

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	1	Date	05/30/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:40 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Heritage Health	19 072	Heritage Operations Group LLC		I	
Street Address		Purpose of Inspection			
201 Locust Street		Routine Inspection			
City/State	ZIP Code				
Minonk, IL	61760				

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				Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	Out	Proper date marking and disposition	X	
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	In	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					29	N/A	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. 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									
Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water					Proper Use of Utensils				
30		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
34		Plant food properly cooked for hot holding			48		Warewashing facilities: installed, maintained, & used; test strips		
35		Approved thawing methods used			49		Non-food contact surfaces clean		
36		Thermometers provided & accurate			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure		
37	X	Food properly labeled; original container		X	51		Plumbing installed; proper backflow devices		
Prevention of Food Contamination					52		Sewage and waste water properly disposed		
38		Insects, rodents, and animals not present			53		Toilet facilities: properly constructed, supplied, & cleaned		
39		Contamination prevented during food preparation, storage and display			54		Garbage & refuse properly disposed; facilities maintained		
40		Personal cleanliness			55		Physical facilities installed, maintained, and clean		
41		Wiping cloths: properly used and stored			56		Adequate ventilation and lighting; designated areas used		
42		Washing fruits and vegetables			Employee Training				
					57		All food employees have food handler training		
					58		Allergen training as required		

