

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	1/13/2026																																																																																																																																																																																																																																																																												
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	2:15 PM																																																																																																																																																																																																																																																																												
Establishment	Cornerstone Family Restaurant	Phone (309) 467-5472	Email																																																																																																																																																																																																																																																																																
Address 1101 W. Center Street		City/State Eureka, IL		ZIP Code 61530																																																																																																																																																																																																																																																																															
License/Permit # 26 110		Permit Holder Cornerstone Family Restaurant Inc		Purpose of Inspection	Routine	Risk Category																																																																																																																																																																																																																																																																													
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																																																																																																																																																																																																																																																																													
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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.			Highly Susceptible Populations								14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.			Food/Color Additives and Toxic Substances								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	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.			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	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			48	Warewashing facilities: installed, maintained, and used; test strips.			35		Approved thawing methods used.			49	X	Non-food contact surfaces are clean.			Physical Facilities								36		Thermometers are provided and accurate.			50		Hot and cold water available; adequate pressure.			51	Plumbing installed; proper backflow devices.			Food Identification								37		Food properly labeled; original container.			52		Sewage and wastewater properly disposed.			Prevention of Food Contamination								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	X	Adequate ventilation and lighting; designated areas used.			42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness								Proper Use of Utensils								43		In-use utensils: properly stored.			57		Food handler training 410 ILCS 625/3.06.			Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date:							
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Person in Charge (Signature)

Mike Sweeney (E1)

1/13/2026

Inspector (Signature)

Paul Wilkins

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

Food Establishment Inspection Report

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Establishment: Cornerstone Family Restaurant

Establishment #: 26 110

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 25/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken strips/fryer	209	Fried chicken/hot holding	135	Fried chicken/WIC	40
Sausage gravy/steam table	170	Pancake batter/RIC	41	Spaghetti/WIC	41
Mashed potatoes/steam table	190	Chicken salad/RIC	40	Sliced cheese/WIC	40
Nacho cheese/steam table	144	Ground sausage/RIC prep	41	Pasta salad/WIC	40
Taco meat/steam table	176	Diced ham/RIC prep	40	Pasta salad/salad bar	39
Green beans/steam table	173	Sliced ham/RIC cook line	41	Potato salad/salad bar	39
Chili/soup urn	165	Pea salad/WIC	40	Pea salad/salad bar	37
Cheesy potato soup/soup urn	167	Ground sausage/WIC	40	Cottage cheese/RIC wait prep	39

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#): Michael Sweeney

Michael Sweeney 27138950 - ServSafe Exp. 3/2030	Donna Sweeney 5013674 - Always Food Safe Exp. 6/2030	Matthew Galloway 21835618 - NRFSP Exp. 5/2027	Zachariah Harper 21800415 – NRFSP Exp. 2/2027
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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.
47	4-501.12 (C) Observed along cook line RIC (prep) white plastic cutting board with crevices and knife grooves. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.
49	4-601.11 (C) Observed right side of Henny Penny fryer soiled with accumulated grease and food particles. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Food Establishment Inspection Report

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