

- 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](http://www.woodfordhealth.org)

Permit No.: 18 087 H  
Telephone: 527-3100  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Woody's Family Restaurant Owner/Agent: Woody's Family Restaurant LLC/Merita Bekjiri  
Address: 609 W. Main Street City: El Paso ZIP Code: 61738

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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*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	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
*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	<b>FLOORS, WALLS AND CEILING</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	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		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation	<b>WATER</b>				38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored	<b>SEWAGE</b>				39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted	<b>PLUMBING</b>				40		1	Rooms clean, lockers provided, facilities clean
*12	X C	5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
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	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	<b>TOILET AND HAND-WASHING FACILITIES</b>				*45			Management personnel certified YES <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	<b>TOILET AND HAND-WASHING FACILITIES</b>							Food handler certification - food employees YES <u>X</u> NO <u>    </u>

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/200 ppm  
Manager Certification No. of: 21025612 - NRFSP  
Full-Time Employee: Amanda Chapman Exp. Date 9/19

Hot Foods Chili 147° F  
Chicken & noodle soup 151° F  
Vegetable soup 141° F  
Ham & bean soup 167° F  
Cold Foods Taco meat 41° F  
Cut lettuce 41° F  
White rice 40° F / Pasta 38° F  
RIC, RIF, WIC, WIF - OK

Received by/Title *[Signature]* (Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 5 February 2018

Time In: 10:05 a.m. Time Out: 11:25 a.m.

By *[Signature]* (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 087 H

The following remarks supplement the inspection report of: Woody's Family Restaurant  
(Establishment Name)

Date: 5 February 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed at salad bar multiple food items without name identifying food items visible to customers.	NRI
7			Observed in kitchen in WIC four (4) boxes of raw bacon stored on slotted shelf above ready-to-eat TCS food (cut vegetables and ham). Raw bacon removed to bottom shelf by male owner during inspection.	C
12			Observed in kitchen employee personal item (paper hair restraint) stored on top of RIC (prep, vegetables, meat). Employee personal item removed to designated area by male owner during inspection.	C
36			Observed by entrance to storage room floor coving damaged and not maintained in good repair.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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	
			Next certified food protection manager 8-hour class at WCHD: March 6 & 8, 2018	
			Certified food protection manager class at U of I Extension – Woodford: 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.	
			Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.	
			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 Willis Wong

These remarks have been explained to me and are understood x [Signature]  
(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 required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 10 seconds; 75° F 50-100 ppm at dishwasher – final rinse 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Exterior doors shall be self-closing & tight-fitting and kept closed except during periods of actual use	
			- Make sure live animals are excluded from the kitchen/dining facility, other than patrol dogs accompanying officers or service/support animals to assist handicapped persons	

Sanitarian/Environmental Health Inspector Paul Wilkins wcm

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

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