## Food Establishment Inspection Report

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

**Establishment**
Eureka College Burgoo
License/Permit #: 19096

**Street Address**
300 S. College Avenue - Cerf College Center

**City/State**
Eureka, IL

**ZIP Code**
61530

**No. of Risk Factor/Intervention Violations**
0

**Date**
09/24/2019

**Time In**
12:35 PM

**No. of Repeat Risk Factor/Intervention Violations**
0

**Time Out**
2:00 PM

**Permit Holder**
Sodexo America LLC/SodexoCampusServices

**Risk Category**
I

**Purpose of Inspection**
Routine Inspection

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### 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

**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 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 foods 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 stock tags, parasite destruction

#### Protection from Contamination

- 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 temperature
- 19 N/O Proper reheating procedures for hot holding
- 20 N/O Proper cooking time and temperature
- 21 IN Proper hot holding temperatures
- 22 IN Proper cold holding temperatures
- 23 IN Proper date marking and disposal
- 24 N/A Time as a Public Health Control; procedures & records

**Consumer Advisory**
- 25 N/A Consumer advisory provided for raw/undercooked food
- 26 N/A Highly Susceptible Populations
- 27 N/A Pasteurized foods used; prohibited foods not offered

**Food/Color Additives and Toxic Substances**
- 28 N/A Food additives: approved and properly used
- 29 N/A Toxic substances properly identified, stored, and used

**Conformance with Approved Procedures**
- 30 N/A Compliance with variance/specialized process/NACCP

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### 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 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

#### Prevention of 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 Adequate ventilation and lighting; designated areas used

#### Employee Training

- 56 IN All food employees have food handler training
- 57 IN Allergen training as required
### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham/hot-holding buffet</td>
<td>160</td>
<td>Pasta salad/cold-holding buffet</td>
<td>41</td>
<td></td>
</tr>
<tr>
<td>Rice pilaf/hot-holding buffet</td>
<td>171</td>
<td>Cut lettuce salad/buffet</td>
<td>41</td>
<td>WIC/kitchen</td>
</tr>
<tr>
<td>Mixed vegetables/buffet</td>
<td>146</td>
<td>Shredded cheese/buffet</td>
<td>41</td>
<td>RIF/storage room</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cut lettuce/WIC</td>
<td>40</td>
<td></td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>4-903.11 (C) Observed in kitchen clean coffee carafe part attachments stored directly below hand soap dispenser &amp; next to hand sink and not protected from contamination. Clean equipment shall be stored where they are not exposed to splash, dust, or other contamination. Coffee pots moved away from hand soap dispenser and hand sink by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>45</td>
<td>4-903.11 (C) Observed in storage room large clear plastic lids stored directly on slotted 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. Large clear plastic lids placed into clear plastic bag by female person-in-charge during inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.14 (C) Observed in storage room Blue Bunny RIF stored directly on carpeting. Carpeting is prohibited under refrigeration units to ensure cleanability of surfaces where accumulation of moisture is likely to occur. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Deanna Davidson

- Deanna Davidson: 17918256 - ServSafe Exp. 5/2024
- Karen Wagner: 21441102 - NRFS Exp. 3/2023
- Patrick Higby: 13966044 - ServSafe Exp. 8/2021

HACCP Topic: TCS food temperature requirements, proper sanitization concentration requirements, Hepatitis A

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Person in Charge: [Signature]
Date: Sep 24, 2019

Follow-up: ☑ Yes ☐ No (Check one)
Follow-up Date: [Blank]

Inspector: [Signature]
# Food Establishment Inspection Report

**Establishment:** Eureka College Catering

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## 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, concessions, etc.), a temporary food/drink permit must be applied for & approved by WCHD.

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

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.

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**Person In Charge (Signature):**

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**Date:** Sep 24, 2019

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

**Follow-up Date:**

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**Inspector (Signature):**