# RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Apostolic Christian Nursing Home kitchen  
**Owner/Agent:** Apostolic Christian Church  
**Address:** 1102 W. Randolph Street  
**City:** Roanoke  
**ZIP Code:** 61561

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 those 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><strong>FOOD</strong></td>
<td></td>
<td></td>
<td></td>
<td><strong>GARBAGE AND REFUSE DISPOSAL</strong></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>1</td>
<td>5</td>
<td>Source, Wholesome, No Spoilage</td>
<td>19</td>
<td>2</td>
<td>Wash, rinse water: clean, proper temperature</td>
<td>33</td>
<td>2</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>Original Container, Properly Labeled</td>
<td></td>
<td>4</td>
<td>Sanitization rinse: clean, temperature, concentration</td>
<td>34</td>
<td>1</td>
</tr>
<tr>
<td><strong>FOOD PROTECTION</strong></td>
<td></td>
<td></td>
<td></td>
<td><strong>INSECT, RODENT ANIMAL CONTROL</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>5</td>
<td>Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation</td>
<td>22</td>
<td>2</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
<td>35</td>
<td>4</td>
</tr>
<tr>
<td>4</td>
<td>4</td>
<td>Facilities to maintain product temperature</td>
<td>23</td>
<td>1</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERSONNEL</strong></td>
<td></td>
<td></td>
<td></td>
<td><strong>FLOORS, WALLS AND CEILINGS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>X C</td>
<td>Thermometers provided and conspicuous</td>
<td>24</td>
<td>1</td>
<td>Storage, handling of clean equipment-utensils</td>
<td>36</td>
<td>1</td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td>Potentially hazardous food properly thawed</td>
<td>25</td>
<td>X C</td>
<td>Single-service articles, storage, dispensing</td>
<td>37</td>
<td>1</td>
</tr>
<tr>
<td>7</td>
<td>4</td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>26</td>
<td>2</td>
<td>No re-use of single-service articles</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td></td>
<td></td>
<td>WATER</td>
<td>38</td>
<td>1</td>
</tr>
<tr>
<td>9</td>
<td>2</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>39</td>
<td>1</td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td></td>
<td></td>
<td>SEWAGE</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERSONNEL</strong></td>
<td></td>
<td></td>
<td></td>
<td><strong>SEWAGE</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>5</td>
<td>Personed with infections restricted</td>
<td></td>
<td></td>
<td>Sewage and waste water disposal</td>
<td>40</td>
<td>1</td>
</tr>
<tr>
<td>12</td>
<td>5</td>
<td>Hands washed and clean, good hygiene practices</td>
<td>29</td>
<td>1</td>
<td>Installed, Maintained</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td>Clean clothes, hair restraints</td>
<td>30</td>
<td>5</td>
<td>Cross-connection, back-siphonage, backflow</td>
<td>41</td>
<td>5</td>
</tr>
<tr>
<td><strong>FOOD EQUIPMENT AND UTENSILS</strong></td>
<td></td>
<td></td>
<td></td>
<td><strong>TOILET AND HAND-WASHING FACILITIES</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>2</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>31</td>
<td>4</td>
<td>Number, convenient, accessible, designed, installed</td>
<td>43</td>
<td>1</td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>Non-food 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>44</td>
<td>1</td>
</tr>
<tr>
<td>16</td>
<td>2</td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located, operated</td>
<td></td>
<td></td>
<td>TOILET AND HAND-WASHING FACILITIES</td>
<td></td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>1</td>
<td>Accurate thermometers, chemical test kits provided, gauge cock</td>
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</tbody>
</table>

**TEMPERATURES:** Temp/PPM Chemical: Chlorine 100 ppm/Heat 180° F  
**Hot Foods:** Pork chops 155° F  
**Cold Foods:** Milk 41° F

**Manager Certification No. of:** 01660995

**Full-Time Employee:** Christine Jenkins  
**Exp. Date:** 1/20

**Sanitation Score:** 98  
(100 minus demerits)

**Time In:** 10:55 a.m.  
**Time Out:** 12:05 p.m.

**Date:** 22 August 2017  
**By:** [Signature of Sanitarian/Environmental Health Inspector]

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**Public Health Woodford County Health Department**

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

**Permit No.:** 17 090 H  
**Telephone:** 923-2071 x140  
**Original Inspection:**  
**Follow-up Inspection:**  
**Other:**

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**Received by/Titled:** Christine Jenkins  
(Signature of Owner or Representative)
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: Apostolic Christian Nursing Home kitchen

(Establishment Name)

Date: 22 August 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>5</td>
<td></td>
<td></td>
<td>Observed in RIF (Frigidaire, in dining room) temperature measuring device accurate to ± 3°F not provided and conspicuous. Thermometer placed into RIF by female food manager during inspection.</td>
<td>C</td>
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<tr>
<td>25</td>
<td></td>
<td></td>
<td>Observed in dining room on top of RIF (ice cream) single-service items (plastic spoons) stored in covered clear plastic container with handles of spoons (non-food contact surface) in direct contact with food-contact surface of spoons. Spoons removed from container and placed into container with handles of spoons facing same direction by female food employee during inspection.</td>
<td>C</td>
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<td></td>
<td>Observed temperature log sheets on RIC, RIF, and WIF doors in kitchen for monitoring temperatures of RICs, RIFs, and WIF; basement storage room for paper products.</td>
<td></td>
</tr>
</tbody>
</table>

Please go to our website to view/print the Spring/Summer 2017 newsletter.

Facility is still classified as a Category I, High Risk establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.

WCHD provides free food safety in-services to establishments & their staff

Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017

IL FSSM class at U of I Extension – Woodford: 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 posted at entrances & exits.

Sanitarians/Environmental Health Inspector

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection

Signature of Owner or Representative
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<tbody>
<tr>
<td>FYI</td>
<td></td>
<td>HAZARD ANALYSIS CRITICAL CONTROL POINT</td>
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<td>- 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 food temperatures]</td>
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<td>- Wash hands frequently at hand sink, especially before using gloves and after donning hair/beard restraints – double hand washing required after using the restroom</td>
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<td>- Chlorine: 50-100 ppm at 3rd compartment of sink, immersion for 1 minute 100-200 ppm for swabbing, moist-wipe cloth, spray bottle</td>
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<td>- Heat: dishwasher – final rinse = 180° F or above</td>
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<td>- Make sure all containers of food are properly labeled w/ name and date &amp; time of opening of package, in addition to the date &amp; time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days</td>
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<td></td>
<td>- Recommend continued documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet</td>
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</tbody>
</table>

Sanitarian/Environmental Health Inspector: Paul Miller

These remarks have been explained to me and are understood: 

[Signature of Owner or Representative]

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