### Food Establishment Inspection Report

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

**Establishment**
HOI Vending Machine #02792
License/Permit #: 19 175

**Street Address**
700 N. Main Street - The Loft Nursing Home - Lower Level

**City/State**
Eureka, IL

**Date**
10/18/2019

**Time In**
8:30 AM

**Time Out**
9:10 AM

**Permit Holder**
Heart of Illinois Vending

**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=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

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

**Supervision**

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

**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 Hygiene Practices**

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

**Approved Source**

10. **In**
    - Adequate handwashing sinks properly supplied and accessible

**Protection from Contamination**

15. **N/A**
    - Food separated and protected

16. **N/A**
    - Food-contact surfaces cleaned and sanitized

17. **In**
    - Proper disinfectant of returned, previously served, reconditioned and unsafe food

**Time/Temperature Control for Safety**

18. **N/A**
    - Proper cooking time and temperatures

19. **N/A**
    - Proper reheating procedures for hot holding

20. **N/A**
    - Proper cooking time and temperature

21. **N/A**
    - Proper hot holding temperatures

22. **In**
    - Proper cold holding temperatures

23. **In**
    - Proper data marking and disposition

**Consumer Advisory**

24. **N/A**
    - Time as a Public Health Control; procedures & records

**Highly Susceptible Populations**

25. **N/A**
    - Consumer advisory provided for raw/undercooked food

**Food/Color Additives and Toxic Substances**

26. **In**
    - Pasteurized foods used; prohibited foods not offered

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**
    - Conformance with variance/specialized process (N/A/C)

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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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
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</thead>
<tbody>
<tr>
<td>30</td>
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<td>31</td>
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<td>32</td>
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<table>
<thead>
<tr>
<th>Food Temperature Control</th>
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<tbody>
<tr>
<td>33</td>
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<td>34</td>
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<tr>
<td>35</td>
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<td>36</td>
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<table>
<thead>
<tr>
<th>Food Identification</th>
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<tbody>
<tr>
<td>37</td>
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</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
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<tbody>
<tr>
<td>38</td>
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<td>39</td>
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### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Equipment and Vending</th>
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<tbody>
<tr>
<td>43</td>
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<td>45</td>
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<td>46</td>
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</tbody>
</table>

**Utensils, Equipment and Vending**

47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used

48. Warewashing facilities: installed, maintained, & used; test strips

49. Non-food contact surfaces clean

**Physical Facilities**

50. Hot and cold water available; adequate pressure

51. Plumbing installed; proper backflow devices

52. Sewage and waste water properly disposed

53. Toilet facilities: properly constructed, supplied, & cleaned

54. Garbage & refuse properly disposed; facilities maintained

55. Physical facilities installed, maintained, and clean

56. Adequate ventilation and lighting; designated areas used

**Employee Training**

57. All food employees have food handler training

58. Allergen training as required
Food Establishment Inspection Report

Establishment: HOI Vending Machine #02792
Establishment #: 19 175

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>Pizza/vending machine</td>
<td>39</td>
</tr>
<tr>
<td>Country fried steak/vending</td>
<td>38</td>
</tr>
<tr>
<td>vending machine/lower level</td>
<td>38</td>
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</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 machine was inspected: HOI Vending #02792 (lower level).

CFPM Verification (name, expiration date, ID#): Josh Krieg

HACCP Topic: TCS food cold-holding temperature requirements, employee health policy requirements

Oct 18, 2019
Date

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

Person in Charge (Signature)

Inspector (Signature)
**Food Establishment Inspection Report**

Establishment: HOI Vending Machine #02792

Establishment #: 19175

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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
- 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.

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 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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Person In Charge (Signature): [Signature]

Date: Oct 18, 2019

Inspector (Signature): [Signature]

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