### RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Select Post Acute Care  
**Owner/Agent:** Select Post Acute Care LLC/Health Care Services Group  
**Address:** 700 N. Main 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:

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>X</td>
<td>C</td>
<td>Source, Wholesome, No Spoilage</td>
<td>19</td>
<td>2</td>
<td>Wash, rinse water: clean, proper temperature</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td></td>
<td>Original Container, Properly Labeled</td>
<td>20</td>
<td>4</td>
<td>Sanitation rinse: clean, temperature, concentration</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>5</td>
<td></td>
<td>Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation</td>
<td>21</td>
<td>1</td>
<td>Wiping cloths: clean, use restricted</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>4</td>
<td></td>
<td>Facilities to maintain product temperature</td>
<td>22</td>
<td>2</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>1</td>
<td></td>
<td>Thermometers provided and conspicuous</td>
<td>23</td>
<td>1</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td></td>
<td>Potentially hazardous food properly thawed</td>
<td>24</td>
<td>1</td>
<td>Storage, handling of clean equipment-utensils</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>4</td>
<td></td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>25</td>
<td>1</td>
<td>Single-service articles, storage, dispensing</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td></td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>26</td>
<td>2</td>
<td>No re-use of single-service articles</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>2</td>
<td></td>
<td>Handling of food (ice) minimized, methods</td>
<td>27</td>
<td>5</td>
<td>Water source, safe: hot and cold under pressure</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td></td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>28</td>
<td>4</td>
<td>Sewage and waste water disposal</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>5</td>
<td></td>
<td>Personnel with infections restricted</td>
<td>29</td>
<td>1</td>
<td>Installed, Maintained</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>5</td>
<td></td>
<td>Hands washed and clean, good hygiene practices</td>
<td>30</td>
<td>5</td>
<td>Cross-connection, back-siphonage, backflow</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td></td>
<td>Clean clothes, hair restraints</td>
<td>31</td>
<td>4</td>
<td>Number, convenient, accessible, designed, installed</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>X</td>
<td>C</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>32</td>
<td>2</td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td></td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>33</td>
<td>2</td>
<td>Containers or receptacles covered; adequate number, insects/rodent proof, frequency, clean</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>2</td>
<td></td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located</td>
<td>34</td>
<td>1</td>
<td>Outside storage area, enclosures properly constructed, clean; controlled incineration</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>1</td>
<td></td>
<td>Accurate thermometers, chemical test kits provided, gauge, cook</td>
<td>35</td>
<td>4</td>
<td>Presence of insects/rodents - outer openings protected, no birds, turtles, other animals</td>
<td></td>
</tr>
</tbody>
</table>

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**FLOORS, WALLS AND CEILINGS**

- Floors: constructed, drained, clean, good repair, covered installation, dustless cleaning methods
- Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods

**LIGHTING**

- Lighting provided as required – Fixtures shielded

**VENTILATION**

- Rooms and equipment - vented as required

**DRESSING ROOMS**

- Rooms clean, locks provided, facilities clean

**OTHER OPERATIONS**

- Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
- Toxic items properly stored, labeled and used

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**FOOD EQUIPMENT AND UTENSILS**

- Toilet and Hand-Washing Facilities

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**GARbage AND REFUSE DISPOSAL**

- Containers or receptacles covered; adequate number, insects/rodent proof, frequency, clean

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**TEMPERATURE**

- Temperature: Temp/PPM Chemical: Chlorine 50 ppm/Quat 200 ppm

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**MANAGEMENT**

- Food handler certification - food employees
- Management personnel certified
- NO X

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**RECEIVED BY**

- Date: 18 July 2017

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**SANITATION SCORE**

- Score: 92 (100 minus demerits)

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**Manager Certification No. of:**

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**Full-Time Employee:** Dustin Konkler

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**Time In:** 10:25 a.m.  
**Time Out:** 11:40 a.m.  
**Page 1 of 3**
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Select Post Acute Care

(Establishment Name)

Date: 18 July 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td></td>
<td></td>
<td>Observed in storage room three dented cans of Monarch sliced beets on can shelf. Dented cans removed from can shelf during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>14</td>
<td></td>
<td></td>
<td>Observed in kitchen in food prep table slide-out drawer by convection ovens white spatula with brown handle with cracks in food-contact surface and not maintained in good repair. Spatula discarded by male food employee during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td></td>
<td>Observed accumulated condensation ice on intake grill of condenser unit in WIC (by food prep area in kitchen, back of unit).</td>
<td>NRI REPEAT</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Observed no documentation that food employees on the premises during this food inspection have current IL FSSM certification. This facility is classified as a Category I, High Risk food service establishment, and at least one food employee with current IL FSSM certification must be on the premises when food is being prepared or served. This establishment has 90 DAYS (October 18, 2017) to provide documentation that at least one full-time employee with current IL FSSM certification is on premises whenever food is being prepared and served. Please note male food employee has completed ServSafe class and is awaiting IL FSSM certification.</td>
<td>90 DAYS</td>
</tr>
</tbody>
</table>

- Observed MPR/Hall 3 in use as a dining room w/ steam table for residents.
- Observed temperature log sheets on RJC's, RIF, WIC's, & WIF doors in kitchen for monitoring temperatures and sanitizer log sheet for monitoring dishwasher sanitizer.
- Please correct any violations noted above ASAP, but at least by NRI.
- Please note 1 repeat violation was observed during this inspection and a repeat violation fee of $25.00 per repeat violation will be assessed to the establishment by invoice.
- Please go to our website to view/print the Fall/Winter 2016 newsletter.
- Facility is still classified as Category I, High Risk establishment
- Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
- Next IL FSSM 8-hour class offered @ WCHD: Fall 2017
- IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam.
- Food Handler certification is due by January 1, 2017, 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.

Sanitarian/Environmental Health Inspector:  

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection

Page 2 of 3
The following remarks supplement the inspection report of: Select Post Acute Care

Date: 18 July 2017

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</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Ensure compliance with Smoke-Free IL Act - public places and places of employment</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>must be completely smoke-free inside and within 15 feet from entrances, exits,</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>windows that open and ventilation intakes; signage must be posted at entrances &amp; exits.</td>
</tr>
</tbody>
</table>

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 temperatures of food]

- Wash hands frequently at hand sink, especially after putting on hair nets, beard
  restraints, and prior to putting on gloves - double hand washing required after using the restroom

- Chlorine: 50-100 ppm at 3rd compartment of sink, immersion for 1 minute; 75° F
  50-100 ppm at final rinse of dishwasher
  100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F
- Quat: 200 ppm at 3rd compartment of sink, immersion for 1 minute; 75° F
  200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F
  (keep bottles labeled and properly stored)

- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days

- Store toxic items and cleaning supplies on bottom shelves, below food, equipment, utensils, single-service items, etc., to prevent possible contamination

- Recommend continued documenting of temperatures of RICs, RIFs, WICs, WIF, and sanitizer concentrations on log sheets

Sanitarian/Environmental Health Inspector: [Signature]

These remarks have been explained to me and are understood: [Signature]

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