# Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

**Establishment**
Apostolic Christian Home of Eureka - Walnut Creek

**License/Permit #**
19 089

**Street Address**
G10 W. Cruger Avenue - Walnut Creek Dining Room

**City/State**
Eureka, IL

**ZIP Code**
61530

**Date**
03/18/2019

**Time In**
11:50 AM

**Time Out**
2:30 PM

**Permit Holder**
Apostolic Christian Home of Eureka

**Risk Category**
1

**Purpose of Inspection**
Routine Inspection

## FODBORENE 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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>In</td>
<td>Food separated and protected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In</td>
<td>Food-contact surfaces; cleaned and sanitized</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In</td>
<td>Proper disposition of returned, previously served, reconditioned and unsafe food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Out</td>
<td>Proper cooking time and temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>Proper cooking time and temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In</td>
<td>Proper hot holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In</td>
<td>Proper cold holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In</td>
<td>Proper date marking and disposition</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>Time as a Public Health Control; procedures &amp; records</td>
<td></td>
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</tbody>
</table>

## Consumer Advisory

- **N/A** = Consumer advisory provided for raw/undercooked food

## Highly Susceptible Populations

- **N/A** = Pasteurized foods used; prohibited foods not offered

## Food/Color Additives and Toxic Substances

- **N/A** = Food additives; approved and properly used
- **N/A** = Toxic substances properly identified, stored, and used

## Conformance with Approved Procedures

- **N/A** = Compliance with variance/specialized process/NACCP

## 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

### Safe Food and Water

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
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<tbody>
<tr>
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</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
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</thead>
<tbody>
<tr>
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</table>

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
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</thead>
<tbody>
<tr>
<td></td>
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</table>

### Food Identification

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
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</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
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<tbody>
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</table>

### In-use utensils: properly stored
### Utensils, equipment & linens: properly stored, dried, & handled
### Single-use/single-service articles: properly stored and used
### Gloves used properly

### Food and non-food contact surfaces cleanable, properly designed, constructed, and used
### Warewashing facilities: installed, maintained, & used; test strips
### Non-food contact surfaces clean

### Physical Facilities

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
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</table>

### Hot and cold water available; adequate pressure
### Plumbing installed; proper backflow devices
### Sewage and waste water properly disposed
### Toilet facilities: properly constructed, supplied, & cleaned
### Garbage & refuse properly disposed; facilities maintained
### Physical facilities installed, maintained, and clean
### Adequate ventilation and lighting; designated areas used

### Employee Training

- **All food employees have food handler training**
- **Allergen training as required**
## TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pizza-pasta casserole/steam table</td>
<td>174</td>
</tr>
<tr>
<td>Pork/steam table</td>
<td>199</td>
</tr>
<tr>
<td>Ham &amp; potato soup/soup urn</td>
<td>181</td>
</tr>
<tr>
<td>Mixed vegetables/steam table</td>
<td>157</td>
</tr>
<tr>
<td>Chicken/stove</td>
<td>184</td>
</tr>
<tr>
<td>Brown gravy/steam table</td>
<td>158</td>
</tr>
<tr>
<td>Mashed potatoes/steam table</td>
<td>166</td>
</tr>
<tr>
<td>Sausage link/RIC</td>
<td>43</td>
</tr>
<tr>
<td>Peeled hard-boiled egg/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Milk/RIC</td>
<td>39</td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

3 2-102.11 (Pf) Observed person-in-charge PIC could not locate information used to demonstrate compliance for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.

5 2-501.11 (Pf) Observed food establishment does not have written procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.

10 6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink by RIC used by food employees. Hand washing signs provided during inspection.

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

- **Amy Strubhar**
  - 01463166 - IL FSSMC
  - Exp. 6/2019
- **Marca Lott**
  - 16196715 - ServSafe
  - Exp. 3/2023
- **Scott Quiram**
  - 12460063 - ServSafe
  - Exp. 6/2020
- **Julie Guengerich**
  - 11356667 - ServSafe
  - Exp. 7/2019

HACCP Topic: TCS food cooking temperatures, employee health policy requirements

[Signature]

Mar 18, 2019

Follow-up: [ ] Yes [X] No  (Check one)  Follow-up Date:

[Signature]

Person In Charge

Inspector
OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

Please correct any core (C) violations noted above ASAP but at least by next routine inspection.

Please go to our website to view/print the WCHD Connection quarterly newsletter.

Facility is still classified as a Category I food 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.

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

Next certified food protection manager 8-hour class & exam at WCHD: June 2019

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free II. 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 vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Observed temperature log sheets for monitoring temperatures refrigeration and freezer units; temperature log sheets for monitoring internal temperatures of TCS foods

Mar 18, 2019

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date:________

Person in Charge (Signature)

Inspector (Signature)