# Food Establishment Inspection Report

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

**Establishment**
Grace Fellowship Church

**License/Permit #**
19 026

**Number of Risk Factor/Intervention Violations**
0

**Date**
10/16/2019

**Number of Repeat Risk Factor/Intervention Violations**
0

**Time In**
1:30 PM

**Permit Holder**
Grace Fellowship Church

**Time Out**
2:30 PM

**Purpose of Inspection**
Routine Inspection

## Foodborne Illness Risk Factors and Public Health Interventions

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Supervision</strong></td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
</tr>
<tr>
<td><strong>Employee Health</strong></td>
<td>Certified Food Protection Manager (CFPM)</td>
<td></td>
</tr>
<tr>
<td><strong>Management, food employee and conditional employee, knowledge, responsibilities and reporting</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Proper use of restriction and exclusion</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Procedures for responding to vomiting and diarrhea events</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Food Hygiene Practices</strong></td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td></td>
</tr>
<tr>
<td><strong>Proper eating, tasting, drinking, or tobacco use</strong></td>
<td>No discharge from eyes, nose, and mouth</td>
<td></td>
</tr>
<tr>
<td><strong>Preventing Contamination by Hands</strong></td>
<td>Hands clean and properly washed</td>
<td></td>
</tr>
<tr>
<td><strong>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Adequate handwashing sinks properly supplied and accessible</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Food obtained from approved source</strong></td>
<td>Food received at proper temperature</td>
<td></td>
</tr>
<tr>
<td><strong>Food in good condition, safe, and unsullered</strong></td>
<td>Required records available: shelfstock tags, parasite destruction</td>
<td></td>
</tr>
<tr>
<td><strong>Approved Sources</strong></td>
<td>Pasteurized foods used; prohibited foods not offered</td>
<td></td>
</tr>
<tr>
<td><strong>Food/Color Additives and Toxic Substances</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Compliance with Approved Procedures</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Good Retail Practices

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

### 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 cloths properly used and stored
- Washing fruits and vegetables

### Risk Factors

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

### Compliance Status

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<tr>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Protection from Contamination</strong></td>
<td>Food separated and protected</td>
<td></td>
</tr>
<tr>
<td><strong>Food-contact surfaces; cleaned and sanitized</strong></td>
<td>Proper disposal of returned, previously served, record/index and unsafe food</td>
<td></td>
</tr>
<tr>
<td><strong>Time/Temperature Control for Safety</strong></td>
<td>Proper cooking time and temperatures</td>
<td></td>
</tr>
<tr>
<td><strong>Proper reheating procedures for hot holding</strong></td>
<td>Proper cooking time and temperature</td>
<td></td>
</tr>
<tr>
<td><strong>Proper hot holding temperatures</strong></td>
<td>Proper cold holding temperatures</td>
<td></td>
</tr>
<tr>
<td><strong>Proper date marking and disposition</strong></td>
<td>Time as a Public Health Control; procedures &amp; records</td>
<td></td>
</tr>
</tbody>
</table>

### Consumer Advisory

- Consumer advisory provided for raw/undercooked foods

### Highly Susceptible Populations

- Pasteurized foods used; prohibited foods not offered

### Food/Color Additives and Toxic Substances

- Food additives; approved and properly used

### Conformance with Approved Procedures

- Toxic substances properly identified, stored, and used

### 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
- Allergies training as required

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**Overall Score:**

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**Recommendation:**

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**Action Plan:**

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**Follow-Up Inspection:**

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**Date:**

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**Inspection:**

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**Signed:**

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**Signature:**

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Food Establishment Inspection Report

Establishment: Grace Fellowship Church

Establishment #: 19026

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>Chocolate milk/RIC</td>
<td>39</td>
<td>Cream cheese/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Milk/RIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violation Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>36</td>
<td>4-204.112 (C) Observed in storage room a temperature measuring device is not provided in the RIF (chest). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#): Jill Layden

Jill Layden  15199601 - ServSafe  Exp. 6/2022
Jaime Mool  13760108 - ServSafe  Exp. 6/2021

HACCP Topic: TCS food temperature requirements, Hepatitis A

Oct 16, 2019

Signature: Jill Layden

Follow-up: ☒ Yes  ☐ No  (Check one)
<table>
<thead>
<tr>
<th>Item Number</th>
<th>OBSERVATIONS AND CORRECTIVE ACTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>violations cited in this report must be corrected within the time frames below.</td>
</tr>
<tr>
<td></td>
<td>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</td>
</tr>
<tr>
<td></td>
<td>Please go to our website to view/print the WCHD Connection quarterly newsletter</td>
</tr>
<tr>
<td></td>
<td>Facility is still classified as a Category II food establishment</td>
</tr>
<tr>
<td></td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for &amp; approved by WCHD.</td>
</tr>
<tr>
<td></td>
<td>WCHD provides free food safety in-services to establishments &amp; their staff</td>
</tr>
<tr>
<td></td>
<td>Next certified food protection manager 8-hour class &amp; exam offered @ WCHD: Spring 2020</td>
</tr>
<tr>
<td></td>
<td>Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. &quot;Food employee&quot; 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.</td>
</tr>
<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;</td>
</tr>
<tr>
<td></td>
<td>no vaping or e-cigarette use in food &amp; drink prep area, dishwashing area, and storage area; no smoking within building structure.</td>
</tr>
<tr>
<td></td>
<td>This facility is on the NCPWS program and must routinely collect water samples as required</td>
</tr>
</tbody>
</table>

Person in Charge (Signature): [Signature]

Date: Oct 16, 2019

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

Inspector (Signature): [Signature]