

- 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.: 18 007 H  
Telephone: 432-3815  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Woody's Family Restaurant Owner/Agent: PAM HDZ Inc/Pedro Hernandez

Address: 1311 N. Carolyn Drive #A City: Minonk ZIP Code: 61760

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 C	1	Original Container, Properly Labeled	*20	X C	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		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		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	X	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	X C	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		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	X C	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	X	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>SEWAGE</b>				*45			Management personnel certified YES <u>X</u> NO <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	<b>SEWAGE</b>							Food handler certification - food employees YES <u>X</u> NO <u>    </u>

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

Hot Foods Chili 150° F

Cold Foods Ice milk 39° F

Manager Certification No. of: 12115985 - ServSafe

Spaghetti meat sauce 137° F

Potato salad 40° F

Full-Time Employee: Pedro Hernandez Exp. Date 3/20

Sausage gravy 171° F

Peeled hard-boiled eggs 40° F

Yellow gravy 158° F

RIC, RIF, WIC, WIF - OK

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

Sanitation Score: 90 (100 minus demerits)

Date: 8 February 2018

Time In: 9:45 a.m. Time Out: 11:05 a.m.

Page 1 of 3

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



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 007 H

The following remarks supplement the inspection report of: Woody's Family Restaurant

(Establishment Name)

Date: 8 February 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in storage room three (3) stainless steel containers of white powder food substance without name identifying contents on containers. White powder food substance was flour, according to male owner, and labeled by male owner during inspection.	C
10			Observed in rolling container of white flour handle of white plastic dispensing scoop in direct contact with food substance. Dispensing scoop removed from container by male owner and placed back into container with handle extended up out of flour during inspection.	C
14			Observed on clean equipment shelf one (1) spatula with food-contact surface cracked, damaged, and not maintained in good repair. Spatula discarded by male owner during inspection.	C
14			Observed in kitchen on pass thru counter/shelf two (2) small plates with edges chipped and cracked. Two small plates removed and discarded by male owner during inspection.	C
15			Observed above food prep counter by WIC white wood shelf with rough surface exposed and not maintained in good repair.	NRI
20			Observed with chlorine chemical test kit concentration of chlorine sanitizing solution in 3 <sup>rd</sup> compartment of 3-compartment sink indicated less than 50 ppm. Additional chlorine solution added to sanitizing solution by male owner during inspection. Recheck = 50 ppm – OK.	C
38			Observed above food prep counter by WIC incandescent light bulb on lamp fixture without shatterproof bulb or protection light shielding provided.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			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.	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that if the establishment is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.	
			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: Call 309-467-3789 for more information or to register for the 8-hour class & exam (June 2018).	

Sanitarian/Environmental Health Inspector

*Paul Walker WCHD*

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			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.	
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- 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 sinks, especially before using gloves and after returning from the restroom (double hand washing required); use paper towels or hand-drying device to dry hands	
			- Chlorine: 50-100 ppm at 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	
			- Quaternary ammonium: 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- 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	
			- Ensure all food intended for consumer consumption is obtained from approved and inspected sources	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	

Sanitarian/Environmental Health Inspector

*Paul Walker*

These remarks have been explained to me and are understood

*[Signature]*  
(Signature of Owner or Representative)

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