Food Establishment Inspection Report

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

Establishment
Apostolic Christian Home of Eureka
Street Address
610 W. Cruger Avenue - Main Kitchen
City/State
Eureka, IL
ZIP Code
61530

No. of Risk Factor/Intervention Violations
0
Date
06/26/2015
Time In
9:35 AM
Time Out
12:40 PM

No. of Repeat Risk Factor/Intervention Violations
0
Permit Holder
Apostolic Christian Home of Eureka
Risk Category
I
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

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 employees 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 Hygienic 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: shelf-stored tags, parasite destruction

Protection from Contamination
15. IN Food separated and protected
16. IN Food-contact surfaces; cleaned and sanitized
17. IN Proper disposal of returnees, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18. IN Proper cooking time and temperatures
19. N/O Proper reheating procedures for hot holding
20. IN Proper cooking time and temperatures
21. IN Proper hot holding temperatures
22. IN Proper cold holding temperatures
23. IN Proper data 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 Pasteurized 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/specifid process/FACCP

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
30. COS In-use utensils: properly stored
31. COS Utensils, equipment & linens: properly stored, dried, & handled
32. COS Single-use/single-service articles: properly stored and used
33. COS Gloves used properly

Food Temperature Control
34. COS Proper cooling methods used; adequate equipment for temperature control
35. COS Placing food properly cooked for hot holding
36. COS Approved thawing methods used
37. COS Thermometers provided & accurate

Food Identification
38. IN Food properly labeled; original container

Prevention of Food Contamination
39. IN Insects, rodents, and animals not present
40. IN Contamination prevented during food preparation, storage and display
41. COS Washing clothes: properly used and stored
42. COS Washing fruits and vegetables

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

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

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

Employee Training
57. COS All food employees have food handler training
58. COS Allergen training as required

I OCI 17-356
### Temperature Observations

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown gravy/hot-holding</td>
<td>173</td>
<td>Chicken tenders/RIF</td>
<td>29</td>
</tr>
<tr>
<td>Hamburger/hot-holding</td>
<td>163</td>
<td>Macaroni salad/RIC</td>
<td>35</td>
</tr>
<tr>
<td>Mushrooms/hot-holding</td>
<td>170</td>
<td>Milk/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Puree pork chop/hot-holding</td>
<td>182</td>
<td>Cole slaw/RIC</td>
<td>36</td>
</tr>
<tr>
<td>Puree hamburger/hot-holding</td>
<td>175</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mashed potatoes/hot-holding</td>
<td>172</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hamburgers/hot-holding</td>
<td>163</td>
<td></td>
<td></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

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CFPM Verification (name, expiration date, ID#): Amy Strubhar

<table>
<thead>
<tr>
<th>CFPM</th>
<th>Name</th>
<th>ID</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amy</td>
<td>Strubhar</td>
<td>17983126</td>
<td>ServSafe Exp. 6/2024</td>
</tr>
<tr>
<td>Marca</td>
<td>Lott</td>
<td>16196715</td>
<td>ServSafe Exp. 3/2023</td>
</tr>
<tr>
<td>Scott</td>
<td>Quiram</td>
<td>12460063</td>
<td>ServSafe Exp. 6/2020</td>
</tr>
<tr>
<td>Julie</td>
<td>Guengerich</td>
<td>11356667</td>
<td>ServSafe Exp. 7/2019</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food temperature requirements, Hepatitis A

Person In Charge (Signature): [Signature]  
Date: Jun 26, 2019

Inspector (Signature): [Signature]  
Follow-up: ☒ No  
Follow-up Date: [Date]
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.

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

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 & 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: October 2019

Effective January 1, 2017, 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.

Observed temperature log sheets for monitoring temperatures refrigerator and freezer units; temperature log sheets for monitoring internal temperatures of TCS foods; temperature log sheets for monitoring mechanical warewashing machine wash and rinse water temperatures.

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Jun 26, 2019

Date

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Inspector (Signature)

Person in Charge (Signature)