

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 3	Date 08/04/2022
Establishment Woody's Family Restaurant		License/Permit # 22 064	Time In 9:05 AM
Street Address 609 W. Main Street		Permit Holder Woody's Family Restaurant LLC	Time Out 11:10 AM
City/State El Paso, IL		ZIP Code 61738	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	Out	Certified Food Protection Manager (CFPM)	X
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	Out	Food in good condition, safe, and unadulterated	X
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	Out	Food separated and protected	X
16	In	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	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	
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

		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	Food properly labeled; original container	X
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	X
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	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	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X
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	X	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	X	Physical facilities installed, maintained, and clean	X
56	X	Adequate ventilation and lighting; designated areas used	
Employee Training			
57	All food employees have food handler training		
58	X	Allergen training as required	

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Establishment #: 22 064

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
Sausage gravy/steam table	155	Sausage/RIC prep	41	Ham/WIC	37
Nacho cheese/steam table	140	Sliced cheese/RIC prep	41	Sausage/WIC	37
Spaghetti meat sauce/steam table	146	Pancake batter/RIC prep	41	Ground beef/WIC	39
Au jus/steam table	151	Cut melon/RIC	39	Roast beef/WIC	40
Brown gravy/steam table	151	Shredded cheese/RIC	40	Pasta salad/RIC	39
Omelet/griddle	155	Cut lettuce/WIC	41	White rice/RIC prep	38
Hash browns/griddle	141	Precooked ribs/WIC	38	Diced eggs/salad bar	40
Sausage/griddle	155	Precooked baked potato/WIC	40	Shredded cheese/salad bar	40
Eggs/griddle	145	Taco meat/WIC	38	Pea salad/salad bar	38

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current certified food protection manager certification. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
13	3-202.15 (Pf) Observed in kitchen dented can of Casa Solana pinto beans on can rack shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed during inspection.
15	3-302.11 (P) Observed in WIC box of raw sausage stored on top slotted shelf above multiple ready-to-eat food items. Store raw food below ready-to-eat food to prevent cross-contamination. Raw sausage moved to lower shelf by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen dry food substances in two (2) metal pans without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were flour and cracker meal, according to food employee, and labeled by person-in-charge during inspection.
37	3-602.11 (C) Observed on cold buffet/salad bar multiple food items not properly labeled with names of food visible to customers. Use a card or sign to label with common name of food. Food items labeled by person-in-charge during inspection.
37	3-306.11 (P) Observed at salad bar Croutons stored uncovered. Food on display shall be protected from contamination. Croutons

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

Lisa Heller 21441092 - NRFSP Exp. 3/2023	Kayle Martinez 21557942 - NRFSP Exp. 3/2024		
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HACCP Topic: TCS food date-marking requirements, store raw food below ready-to-eat food, no bare hand contact with ready-to-eat food

Lisa Heller

Aug 4, 2022

Person in Charge (Signature)

Date

Paul Hillman (EA)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
	moved under sneeze guard by 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 food employee during inspection.
47	4-101.11 (P) Observed in kitchen in RIC food item stored in re-used plastic container originally labeled Lawry's seasoned salt. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this chapter. Food item and container discarded by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen box fan (Edison) on top of ice machine and pedestal fan (Lasko) on slotted shelving grill covers soiled with accumulated debris and dust. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in restrooms at hand sinks hot water temperature indicated 164° F in men's restroom and 159-161° F in women's restroom. Provide water of at least 100° F through a mixing valve. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in entrance area of establishment (south) wall damaged and not maintained in good repair. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	4-204.11 (C) Observed in kitchen exhaust hood filters and ANSUL fire suppression pipes soiled with accumulated debris and grease above fryers. Exhaust ventilation hood systems in food preparation areas shall be designed and maintained to prevent grease or condensation from draining or dripping onto food, equipment, etc. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) food employee with CFPM certification also has current food allergen awareness training as required. All food employees with CFPM certification shall receive or obtain training in basic allergen awareness principles within 30 days of employment and every three (3) years thereafter. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #2 & 55) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

Paul William Wain
Person In Charge (Signature)

Aug 4, 2022
Date

Paul William Wain
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____