

- 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.: 17 007 H
Telephone: 467-2371 x494017
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Advocate Eureka Hospital kitchen **Owner/Agent:** Advocate Eureka Hospital
Address: 101 S. Major Street **City:** Eureka **ZIP Code:** 61530

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 | | | | | |
| * 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 | | | | | |
| * 3 | | 5 | Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation | 22 | X | 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 | FLOORS, WALLS AND CEILINGS | | | | |
| 5 | X | 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 | X | 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 | LIGHTING | | | | |
| 8 | | 2 | Food protection during storage, preparation, display, service and transportation | | | | | WATER | | | | |
| 9 | | 2 | Handling of food (ice) minimized, methods | *27 | | 5 | Water source, safe: hot and cold under pressure | 38 | | 1 | Lighting provided as required - Fixtures shielded | |
| 10 | | 1 | Food (ice) dispensing utensils properly stored | | | | | SEWAGE | | | | |
| PERSONNEL | | | | *28 | | 4 | Sewage and waste water disposal | | | | | |
| *11 | | 5 | Personnel with infections restricted | | | | | PLUMBING | | | | |
| *12 | | 5 | Hands washed and clean, good hygienic practices | 29 | | 1 | Installed, Maintained | 40 | | 1 | Rooms clean, lockers provided, facilities clean | |
| 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 | | | | |
| 14 | | 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 | | 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 _____ NO _____ |

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine/Heat 186° F **Hot Foods** Carrots 168° F **Cold Foods** Yogurt 37° F
Manager Certification No. of: 01561166 **Vegetable soup** 184° F **Deli Express sandwich** 36° F
Full-Time Employee: Janelle Swiger **Exp. Date** 3/17 **Chicken strips** 170° F **Sliced tomatoes** 38° F
Tomato soup 181° F **WIC, WIF, RIC, RIF - OK**

Received by/Title *Janelle Swiger* (Signature of Owner or Representative)
Sanitation Score: 96 (100 minus demerits) **Date:** 30 January 2017
Time In: 11:30 a.m. **Time Out:** 12:30 p.m. **Page 1 of 3**
By: *Paul Wilkins* (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 007 H

The following remarks supplement the inspection report of: Advocate Eureka Hospital kitchen

(Establishment Name)

Date: 30 January 2017

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|------------|
| 5 | | | Observed temperature measuring device accurate to ± 3° F not provided and conspicuous in RIC (Deli Express sandwiches) and RIF (Deli Express sandwiches). | NRI |
| 22 | | | Observed accumulated hard water deposits on water dispensing spout on ice machine. | NRI |
| 37 | | | Observed wall outlet in center of seating area by middle table with outlet plate not attached. | NRI |
| | | | Observed temperature log sheets for internal food temperatures. | |
| | | | Observed new flooring, new tables, new chairs, and new refrigeration & freezing units in seating area. | |
| | | | Please correct any violations noted above ASAP, but at least by NRI | |
| | | | Please go to our website to view/print the Fall/Winter 2016 newsletter. | |
| | | | Facility is still classified as a Category I, High Risk establishment | |
| | | | WCHD provides free food safety in-services to establishments & their staff | |
| | | | Next IL FSSM 8-hour class offered @ WCHD: February 28 & March 2, 2017 | |
| | | | IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam. | |
| | | | Effective January 1, 2017, 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. | |
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Sanitarian/Environmental Health Inspector *Paul Wilbur 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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| | | 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; reheat PHF to 165° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures] | |
| | | | - Wash hands frequently at hand sink, especially after donning hair restraints and before using gloves – double hand washing required after using the restroom | |
| | | | - Pre-chill containers in WIC, WIF, RIC, or RIF to help keep potentially hazardous food 41° F or below; pre-chill ingredients to minimize the amount of time potentially hazardous food is in the temperature danger zone (4 hours maximum) | |
| | | | - 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 | |
| | | | - Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet | |
| | | | - Protect food from possible consumer contamination by using sneeze guards, plate covers, and other effective means | |
| | | | - The temperature of instant dry cereal (oatmeal) after hot water has been added must be at least 135° F or above | |
| | | | - Quaternary ammonium: 200 ppm for swabbing, moist-wipe cloth, spray bottle | |

Sanitarian/Environmental Health Inspector

Paul Wilkins WCHD

These remarks have been explained to me and are understood

James S

(Signature of Owner or Representative)

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