

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	05/08/2024
Establishment Midway Duck Inn		License/Permit #	24 157	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 2112 State Route 26		Permit Holder M & T Midway Duck Inn Business Inc		Risk Category I	
City/State LowPoint, IL		ZIP Code 61545		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.
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Compliance Status		COS	R
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
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	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
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	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	
<b>Protection from Contamination</b>			
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	
<b>Time/Temperature Control for Safety</b>			
18	In	Proper cooking time and temperatures	
19	In	Proper reheating procedures for hot holding	
20	In	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	
<b>Consumer Advisory</b>			
25	In	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
<b>Conformance with Approved Procedures</b>			
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	
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Compliance Status		COS	R
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
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	
<b>Food Identification</b>			
37	X	Food properly labeled; original container	X
<b>Prevention of Food Contamination</b>			
38		Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	
<b>Proper Use of Utensils</b>			
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	
<b>Utensils, Equipment and Vending</b>			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
<b>Physical Facilities</b>			
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	
56		Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>			
57		All food employees have food handler training	
58		Allergen training as required	

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Page 2 of 3

Establishment: Midway Duck Inn

Establishment #: 24 157

Water Supply: ☐ Public ☒ Private Waste Water System: ☐ Public ☒ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/25

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mashed potatoes/steam table	136	Au gratin sauce/WIC	34	Cut lettuce-cooling/RIC salad prep	46
Corn/steam table	155	Au gratin potatoes/WIC	34	Diced tomatoes-colling/RIC salad	43
Gravy/steam table	136	Marsala sauce/WIC	35	Cole slaw-cooling/RIC salad prep	44
Green beans/steam table	149	Pork/WIC	34	Shredded cheese/RIC salad prep	41
Baked beans/steam table	156	Precooked baked potato/WIC	36	Housemade ranch dressing/RIC	39
Utensils/steam table	164	Gravy/WIC	35		
Chili/steam well	142	Milk/WIC	36		
Vegetable beef soup/steam well	139	Cut lettuce/WIC	38		
Chicken noodle soup/steam well	156	Cole slaw-cooling/RIC salad prep	44		

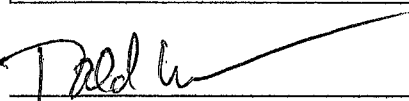
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in WIC raw eggs in open cardboard box stored above butter and oranges. Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs removed to separate shelf by food employee during inspection.
37	3-302.12 (C) Observed in kitchen multiple squeeze containers and shake-style containers of dry food substances and liquid food substances without the name of the food substances on the containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry food substances were various seasonings and liquid food substances were various dressings & sauces according to food employee and labeled by food employee during inspection.
51	5-205.15 (C) Observed in kitchen 3-compartment sink faucet leaking water when not in operation. Plumbing shall be maintained in good repair in accordance with the IL Plumbing Code. Faucet was repaired after last inspection according to person-in-charge but has recently started leaking again. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.11 (C) Observed in WIC condensation water dripping from ceiling seam and from condenser fan unit. Physical facilities shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Todd Waldschmidt

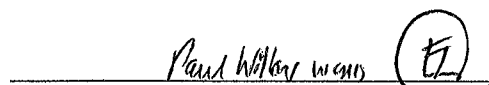
Todd Waldschmidt L2SC-3-006124 - Learn 2 Serve Exp. 11/2025	Ken Gaspar L2SC-3-023130 - Learn 2 Serve Exp. 7/2027		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

May 8, 2024

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Midway Duck Inn

Establishment #: 24 157

[illegible]

Person in Charge (Signature)

May 8, 2024

Date \_\_\_\_\_

Paul William Ward  
Inspector (Signature)

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date: