

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations <b>1</b>	Date 02/25/2021
Establishment Woody's Family Restaurant		License/Permit # 21 102	Time In 9:45 AM
Street Address 609 W. Main Street		Permit Holder Woody's Family Restaurant LLC	Time Out 11:40 AM
City/State El Paso, IL		ZIP Code 61738	Risk Category I
		Purpose of Inspection Routine Inspection	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 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
<b>Supervision</b>							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			<b>Time/Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	In		
5	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	In		
<b>Good Hygienic Practices</b>				Proper reheating procedures for hot holding			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
<b>Preventing Contamination by Hands</b>							
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
<b>Approved Source</b>							
11	In			<b>Consumer Advisory</b>			
Food obtained from approved source				25	In		
12	N/O			Consumer advisory provided for raw/undercooked food			
Food received at proper temperature				<b>Highly Susceptible Populations</b>			
13	In			26	N/A		
Food in good condition, safe, and unadulterated				Pasteurized foods used; prohibited foods not offered			
14	In			<b>Food/Color Additives and Toxic Substances</b>			
Required records available: shellstock tags, parasite destruction				27	N/A		
				Food additives: approved and properly used			
<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 box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation							
		COS	R			COS	R
<b>Safe Food and Water</b>							
30				<b>Proper Use of Utensils</b>			
Pasteurized eggs used where required				43	X		X
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
<b>Food Temperature Control</b>							
33				Single-use/single-service articles: properly stored and used			
Proper cooling methods used; adequate equipment for temperature control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>			
35				47			
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36				48			
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips			
<b>Food Identification</b>							
37	X		X	49			
Food properly labeled; original container				Non-food contact surfaces clean			
<b>Prevention of Food Contamination</b>							
<b>Physical Facilities</b>							
38				50			
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
39	X		X	51			
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
40				52			
Personal cleanliness				Sewage and waste water properly disposed			
41				53			
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, & cleaned			
42				54	X		
Washing fruits and vegetables				Garbage & refuse properly disposed; facilities maintained			
				55			
				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>							
57				All food employees have food handler training			
58				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Woody's Family Restaurant

Establishment #: 21 102

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 25/50/100

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Egg skillet/griddle	191	Hash brown potatoes/RIC	38	Ham/WIC	36
Omelet/griddle	160	Sausage link/RIC	39	Hash brown potatoes/WIC	39
Sausage gravy/steam table	172	Sliced cheese/RIC	40	Chicken/WIC	40
Au jus/steam table	175	Sliced tomatoes/RIC	40	Rice pudding/WIC	36
Brown gravy/steam table	152	Pea salad/RIC	38	Pork sausage/WIC	35
Nacho cheese/steam table	151	Ham salad/RIC	38	Chili/WIC	40
Beef macaroni soup/hot-holding	162	German potato salad/RIC	40	Diced eggs/salad bar	38
Vegetable soup/hot-holding	169	Cole slaw/RIC	40	Cut lettuce/salad bar	40
		Pasta/WIC	39	Cottage cheese/salad bar	38

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in kitchen wall-mounted slicer unit soiled with accumulated debris and food particles. Wash, rinse, and sanitize food-contact surfaces routinely. Wall-mounted slicer unit disassembled and washed, rinsed, and sanitized at 3-compartment sink by male food employee during inspection.
37	3-302.12 (C) Observed in kitchen dry food substances in two (2) stainless steel containers without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were flour and corn meal according to female person-in-charge and labeled by female person-in-charge during inspection.
39	3-305.14 (C) Observed in WIC several containers of food stored uncovered on slotted shelving. Unpackaged food shall be protected from contamination. Containers of food covered by female person-in-charge and owner during inspection.
43	3-304.12 (C) Observed in storage room stainless steel scoop with handle in direct contact with rice. Store in-use utensils in the food with the handle above the top of the food item or on a clean and sanitized surface. Stainless steel scoop with handle removed from rice and placed back into rice with handle extended above food during inspection.
54	5-501.113 (C) Observed exterior garbage dumpster uncovered. Receptacles and waste handling units for refuse, recyclables, and and returnables shall be kept covered: with tight-fitting lids if kept outside the food establishment. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Lisa Heller

Lisa Heller 21441092 - NRFSP Exp. 3/2023	Muhamed Beciri 14730410 - ServSafe Exp. 2/2022	Kayle Martinez 21557942 - NRFSP Exp. 3/2024	Merita Beciri 14730409 - ServSafe Exp. 2/2022
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HACCP Topic: TCS food temperature requirements, proper personal hygiene, employee health policy requirements, wearing masks

Lisa Heller  
 Person in Charge (Signature)

Feb 25, 2021  
 Date

Paul Wilson   
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

