Food Establishment Inspection Report

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

No. of Risk Factor/Intervention Violations: 0
Date: 03/21/2019
No. of Repeat Risk Factor/Intervention Violations: 0
Time In: 11:55 AM
Purpose of Inspection: Routine Inspection
Time Out: 1:15 PM

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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Supervision</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>In</td>
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<tr>
<td>2</td>
<td>In</td>
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<tr>
<td>3</td>
<td>In</td>
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<tr>
<td>4</td>
<td>In</td>
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<tr>
<td>5</td>
<td>In</td>
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<tr>
<td>6</td>
<td>In</td>
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<tr>
<td>7</td>
<td>In</td>
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<tr>
<td>8</td>
<td>In</td>
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<tr>
<td>9</td>
<td>In</td>
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<tr>
<td>10</td>
<td>In</td>
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<tr>
<td>11</td>
<td>In</td>
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<tr>
<td>12</td>
<td>N/O</td>
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<tr>
<td>13</td>
<td>In</td>
<td></td>
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<tr>
<td>14</td>
<td>N/A</td>
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</tbody>
</table>

Employee Health

Management, food employee and conditional employee; knowledge, responsibilities and reporting
Proper use of restriction and exclusion
Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices

Proper eating, testing, drinking, or tobacco use
No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

Hands clean and properly washed
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
 Adequate handwashing sinks properly supplied and accessible

Approved Source

Food obtained from approved source
Food received at proper temperature
Food in good condition, safe, and unadulterated

Protection from Contamination

Food separated and protected
Food-contact surfaces; cleaned and sanitized
Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety

Proper cooling time and temperatures
Proper reheating procedures for hot holding
Proper cooling time and temperature
Proper hot holding temperatures
Proper cold holding temperatures
Proper date marking and disposition

Consumer Advisory

Time as a Public Health Control; procedures & records

Susceptible Populations

Consumer advisory provided for raw/undercooked food

Food/Color Additives and Toxic Substances

Food additives; approved and properly used
Toxic substances properly identified, stored, and used

Conformance with Approved Procedures

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.

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Safe Food and Water</th>
<th>COS</th>
<th>R</th>
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<tbody>
<tr>
<td>30</td>
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<tr>
<td>31</td>
<td>In</td>
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<td></td>
</tr>
<tr>
<td>32</td>
<td>In</td>
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</tbody>
</table>

Proper cooling methods used; adequate equipment for temperature control
Approved thawing methods used
Thermostats provided & accurate

Food Identification

Food properly labeled; original container

Prevention of Food Contamination

Insects, rodents, and animals not present

Check for proper cooling methods used; adequate equipment for temperature control

Food Temperature Control

Plants food properly cooked for hot holding

Proper Use of Utensils

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

Utensils, Equipment and Vending

Warewashing facilities: installed, maintained, & used; test strips
Non-food contact surfaces clean

Physical Facilities

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>Mini corn dogs/steam table</td>
<td>140</td>
</tr>
<tr>
<td>Carrots/steam table</td>
<td>142</td>
</tr>
<tr>
<td>Sliced cheese/WIC</td>
<td>38</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>WIF/kitchen</td>
<td>-2</td>
</tr>
<tr>
<td>WIC/kitchen</td>
<td>36</td>
</tr>
<tr>
<td>Milk cooler/kitchen</td>
<td>40</td>
</tr>
<tr>
<td>RIC/kitchen</td>
<td>38</td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violation Description</th>
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<tbody>
<tr>
<td>49</td>
<td>4-602.13 (C) Observed in WIF accumulated condensation ice on condenser unit pipes. Please correct this violation within 90 days or at least by next routine inspection.</td>
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</tbody>
</table>

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

- Carrie Armstrong 14145068 - ServSafe Exp. 9/2021
- Susan Garber 12115981 - ServSafe Exp. 3/2020
- Linda Birkey 21557952 - NRSFP Exp. 3/2024

HACCP Topic: TCS food cooling procedures, employee health policy requirements

Person in Charge (Signature): Carrie Armstrong

Date: Mar 21, 2019

Inspector (Signature): Paul Wiltman

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: ____________
**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 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 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 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 vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observations</th>
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**Person In Charge (Signature):**

Paul Wilke

**Date:**

Mar 21, 2019

**Inspector (Signature):**

**Follow-up:**

□ Yes  ☒ No  (Check one)

**Follow-up Date:**