**Food Establishment Inspection Report**

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

Establishment  
Ruth's Garden Tea Room  
19 065

Street Address  
98 N. Cherry Street

City/State  
El Paso, IL

ZIP Code  
61738

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Supervision</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 In</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>15</td>
<td>In</td>
</tr>
<tr>
<td>2 In</td>
<td>Certified Food Protection Manager (CFPM)</td>
<td>16</td>
<td>In</td>
</tr>
<tr>
<td>3 In</td>
<td>Management, food employee and employee's, knowledge, responsibilities and reporting</td>
<td>17</td>
<td>In</td>
</tr>
<tr>
<td>4 In</td>
<td>Proper use of restriction and exclusion</td>
<td>18</td>
<td>In</td>
</tr>
<tr>
<td>5 In</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>19</td>
<td>In</td>
</tr>
<tr>
<td>6 In</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>20</td>
<td>In</td>
</tr>
<tr>
<td>7 In</td>
<td>No discharge from eyes, nose, and mouth</td>
<td>21</td>
<td>In</td>
</tr>
<tr>
<td>8 In</td>
<td>Hands clean and properly washed</td>
<td>22</td>
<td>In</td>
</tr>
<tr>
<td>9 In</td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td>23</td>
<td>In</td>
</tr>
<tr>
<td>10 In</td>
<td>Adequate handwashing sinks properly supplied and accessible</td>
<td>24</td>
<td>N/A</td>
</tr>
<tr>
<td>11 In</td>
<td>Food obtained from approved source</td>
<td>25</td>
<td>N/A</td>
</tr>
<tr>
<td>12 N/O</td>
<td>Food received at proper temperature</td>
<td>26</td>
<td>N/A</td>
</tr>
<tr>
<td>13 In</td>
<td>Food in good condition, safe, and unsullistered</td>
<td>27</td>
<td>N/A</td>
</tr>
<tr>
<td>14 N/A</td>
<td>Required records available: shellfish tags, parasite destruction</td>
<td>28</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**Good Hygienic Practices**

- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth
- Hands clean and properly washed
- No bare hand contact with RTE food
- Adequate handwashing sinks properly supplied and accessible
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unsullistered
- Required records available: shellfish tags, parasite destruction

**Food Temperature Control**

- Proper cooling methods used; adequate equipment for temperature control
- Properly stored
- Approved thawing methods used
- Thermometers provided & accurate

**Safe Food and Water**

- Pasteurized eggs used where required
- Water and ice from approved source
- Variances obtained for specialized processing methods

**Food Identification**

- Food properly labeled; original container

**Prevention of Food Contamination**

- 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**

- Food and non-food contact surfaces clean, properly designed, constructed, and used
- 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

**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.
## TEMPERATURE OBSERVATIONS

<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>Chicken noodle soup/oven</td>
<td>170</td>
<td>French silk pie/RIC</td>
<td>40</td>
<td>Peeled hard-boiled eggs/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Stuffed pepper soup/soup urn</td>
<td>190</td>
<td>Sugar cream pie/pan</td>
<td>41</td>
<td>Chocolate hazelnut mousse/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Roast beef/crock pot</td>
<td>210</td>
<td>Chicken salad/RIC</td>
<td>41</td>
<td>Tuna melt/individual order</td>
<td>65</td>
</tr>
<tr>
<td>Roast beef/crock pot</td>
<td>209</td>
<td>Potato salad/RIC</td>
<td>41</td>
<td>Tuna melt/individual order</td>
<td>95</td>
</tr>
<tr>
<td>Caramelized onions/cooking</td>
<td>109</td>
<td>Sliced cheese/RIC</td>
<td>40</td>
<td>Bruschetta/RIC</td>
<td>41</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cut salad milk/RIC</td>
<td>41</td>
<td>Chicken noodle soup/RIC</td>
<td>40</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sliced tomatoes/RIC</td>
<td>41</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bread pudding/cooling</td>
<td>105</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pasta/RIC</td>
<td>41</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

37 3-302.12 (C) Observed in kitchen in RIC squeeze container of liquid food substance without name identifying contents on container. Food substance was ranch dressing according to female person-in-charge and labeled by female person-in-charge during inspection.

37 3-302.12 (C) Observed in mechanical room by service sink spray bottle of clear substance without name identifying contents on container. Clear substance was water according to female person-in-charge and contents of spray bottle discarded by female person-in-charge during inspection.

37 3-302.12 (C) Observed in kitchen on shelf dry food substance in clear plastic container without name identifying contents on container. Dry food substance was powdered sugar according to female person-in-charge and labeled by female person-in-charge during inspection.

43 3-304.12 (C) Observed in kitchen on shelf handle of scoop in direct contact with food substance (powdered sugar) in plastic container. Handle of scoop removed from food substance and placed back into food substance with handle extended above the top of the food substance by female person-in-charge during inspection.

45 4-903.11 (C) Observed in kitchen on slotted shelf Styrofoam containers and plastic containers stored directly on shelf. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Please correct this violation within 90 days or at least by next routine inspection.

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

Heather Brown 21326497 - NRFSP Exp. 3/2022

HACCP Topic: TCS food cooling procedures, TCS food temperature requirements, Hepatitis A

Heather Brown May 16, 2019

Inspector (Signature)

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.

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>47</td>
<td>4-501.12 (C) Observed in kitchen two (2) white cutting boards with red handles with crevices and knife grooves in food-contact surface. Cutting boards removed from use and discarded by female person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

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.**

The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.

Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers.

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, 2015, 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.

If using time as a public health control (3-501.19): take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be prepared in advance, maintained in the food establishment, and made available to the regulatory authority upon request.

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**Heather Brown**

Person in Charge (Signature)  
May 16, 2019

**Paul Miller WCHD**

Inspector (Signature)  

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

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KCI 17-355  WCHD