Food Establishment Inspection Report

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

Establishment
Heritage Health
Street Address
201 Locust Street
City/State
Minooka, IL

No. of Risk Factor/Intervention Violations 1
Date 05/30/2019
Time In 10:40 AM
No. of Repeat Risk Factor/Intervention Violations 0
Time Out 12:20 PM

Purpose of Inspection
Routine Inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Risk Factors</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
</table>
| Supervision
1. In | Person in charge present, demonstrates knowledge, and performs duties |
2. In | Certified Food Protection Manager (CFPM) |

Employee Health
3. In | Management, food employee and conditional employee; knowledge, responsibilities and reporting |
4. In | Proper use of restriction and exclusion |
5. In | Procedures for responding to vomiting and diarrheal events |

Good Hygiene Practices
6. In | Proper eating, tasting, drinking, or tobacco use |
7. In | No discharge from eyes, nose, and mouth |

Preventing Contamination by Hands
8. In | Hands clean and properly washed |
9. In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed |
10. In | Adequate handwashing sinks properly supplied and accessible |

Approved Source
11. In | Food obtained from approved source |
12. N/O | Food received at proper temperature |
13. In | Food in good condition, safe, and unadulterated |
14. N/A | Required records available: shellstock tags, parasite destruction |

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 | Protection from Contamination | COS | R |
|-------------------|-------------------------------|-----|---|
15. In | Food separated and protected |
16. In | Food-contact surfaces; cleaned and sanitized |
17. In | Proper disposition of returned, previously served, reconditioned and unsafe food |

Time/Temperature Control for Safety
18. In | Proper cooking time and temperatures |
19. In | Proper reheating procedures for hot holding |
20. In | Proper cooking time and temperature |
21. In | Proper hot holding temperatures |
22. In | Proper cold holding temperatures |
23. Out | Proper date marking and disposition |
24. N/A | Time as a Public Health Control; procedures & records |

Consumer Advisory
25. N/A | Consumer advisory provided for raw/undercooked food |

Highly Susceptible Populations
26. In | Paralyzed foods used; prohibited foods not offered |

Food/Color Additives and Toxic Substances
27. N/A | Food additives; approved and properly used |
28. In | Toxic substances properly identified, stored, and used |

Conformance with Approved Procedures
29. N/A | Compliance with variance/specialized process/MACCP |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status | Protection from Contamination | COS | R |
|-------------------|-------------------------------|-----|---|
30. In | Proper Use of Utensils |
31. In | In-use utensils; properly stored |
32. In | Utensils, equipment & linens: properly stored, dried, & handled |
33. In | Single-use/single-service articles; properly stored and used |
34. In | Gloves used properly |
35. In | Utensils, Equipment and Vending |
36. In | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |
37. In | Warewashing facilities: installed, maintained, & used; test strips |
38. In | Non-food contact surfaces clean |

Physical Facilities
39. In | Hot and cold water available; adequate pressure |
40. In | Plumbing installed; proper backflow devices |
41. In | Sewage and waste water properly disposed |
42. In | Toilet facilities: properly constructed, supplied, & cleaned |
43. In | Garbage & refuse properly disposed; facilities maintained |
44. In | Physical facilities installed, maintained, and clean |
45. In | Adequate ventilation and lighting; designated areas used |

Employee Training
46. In | All food employees have food handler training |
47. In | Allergen training as required |
Food Establishment Inspection Report

Establishment: Heritage Health

Wate Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Quaternary ammonium/Chlorine
PPM: 200/25-49
Heat: N/A

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bourbon chicken/steam table</td>
<td>170</td>
<td>Cut melon/RIC</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mashed potatoes/steam table</td>
<td>135</td>
<td>Milk/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrots/steam table</td>
<td>209</td>
<td>Macaroni &amp; cheese/RIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Macaroni &amp; cheese/steam table</td>
<td>136</td>
<td>Cut lettuce/RIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hamburger/steam table</td>
<td>178</td>
<td>Sliced cheese/RIC</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sliced turkey/RIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sliced tomatoes/RIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cut lettuce salad/salad bar</td>
<td>35</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pasta salad/salad bar</td>
<td>31</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>3-501.18 (P) Observed in RIC opened package of sliced turkey with open date of 5-22 on container, which does not meet the 7-day date marking requirements for TCS foods. TCS food packages, once opened, must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Discussed HACCP concept with female person-in-charge and food employees during inspection. Sliced turkey discarded by female food employee during inspection.</td>
</tr>
<tr>
<td>37</td>
<td>3-302.12 (C) Observed in RIC squeeze containers of liquid food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Squeeze containers of food substances were various salad dressings, according to female person-in-charge, and labeled by female person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Jackie Zivney</th>
<th>Amber Stufflebeam</th>
<th>Billie Stokowski</th>
<th>Janet Muncy</th>
</tr>
</thead>
<tbody>
<tr>
<td>21435856 - NRFSP</td>
<td>21321963 - NRFSP</td>
<td>21500117 - NRFSP</td>
<td>21509826 - NRFSP</td>
</tr>
<tr>
<td>Exp. 2/2023</td>
<td>Exp. 3/2022</td>
<td>Exp. 8/2023</td>
<td>Exp. 9/2023</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food date marking requirements, Hepatitis A

Person in Charge (Signature) Jackie Zivney
Date May 30, 2019

Follow-up: ☒ Yes ☐ No (Check one) Follow-up Date: __________

Inspector (Signature) Pearl Wilson Wong (EL)
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observations and Corrective Actions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Violations cited in this report must be corrected within the time frames below.</td>
</tr>
<tr>
<td></td>
<td>Please correct any core (C) violations noted above ASAP but at least next routine inspection</td>
</tr>
<tr>
<td></td>
<td>Please go to our website to view/print the WCHD Connection quarterly newsletter</td>
</tr>
<tr>
<td></td>
<td>Facility is still classified as a Category I food establishment</td>
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<tr>
<td></td>
<td>At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection</td>
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<td></td>
<td>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 &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>WCHD provides free food safety in-services to establishments &amp; their staff</td>
</tr>
<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam at WCHD: June 2019</td>
</tr>
<tr>
<td></td>
<td>Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. &quot;Food employee&quot; 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.</td>
</tr>
<tr>
<td></td>
<td>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 &amp; exits; no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
</tr>
<tr>
<td></td>
<td>Observed north dining room (annex) w/ cold-holding table unit for residents, living room dining area, and basement storage room</td>
</tr>
<tr>
<td></td>
<td>Observed temperature log sheets for monitoring temperatures of RICS &amp; RIFS; temperature log sheets for monitoring internal TCS food cooking temperatures and TCS food cool-down temperatures.</td>
</tr>
</tbody>
</table>

May 30, 2019

Follow-up: ☐ Yes ☑ No (Check one) Follow-up Date: ________________

Person in Charge (Signature)  CFM

Inspector (Signature)  Paul Wilkey ward