# Food Establishment Inspection Report

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

**Establishment**  
Eureka United Methodist Church  
License/Permit # 19 069

**Street Address**  
208 W. Callender Street

**City/State**  
Eureka, IL 61530

**ZIP Code**  
61530

**No. of Risk Factor/Intervention Violations**  
1

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

**Permit Holder**  
Eureka United Methodist Church

**Risk Category**  
II

**Date**  
09/27/2019

**Time In**  
8:00 AM

**Time Out**  
9:05 AM

**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

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
</tr>
</thead>
</table>

**Supervision**

1. **COS**  
   Person in charge present, demonstrates knowledge, and performs duties

2. **R**  
   Certified Food Protection Manager (CFPM)

**Employee Health**

3. **COS**  
   Management, food employee and conditional employee, knowledge, responsibilities and reporting

4. **R**  
   Proper use of restriction and exclusion

5. **OUT**  
   Procedures for responding to vomiting and diarrheal events

**Good Hygiene Practices**

6. **COS**  
   Proper eating, tasting, drinking, or tobacco use

7. **R**  
   No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. **COS**  
   Hands clean and properly washed

9. **R**  
   No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

10. **COS**  
    Adequate handwashing sinks properly supplied and accessible

**Approved Source**

11. **R**  
    Food received from approved source

12. **COS**  
    Food received at proper temperature

13. **R**  
    Food in good condition, safe, and unadulterated

14. **COS**  
    Required records available: shelfstock tags, parasite destruction

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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

15. **COS**  
   Pasteurized eggs used where required

16. **R**  
   Water and ice from approved source

17. **COS**  
   Variance obtained for specialized processing methods

**Food Temperature Control**

18. **R**  
   Proper cooling methods used; adequate equipment for temperature control

19. **COS**  
   Plant food properly cooked for hot holding

20. **R**  
   Approved thawing methods used

21. **COS**  
   Thermometers provided and accurate

**Food Identification**

22. **R**  
   Food properly labeled; original container

**Prevention of Food Contamination**

23. **COS**  
   In-use utensils; properly stored

24. **R**  
   Utensils, equipment & linens: properly stored, dried, & handled

25. **COS**  
   Single-use/single-service articles: properly stored and used

26. **R**  
   Gloves used properly

**Utensils, Equipment and Vending**

27. **COS**  
   Food and non-food contact surfaces cleanable, properly designed, constructed and used

28. **R**  
   Warewashing facilities: installed, maintained, & used; test strips

29. **COS**  
   Non-food contact surfaces clean

**Physical Facilities**

30. **R**  
   Hot and cold water available; adequate pressure

31. **COS**  
   Plumbing installed; proper backflow devices

32. **R**  
   Sewage and waste water properly disposed

33. **COS**  
   Toilet facilities: properly constructed, supplied, & cleaned

34. **R**  
   Garbage & refuse properly disposed; facilities maintained

35. **COS**  
   Adequate ventilation and lighting; designated areas used

**Employee Training**

36. **R**  
   All food employees have food handler training

37. **COS**  
   Allergen training as required
### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Sour cream/RIC</td>
<td>38</td>
</tr>
<tr>
<td>RIC/kitchen</td>
<td>38</td>
</tr>
<tr>
<td>RIC/storage room</td>
<td>38</td>
</tr>
<tr>
<td>RIF/storage room</td>
<td>0</td>
</tr>
<tr>
<td>RIC/storage room</td>
<td>36</td>
</tr>
<tr>
<td>RIF/storage room</td>
<td>-2</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>5</td>
<td>2-501.11 (Pf) Observed food establishment could not locate procedures for food staff to follow when responding to discharging of vomitus or fecal matter. Written procedures for responding to vomit/diarrheal event provided to female person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#: Sue Knepp

<table>
<thead>
<tr>
<th>Sue Knepp</th>
<th>Exp. 3/2021</th>
</tr>
</thead>
<tbody>
<tr>
<td>Janet Gold</td>
<td>Exp. 3/2021</td>
</tr>
<tr>
<td>Sandra Sylvester</td>
<td>Exp. 7/2023</td>
</tr>
</tbody>
</table>

HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A

Signature: Sue Knepp

Date: Sep 27, 2019

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: 

Inspector (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 II food establishment

Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink 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 offered @ 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.

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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**Sue Knepp**

Person In Charge (Signature)

**Paul Miller, MPA**

Inspector (Signature)

Sep 27, 2019

Date

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