**Food Establishment Inspection Report**

Locality: Woodford County Health Department

- 1851 S. Main Street, Eureka, IL 61530
- Local Health Department Name and Address

Date: 05/08/2019
- No. of Risk Factor/Intervention Violations: 0
- Time In: 9:00 AM
- Time Out: 10:25 AM

Establishment: Sylvia's Cooking
- License/Permit #: 19116
- Street Address: 508 W. Randolph Street
- City/State: Ronceverte, WV 6561

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

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Protection from Contamination</th>
<th>Time/Temperature Control for Safety</th>
<th>Consumer Advisory</th>
<th>Highly Suspectible Populations</th>
<th>Food/Color Additives and Toxic Substances</th>
<th>Conformance with Approved Procedures</th>
<th>Good Retail Practices</th>
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</thead>
<tbody>
<tr>
<td>Supervision</td>
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<td>Preventing Contamination by Hands</td>
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<td>Approved Source</td>
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<td>12 N/O</td>
<td>N/A</td>
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<td>14 N/A</td>
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</table>

**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**

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

**Food Temperature Control**

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate

**Food Identification**

- Food properly labeled; original container

**Prevention of Food Contamination**

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping clothes: properly used and stored
- Washing fruits and vegetables

**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**

- 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**

- 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

IDCI.7356
## Food Establishment Inspection Report

### Establishment: Sylvia's Cooking

- **Water Supply:** Private
- **Waste Water System:** Public
- **Sanitizer Type:** Chlorine
- **PPM:** 100
- **Heat:** N/A

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese - cooking/mini crock pot</td>
<td>111</td>
<td>Hamburger/RIC</td>
<td>36</td>
</tr>
<tr>
<td>Chili topping - cooking/crock pot</td>
<td>108</td>
<td>Pork chop/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Hamburger - cooking/crock pot</td>
<td>80</td>
<td>BBQ pork/RIC</td>
<td>39</td>
</tr>
<tr>
<td>Polish sausage/crock pot</td>
<td>139</td>
<td>Polish sausage/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Hot dog/crock pot</td>
<td>171</td>
<td>Sliced tomatoes/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Breakfast sandwich/microwave</td>
<td>168</td>
<td>Sliced cheese/RIC</td>
<td>40</td>
</tr>
<tr>
<td>Hamburger/crock pot</td>
<td>165</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork chop/crock pot</td>
<td>166</td>
<td></td>
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</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

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

No violations observed at time of inspection

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**CFPM Verification (name, expiration date, ID#):** Sylvia Jesse

**NRFSP Exp. 10/2021**

**HACSP Topic:** TCS food temperature requirements, Hepatitis A

**Follow-up:** ☒ Yes  ☐ No  

**Date:** Jun 8, 2019

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**Person In Charge (Signature):** [Signature]

**Inspector (Signature):** [Signature]
### 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

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 by July 1, 2018 for all certified food protection managers

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

Next certified food protection manager 8-hour class & exam offered @ 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.

Please note that Sylvia’s Cooking mobile food unit was inspected at 1336 County Road 500 N, Eureka. This establishment operates from an annually licensed fixed food establishment.

Restroom facilities are located within 300 feet of mobile food unit.

If using well water for water supply, please collect a water sample at least once a year to ensure a potable/safe water supply

Please note that if any changes (ownership, menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

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**Person-in-Charge (Signature):**

**Date:**

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

**Inspector (Signature):**