

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 | 3 | Date | 10/16/2024 |
| 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.

| Compliance Status | | COS | R |
|--|-----|---|---|
| Supervision | | | |
| 1 | In | Person in charge present, demonstrates knowledge, and performs duties | |
| 2 | In | Certified Food Protection Manager (CFPM) | |
| Employee Health | | | |
| 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 | |
| Good Hygienic Practices | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | |
| 7 | In | No discharge from eyes, nose, and mouth | |
| Preventing Contamination by Hands | | | |
| 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 | Out | Adequate handwashing sinks properly supplied and accessible | X |
| Approved Source | | | |
| 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 | |

| Compliance Status | | COS | R |
|--|-----|--|---|
| Protection from Contamination | | | |
| 15 | In | Food separated and protected | |
| 16 | Out | Food-contact surfaces; cleaned and sanitized | X |
| 17 | In | Proper disposition of returned, previously served, reconditioned and unsafe food | |
| Time/Temperature Control for Safety | | | |
| 18 | In | Proper cooking time and temperatures | |
| 19 | In | Proper reheating procedures for hot holding | |
| 20 | In | Proper cooling time and temperature | |
| 21 | Out | Proper hot holding temperatures | X |
| 22 | In | Proper cold holding temperatures | |
| 23 | In | Proper date marking and disposition | |
| 24 | N/A | Time as a Public Health Control; procedures & records | |
| Consumer Advisory | | | |
| 25 | In | Consumer advisory provided for raw/undercooked food | |
| Highly Susceptible Populations | | | |
| 26 | N/A | Pasteurized foods used; prohibited foods not offered | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | N/A | Food additives: approved and properly used | |
| 28 | In | Toxic substances properly identified, stored, and used | |
| Conformance with Approved Procedures | | | |
| 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

| Compliance Status | | COS | R |
|---|---|---|---|
| Safe Food and Water | | | |
| 30 | | Pasteurized eggs used where required | |
| 31 | | Water and ice from approved source | |
| 32 | | Variance obtained for specialized processing methods | |
| Food Temperature Control | | | |
| 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 | |
| Food Identification | | | |
| 37 | X | Food properly labeled; original container | X |
| Prevention of Food Contamination | | | |
| 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 | |

| Compliance Status | | COS | R |
|--|---|--|---|
| Proper Use of Utensils | | | |
| 43 | X | In-use utensils: properly stored | X |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | |
| 45 | | Single-use/single-service articles: properly stored and used | |
| 46 | | Gloves used properly | |
| Utensils, Equipment and Vending | | | |
| 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 | |
| Physical Facilities | | | |
| 50 | | Hot and cold water available; adequate pressure | |
| 51 | | 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 | |
| Employee Training | | | |
| 57 | | All food employees have food handler training | |
| 58 | | Allergen training as required | |

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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 |
|--------------------------------|------|--------------------------------|------|-----------------------------------|------|
| Gravy/steam table | 173 | Chili/steam well | 143 | Sliced tomatoes-cooling/RIC salad | 48 |
| Onions/flattop | 163 | Utensils/steam table | 127 | Spring greens/RIC salad | 41 |
| Corn/steam table | 160 | Au gratin potatoes/WIC | 33 | Housemade ranch dressing/RIC | 40 |
| Green beans/steam table | 150 | Sliced cheese/WIC | 33 | | |
| Baked beans/steam table | 138 | Green beans/WIC | 33 | | |
| Potatoes/steam table | 194 | Onions/WIC | 34 | | |
| Hollandaise sauce/steam table | 147 | Peanut butter Thai sauce/WIC | 34 | | |
| Vegetable beef soup/steam well | 137 | Precooked potatoes/WIC | 37 | | |
| Chicken noodle soup/steam well | 128 | Shredded cheese/RIC salad prep | 41 | | |

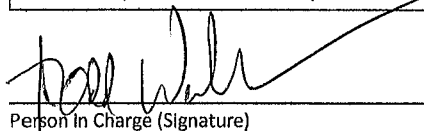
OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 10 | 5-205.11 (Pf) Observed at wait staff handwashing sink wall-mounted sanitizer dispenser tube draining into sink. A handwashing sink may not be used for purposes other than handwashing. Sanitizer dispenser tube removed from sink by person-in-charge during inspection. |
| 16 | 4-501.114 (P) Observed at mechanical warewashing machine chlorine sanitizing solution measured less than 25 ppm using a chlorine test kit and water temperature was above 120° F. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under §14-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 25 - 49 ppm when the water temperature is above 120° F or 50-99 ppm when the water temperature is 75° F - 119° F. Chlorine sanitizing solution was primed by person-in-charge during inspection. Recheck = 25 ppm and water temperature above 120° F - OK. |
| 21 | 3-501.16 (P) Observed in wait staff prep area chicken noodle soup measured 128° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature of chicken noodle soup measured 130° F. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with food employees and person-in-charge during inspection. Chicken noodle soup in steam well for less than 1 hour, according to food employees, and rapidly reheated by food employee during inspection. Recheck = 166° F - OK |
| 37 | 3-302.12 (C) Observed in kitchen multiple squeeze containers of liquid food substances without name identifying contents on |

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

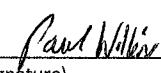
| | | | |
|---|--|--|--|
| Todd Waldschmidt L2SC-3-006124 - Learn 2 Serve Exp. 11/2025 | Ken Gaspar L2SC-3-023130 - Learn 2 Serve Exp. 7/2027 | | |
|---|--|--|--|

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, proper sanitizing, employee health policy


Person in Charge (Signature)

Oct 16, 2024

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment #: 24 157

| OBSERVATIONS AND CORRECTIVE ACTIONS | |
|-------------------------------------|--|
| Item Number | Violations cited in this report must be corrected within the time frames below. |
| | 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. Liquid food substances were various dressings & sauces according to food employee and labeled by food employee during inspection. |
| 43 | 3-304.12 (C) Observed in wait staff prep area purple-handled scoop stored in water and water temperature measured 127° F using a food temperature measuring device with metal-stem. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135 °F. Scoop was in steam well for less than 1 hour, according to food employee, and additional hot water added to container by food employee during inspection. Recheck = 154 °F - OK. |
| 55 | 6-501.12 (C) Observed in kitchen wall behind 3-compartment sink and by open floor drain soiled with accumulated debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection. |
| | Please correct any core (C) violations noted above ASAP but at least by next routine inspection |
| | Please go to our social media/website to view/print food safety information |
| | Facility is still classified as a Category I food establishment. According to person-in-charge and work schedule, TCS food is only prepared/served when the person-in-charge is on the premises. |
| | The person-in-charge shall have CFPM certification and be on the premises during all hours of operation |
| | Allergy awareness training certification is required for all certified food protection managers |
| | Please note that if any changes (menu, equipment, remodeling, plumbing, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance. |
| | If any events occur that cause damage to the establishment or food (flood, water, fire, smoke, power outage, etc.), please contact WCHD to ensure compliance and that required inspections occur prior to re-opening. |
| | WCHD provides free food safety in-services to establishments & their staff |
| | Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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 smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure. |
| | This facility is on the NCPWS program and must routinely collect water samples as required |
| | |
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| | |
| | |

Person in Charge (Signature)

Oct 16, 2024

Date _____

Inspector (Signature) Paul Wilkins

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: