

# 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	0	Date	08/31/2021
Establishment Busy Corner		License/Permit #	0	Time In	9:00 AM
Street Address 302 S. Eureka Street		Permit Holder	0	Time Out	11:00 AM
City/State Goodfield, IL		Busy Corner Inc	Risk Category		
ZIP Code 61742		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	Description
<b>Supervision</b>			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
<b>Employee Health</b>			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
8	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Description
<b>Protection from Contamination</b>			
15	In		Food separated and protected
16	In		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>			
18	In		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	N/O		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>			
25	In		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
26	N/A		Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		Food additives: approved and properly used
28	In		Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>			
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 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

Compliance Status	COS	R	Description
<b>Safe Food and Water</b>			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
<b>Food Identification</b>			
37			Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
38	X	X	Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
<b>Proper Use of Utensils</b>			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45	X	X	Single-use/single-service articles: properly stored and used
46			Gloves used properly
<b>Utensils, Equipment and Vending</b>			
47	X	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
<b>Physical Facilities</b>			
50			Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55			Physical facilities installed, maintained, and clean
56	X	X	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: Busy Corner

Establishment #: 21 052

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: 186

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hash brown casserole/hot holding	136	Vegetable soup/soup urn	192	Sausage/WIC	36
Roast beef/steam table	180	Turkey/RIC cook line	35	Chunky chicken salad/WIC	35
Pepper gravy/steam table	168	Ham/RIC cook line	35	Vegetable soup/WIC	34
Sausage gravy/steam table	176	Pancake batter/cold-holding	41	Coconut creme pie/pie case	38
Omelet/griddle	172	Sliced tomatoes/RIC cook line	38	Pumpkin pie/pie case	38
Eggs over easy/griddle	147	Diced ham/RIC cook line	38	Ice milk/soft serve unit	38
Hollandaise sauce/stove	139	Macaroni & cheese/RIC	40	Cottage cheese/RIC prep	34
Cheese soup/soup urn	183	Chicken salad/RIC	37	Shredded cheese/RIC prep	38
Chili/soup urn	181	Ham salad/RIC	37	Cut lettuce/RIC prep	39

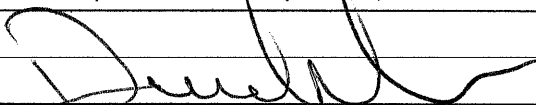
### OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
38	6-202.13 (C) Observed fly strips with flies attached to ceiling over food prep area and slicer unit. Insect control devices shall be installed so that: 1) they are not over food preparation areas, 2) dead insects or insect parts do not fall onto exposed food, equipment, utensils, or single service items. Fly strips removed by food employee during inspection.
45	4-903.11 (C) Observed in kitchen Styrofoam containers stored in "up" position on top of Vulcan hot-holding cabinet and foil pie containers stored in "up" position on top of oven. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Styrofoam containers and foil pie containers inverted by person-in-charge during inspection.
47	4-201.11 (C) Observed in ice machine middle bolt attached to gray plastic ice flap with accumulated debris and rust. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Middle bolt removed and replaced with new bolt by person-in-charge during inspection.
56	6-305.11 (C) Observed in WIF employee personal items (black baseball-style logo hats) stored on shelving unit. Food establishments shall: A) Provide designated dressing rooms or dressing areas for employees that routinely change their clothes in the establishment; B) Provide lockers or other suitable facilities for the orderly storage of employees' clothing and other possessions. Black hats removed to locker area by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Derek Vollmer

Derek Vollmer 14667609 - ServSafe Exp. 1/2022	Ryan Ball 19502868 - ServSafe Exp. 6/2025	Lissa Merritt 16225972 - ServSafe Exp. 3/2023	Kara Hambleton 19445920 - ServSafe Exp. 5/2025
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HACCP Topic: TCS food temperature/cool down requirements, no bare hand contact with ready-to-eat food, wearing masks

  
 Person in Charge (Signature) Aug 31, 2021  
Date

  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

