

Food Establishment Inspection Report

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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		Time In 3:55 PM
Street Address 2112 State Route 26		Permit Holder M & T Midway Duck Inn Business Inc		Time Out 5:45 PM
City/State LowPoint, IL		Risk Category I		
		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.

Compliance Status			COS	R	Compliance Status	COS	R	
Supervision			Protection from Contamination					
1	IN	Person in charge present, demonstrates knowledge, and performs duties			15	OUT	Food separated and protected	X
2	IN	Certified Food Protection Manager (CFPM)			16	IN	Food-contact surfaces; cleaned and sanitized	
Employee Health			Time/Temperature Control for Safety					
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18	IN	Proper cooking time and temperatures	
4	IN	Proper use of restriction and exclusion			19	IN	Proper reheating procedures for hot holding	
5	IN	Procedures for responding to vomiting and diarrheal events			20	IN	Proper cooling time and temperature	
Good Hygienic Practices			Consumer Advisory					
6	IN	Proper eating, tasting, drinking, or tobacco use			25	IN	Consumer advisory provided for raw/undercooked food	
7	IN	No discharge from eyes, nose, and mouth			26	N/A	Pasteurized foods used; prohibited foods not offered	
Preventing Contamination by Hands			Highly Susceptible Populations					
8	IN	Hands clean and properly washed			27	N/A	Food additives: approved and properly used	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			28	IN	Toxic substances properly identified, stored, and used	
10	IN	Adequate handwashing sinks properly supplied and accessible			29	N/A	Compliance with variance/specialized process/HACCP	
Approved Source			Food/Color Additives and Toxic Substances					
11	IN	Food obtained from approved source			30			
12	N/O	Food received at proper temperature			31			
13	IN	Food in good condition, safe, and unadulterated			32			
14	N/A	Required records available: shellstock tags, parasite destruction			33			

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

Compliance Status			COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils				
30	Pasteurized eggs used where required				43	IN-use utensils: properly stored	
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used	
Food Temperature Control			Utensils, Equipment and Vending				
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly	
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate				49	Non-food contact surfaces clean	
Food Identification			Physical Facilities				
37	X	Food properly labeled; original container	X		50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination			Employee Training				
38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices	
39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed	
40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned	
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained	
42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean	
					56	Adequate ventilation and lighting; designated areas used	
					57	All food employees have food handler training	
					58	Allergen training as required	

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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	Homemade 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		

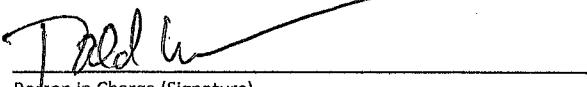
OBSERVATIONS AND CORRECTIVE ACTIONS

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

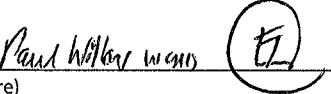
Todd Waldschmidt L2SC-3-006124 - Learn 2 Serve Exp. 11/2025	Ken Gaspar L2SC-3-023130 - Learn 2 Serve Exp. 7/2027		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

May 8, 2024

Date

 Inspector (Signature)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Check one)	Follow-up Date: _____
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Person in Charge (Signature)

May 8, 2024

Date

1000 (G) (1)

Follow-up: Yes No (Check one)

Follow-up Date: