

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 2	Date 08/31/2022
Establishment Midway Duck Inn		License/Permit # 22 161	Time In 3:40 PM
Street Address 2112 State Route 26		Permit Holder M & T Midway Duck Inn Business Inc	Time Out 5:45 PM
City/State LowPoint, IL		ZIP Code 61545	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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
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			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
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			
Approved Source			
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
Protection from Contamination			
15	In		
Food separated and protected			
16	Out	X	
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	In		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	Out	X	
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			
Consumer Advisory			
25	In		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances 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 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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
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			
Food Identification			
37	X	X	
Food properly labeled; original container			
Prevention of Food Contamination			
38			
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
Proper Use of Utensils			
43	X	X	
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
Physical Facilities			
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			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: Midway Duck Inn

Establishment #: 22 161

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: <150/25

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Mashed potatoes/steam table	75		Potato soup/steam unit wait prep	186	Raw chicken-cooling/WIC
Corn/steam table	145		Chili/steam unit wait prep	150	Diced tomatoes/RIC wait prep
Chicken noodle soup/stove	191		Milk-cooling/WIC	44	Cut spring greens mix/RIC wait
Green beans/sotve	195		Baked potatoes-cooling/WIC	44	Cottage cheese/RIC
Corn fritters/fryer	208		Chili-cooling/WIC	45	Milk/RIC
Chili-reheating/stove 145	145		Green beans-cooling/WIC	45	Sour cream/RIC
Grilled onions/stove	208		Mashed potatoes-cooling/WIC	44	Housemade ranch dressing/RIC
Mushrooms/stove	172		Sliced cheese-cooling/WIC	44	Blue cheese crumbles/RIC
Baked beans/stove	180		Buttermilk-cooling/WIC	44	

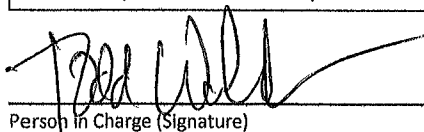
OBSERVATIONS AND CORRECTIVE ACTIONS

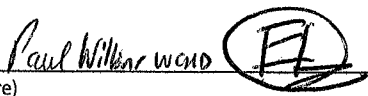
Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed at bar 3-compartment sink concentration of quaternary ammonium sanitizer indicated less than 150 ppm using a test kit. Maintain quaternary ammonium concentration at 150-400 ppm as indicated on manufacturer's label. Additional quaternary ammonium sanitizing solution added by food employee during inspection. Recheck = 150 ppm - OK.
21	3-501.16 (P) Observed in kitchen mashed potatoes in steam table internal temperature indicated 75° F using a food temperature measuring device with metal-stem. Using a metal-stem thermometer provided at establishment, internal temperature indicated 77° F. Time/Temperature Control for Safety food shall be maintained at 135° F or above after cooking or reheating. Reviewed TCS food hot-holding requirements and discussed HACCP concept with food employees and person-in-charge during inspection. Mashed potatoes rapidly reheated to 165° F in microwave by food employee during inspection. Recheck = 165° F - OK.
37	3-302.12 (C) Observed in kitchen multiple clear plastic containers of dry food substances and wet 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, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Food substances were various flours, breadings, and washes according to food employee and labeled by food employee during inspection.
43	3-304.12 (C) Observed in salad prep area black portion cup without handles stored in direct contact with bacon bits. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Portion cup removed from bacon bits and discarded by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Todd Waldschmidt

Todd Waldschmidt L2SC-3-006124 - Learn 2 Serve Exp. 11/2025	Karie Grebner 21441089 - NRFSP Exp. 3/2023	Ken Gaspar L2SC-3-023130 - Learn 2 Serve Exp. 7/2027
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, sanitization concentration requirements


Aug 31, 2022
 Person in Charge (Signature) Date


Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

