# Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department
1631 S. Main Street, Eureka, IL 61530

**Establishment Information**
- **Centen Vending Machines**
- **License/Permit #: 19 178**
- **Street Address:** 600 E. Peoria Street, CNHC Goodfield
- **City/State:** Goodfield, IL
- **ZIP Code:** 61742

**Date:** 06/20/2019  
**Time In:** 10:25 AM  
**Time Out:** 11:35 AM

**Permit Holder:** Compass Group North America  
**Risk Category:**  
**Purpose of Inspection:** Routine Inspection

## 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**

**Compliance Status**  
**Protection from Contamination**  
**Compliance Status**  
**Time/Temperature Control for Safety**  
**Consumer Advisory**  
**Prevention of Food Contamination**

### Supervision
- **1**  
  - **IN:** Person in charge present, demonstrates knowledge, and performs duties
- **2**  
  - **N/A:** Certified Food Protection Manager (CFPM)
- **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

### Employee Health
- **6**  
  - **N/O:** Proper eating, testing, drinking, or tobacco use
- **7**  
  - **IN:** No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands
- **8**  
  - **N/O:** Hands clean and properly washed
- **9**  
  - **N/A:** 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: shelfstock tags, parasite destruction

### Safe Food and Water
- **30**  
  - **IN:** Pasteurized eggs used where required
- **31**  
  - **IN:** Water and ice from approved source
- **32**  
  - **IN:** Variance obtained for specialized processing methods

### Food Temperature Control
- **33**  
  - **IN:** Proper cooling methods used; adequate equipment for temperature control
- **34**  
  - **IN:** Plant food properly cooked for hot holding
- **35**  
  - **IN:** Approved thawing methods used
- **36**  
  - **IN:** Thermometers provided & accurate

### Food Identification
- **37**  
  - **IN:** Food properly labeled; original container

### Preventing Food Contamination
- **38**  
  - **IN:** Insects, rodents, and animals not present
- **39**  
  - **IN:** Contamination prevented during food preparation, storage and display
- **40**  
  - **IN:** Personal cleanliness
- **41**  
  - **IN:** Wiping cloths: properly used and stored
- **42**  
  - **IN:** Washing fruits and vegetables

### Proper Use of Utensils
- **43**  
  - **IN:** In-use utensils: properly stored
- **44**  
  - **IN:** Utensils, equipment & linens: properly stored, dried, & handled
- **45**  
  - **IN:** Single-use/single-service articles: properly stored and used
- **46**  
  - **IN:** Gloves used properly

### Utensils, Equipment and Vending
- **47**  
  - **IN:** Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- **48**  
  - **IN:** Warewashing facilities: installed, maintained, & used; test strips
- **49**  
  - **IN:** Non-food contact surfaces clean

### Physical Facilities
- **50**  
  - **IN:** Hot and cold water available; adequate pressure
- **51**  
  - **IN:** Plumbing installed; proper backflow devices
- **52**  
  - **IN:** Sewage and waste water properly disposed
- **53**  
  - **IN:** Toilet facilities: properly constructed, supplied, & cleaned
- **54**  
  - **IN:** Garbage & refuse properly disposed; facilities maintained
- **55**  
  - **IN:** Physical facilities installed, maintained, & clean
- **56**  
  - **IN:** Adequate ventilation and lighting; designated areas used

### Employee Training
- **57**  
  - **IN:** All food employees have food handler training
- **58**  
  - **IN:** Allergen training as required
Food Establishment Inspection Report

Establishment: Canteen Vending Machines

Establishment #: 19 178

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Quaternary ammonium

PPM: 200
Heat: N/A

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli bagel/Micromarket Ave C</td>
<td>40</td>
</tr>
<tr>
<td>Breakfast burrito/vending paint</td>
<td>39</td>
</tr>
<tr>
<td>Bean burrito/vending welding</td>
<td>38</td>
</tr>
<tr>
<td>Chicken sandwich/fabrication</td>
<td>39</td>
</tr>
<tr>
<td>Micromarket Avenue C/break rm</td>
<td>40</td>
</tr>
<tr>
<td>vending/paint line</td>
<td>39</td>
</tr>
<tr>
<td>vending/welding lunch deck</td>
<td>39</td>
</tr>
<tr>
<td>vending/fabrication lunch deck</td>
<td>35</td>
</tr>
</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

The following TCS food vending machines were inspected: Micromarket Avenue C #1246 (break room), vending machine #72016 (paint line), vending machine #71092 (welding lunch deck), and vending machine #072028 (fabrication lunch deck).

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

Please go to our website to view/print the WCHD Connection quarterly newsletter

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

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM 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.

CFPM Verification (name, expiration date, ID#): Brad Powell

HACCP Topic: TCS food cold-holding temperature requirements

Jun 20, 2019
Date

Follow-up: ☒ Yes ☐ No (Check one) Follow-up Date:
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observations and Corrective Actions</th>
</tr>
</thead>
<tbody>
<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>
</tbody>
</table>

Person In Charge (Signature)  
Date: Jun 20, 2019  
Inspector (Signature)  
Follow-up: ☐ Yes  ☒ No (Check one)  
Follow-up Date: 

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