

- 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: 309-432-3815
 Original Inspection
 Follow-up Inspection
 Other

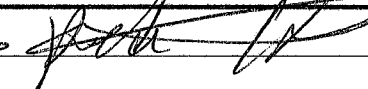
RETAIL FOOD SANITARY INSPECTION REPORT

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	
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	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS				
5	X	1	Thermometers provided and conspicuous	24	X	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	X	2	No re-use of single-service articles	LIGHTING				
8		2	Food protection during storage, preparation, display, service and transportation				WATER			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	VENTILATION				
10		1	Food (ice) dispensing utensils properly stored				SEWAGE			39	1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS				
*11		5	Personnel with infections restricted				PLUMBING			40	1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS				
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			42	1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X	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							*45		Management personnel certified YES <u>X</u> NO _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock									Food handler certification - food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Chlorine 50 ppm/200 ppm/Quat Hot Foods Oatmeal 140° F Cold Foods Ice milk 38° F
Manager Certification No. of: 12115985 - ServSafe Spaghetti meat sauce 145° F Sloppy Joe 40° F
Full-Time Employee: Pedro Hernandez Exp. Date 3/20 Sausage gravy 139° F Diced ham 40° F
Country fried steak 155° F RIC, RIF, WIC, WIF - OK

Received by/Title  (Signature of Owner or Representative)
Sanitation Score: 92 (100 minus demerits) **Date:** 8 June 2018

Time In: 9:25 a.m. **Time Out:** 10:55 a.m. **Page 1 of 3** **By:** Paul W. Miller WCCO (FL)
 (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 June 2018

Item	Code	Section	Inspection Remarks	Correct by
5			Observed in RIC (dessert prep area along east wall) temperature measuring device with metal-stem not accurate to ± 3° F. Metal-stem thermometer removed and properly calibrated metal-stem thermometer placed into RIC by male owner during inspection.	C
14			Observed in RIC (wait staff prep area) salsa stored in unapproved plastic container originally labeled Glenview Farms sour cream.	NRI
15			Observed in customer seating area one (1) dark red seating booth along west wall by northwest doors and cashier with seating surface damaged, torn in middle of seating booth, and not maintained in good repair.	NRI
23			Observed on ice machine air intake filters soiled w/ accumulated dust and debris. Air intake filter removed and cleaned by male food employee during inspection.	C
24			Observed in kitchen on convection oven two (2) small pans stored directly on top of cardboard egg cartons. Two small pans removed to warewashing area by male owner during inspection.	C
26			Observed in kitchen on convection oven two (2) small pans stored directly on top of re-used cardboard egg cartons. Re-used cardboard egg cartons discarded by male owner during inspection.	C
			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.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			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: July 16 & 18, 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 11 & 13, 2018).	

Sanitarian/Environmental Health Inspector Paul Walker WCHD

These remarks have been explained to me and are understood [Signature]
(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 certified food protection manager 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 and valid for three (3) years from date of issuance.	
			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 posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.	
		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 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 & 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	
			- 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 Wilkins

These remarks have been explained to me and are understood

[Signature]

(Signature of Owner or Representative)

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