

Food Service Establishment

Retail Food Store

Temporary

Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street

Eureka, IL 61530

(309) 467-3064

www.woodfordhealth.org

Permit No.: 18 131 H

Telephone: 467-5472

Original Inspection

Follow-up Inspection

Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Cornerstone Family Restaurant

Owner/Agent: Cornerstone Family Restaurant Inc/Donna Sweeney

Address: 1101 W. Center Street/U.S. Route 24 W

City: Eureka

ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILING			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation					WATER			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required - Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored					SEWAGE			
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted					PLUMBING			
*12	X C	5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS								TOILET AND HAND-WASHING FACILITIES			
14	X	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock					*45			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 50/200 ppm

Hot Foods Chili 170° F

Cold Foods 3-bean salad 40° F

Manager Certification No. of: 21083019 - NRFSP

Sausage gravy 163° F

Potato salad 40° F

Full-Time Employee: Michael Sweeney Exp. Date 3/20

Taco meat 189° F

Peeled hard boiled eggs 39° F

Stuffed green pepper soup 165° F

WIC, WIF, RIC, RIF - OK

Received by/Title Mike Sweeney (Signature of Owner or Representative)

Sanitation Score: 90 (100 minus demerits)

Date: 15 February 2018

Time In: 2:05 p.m. Time Out: 3:55 p.m.

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By Paul W. Wagoner (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 131 H

The following remarks supplement the inspection report of: Cornerstone Family Restaurant

(Establishment Name)

Date: 15 February 2018

Item	Code	Section	Inspection Remarks	Correct by
12			Observed in kitchen on small shelf in back hallway employee personal item (cell phone) stored in 4 compartment cutlery bin alongside food serving utensils. Cell phone removed from cutlery bin by male food employee during inspection.	C
14			Observed in kitchen cutting board on RIC (prep, True, below microwave) with crevices, knife grooves, and not maintained in good repair.	NRI
16			Observed top of dishwasher soiled w/ accumulated debris and hard water deposits.	NRI REPEAT
37			Observed in men's restroom ceiling tiles around exhaust fan with water stains.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that if any changes (menu, equipment, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring.	
			Next certified food protection manager 8-hour class & exam at WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 2018).	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.	
			Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins

These remarks have been explained to me and are understood Mike Sweeney
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Recommend documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperature & sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Use fly strips during periods of non-operation and remove during hours of operation to prevent possible contamination of food, equipment, single-service items, etc.	
			- Store personal employee items on bottom shelves, physically separated from food, equipment, utensils, single-service items, etc., to prevent contamination	

Sanitarian/Environmental Health Inspector Paul Wilkin Weid

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