasta-cooling/WIC	55
Chili/soup urn	169	Milk/RIC	35	Pumpkin pie/cold holding pie case	36
Vegetable beef/soup urn	181	Ice milk/soft serve unit	34	Cottage cheese/RIC wait prep	38

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#): Derek Vollmer

Derek Vollmer
1071764 - Always Food Safe
Exp. 12/2026

Patty Oxendine
4591680 - Always Food Safe
Exp. 2/2030

Ryan Ball
4591677 - Always Food Safe
Exp. 2/2030

Kara Hambleton
4591704 - Always Food Safe
Exp. 2/2030

HACCP Topic: TCS food date marking/temperature 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.
37	3-302.12 (C) Observed along cook line squeeze bottle of clear liquid without name identifying contents on container and on shelf above food prep counter dry food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Clear liquid was water and dry food substances were walnuts, Chow Mein noodles, and almonds according to person-in-charge and labeled with tape by person-in-charge during inspection.

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