

# 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	02/24/2022
Establishment Busy Corner		License/Permit #	22 072	Time In	9:00 AM
Street Address 302 S. Eureka Street		Permit Holder	Busy Corner Inc	Time Out	11:00 AM
City/State Goodfield, IL		ZIP Code	61742	Risk Category	
		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
<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
<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	In		
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

		COS	R
<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	<input checked="" type="checkbox"/> Food properly labeled; original container	<input checked="" type="checkbox"/>	
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, and animals not present		
39	<input checked="" type="checkbox"/> Contamination prevented during food preparation, storage and display	<input checked="" type="checkbox"/>	
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
<b>Proper Use of Utensils</b>			
43	In-use utensils: properly stored		
44	<input checked="" type="checkbox"/> Utensils, equipment & linens: properly stored, dried, & handled	<input checked="" type="checkbox"/>	
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
47	<input checked="" type="checkbox"/> 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	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 #: 22 072

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/100

Heat: 189

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hash brown casserole/steam	175	Hollandaise sauce/stove	160	Vanilla ice milk/soft serve unit	38
Sausage gravy/steam table	167	French toast/griddle	170	Cottage cheese/RIC salad prep	36
Brown gravy/steam table	162	Stuffed pepper soup/soup urn	185	Lemon meringue pie/RIC pie	40
Mashed potatoes/steam table	170	Turkey/RIC cook line	33	Chocolate milk/RIC pie	40
Ham & potato casserole/steam	140	Sliced tomatoes/RIC cook line	34	Precooked baked potato/WIC	35
Green beans/Vulcan hot-holding	186	Diced ham/RIC cook line	36	Macaroni & cheese/WIC	34
Sausage patty/Vulcan hot-holding	140	Corned beef hash/RIC	40	French silk pie-cooling/WIC	53
Sausage link/griddle	182	Chicken salad/RIC	41	Banana creme pie/WIC	39
Omelet/griddle	177	Pancake batter/RIC	41	Diced ham/WIC	37

### 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 in salad prep area small portion cup with lid containing dry white food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry white food substance was powdered sugar according to person-in-charge and labeled by person-in-charge during inspection.
39	3-305.14 (C) Observed in WIF plastic container of tater tots stored uncovered. During preparation, unpackaged food shall be protected from environmental sources of contamination. Plastic container covered with plastic lid by person-in-charge during inspection.
44	4-903.11 (C) Observed in kitchen clean linens stored incorrectly in re-used cardboard box. Linens 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. Clean linens removed from box and placed into plastic crate by person-in-charge during inspection.
47	4-202.11 (Pf) Observed in kitchen rolling food storage cart with cracked and damaged lids covering flour and sugar. Multi-use food-contact surfaces shall be: (1) smooth; (2) free of breaks, open seams, cracks, chips, and similar imperfections; (3) free of sharp internal angles, corners, and crevices. New lid for flour only provided by person-in-charge during inspection. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.11 (C) Observed in kitchen door gasket seal on Vulcan hot-holding cabinet on interior left side damaged and not maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please correct this violation within 90 days or next routine inspection.

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

Derek Vollmer 1071764 - Always Food Safe Exp. 12/2026	Ryan Ball 19502868 - ServSafe Exp. 6/2025	Lliisa 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

\_\_\_\_\_ Feb 24, 2022  
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkins, WIC EI      Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_

