

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 139 H
Telephone: 467-9031
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Select Post Acute Care **Owner/Agent:** Select Post Acute Care LLC/Health Care Services Group

Address: 700 N. Main Street **City:** Eureka **ZIP Code:** 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
*1	X C	5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted	INSECT, RODENT ANIMAL CONTROL			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	LIGHTING			
8		2	Food protection during storage, preparation, display, service and transportation				WATER	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	VENTILATION			
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
PERSONNEL				*28		4	Sewage and waste water disposal	DRESSING ROOMS			
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	OTHER OPERATIONS			
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS							TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X C	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO <u> </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO <u> </u>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Quat 200 ppm **Hot Foods** Brown gravy 166° F **Cold Foods** Pork loin 35° F
Manager Certification No. of: 01395326 Swiss steak 145° F Diced eggs 41° F
Full-Time Employee: Kathleen Carpenter Exp. Date 6/17 Vegetable beef soup 161° F Cottage cheese 39° F
Steamed rice 158° F RIC, WIC, WIF, RIF - OK

Received by/Title Kathy Carpenter (Signature of Owner or Representative)

Sanitation Score: 92 (100 minus demerits) Date: 18 April 2017
Time In: 10:35 a.m. Time Out: 11:50 a.m. Page 1 of 3 By Paul Wilbur Wang (E) (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 139 H

The following remarks supplement the inspection report of: Select Post Acute Care

Date: 18 April 2017

(Establishment Name)

Item	Code	Section	Inspection Remarks	Correct by
1			Observed in storage room three dented cans of Lovin Spoonful mandarin oranges on can shelf. Dented cans removed from can shelf during inspection.	C
14			Observed in kitchen on food prep table by convection ovens white spatula (The Pampered Chef) with cracks in food-contact surface and not maintained in good repair. Spatula discarded by female food manager during inspection.	C
23			Observed accumulated condensation ice on intake grill of condenser unit in WIC (by food prep area in kitchen, back of unit).	NRI
			Observed MPR/Hall 3 in use as a dining room w/ steam table for residents.	
			Observed temperature log sheets on RICs, RIF, WICs, & WIF doors in kitchen for monitoring temperatures and sanitizer log sheet for monitoring dishwasher sanitizer.	
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as Category I, High Risk establishment	
			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.	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM 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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilbur Wynn

These remarks have been explained to me and are understood

Kathy Carpenter
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially after putting on hair nets and prior to putting on gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 50-100 ppm at final rinse of dishwasher 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quat: 200 ppm at 3 rd compartment of sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled and properly stored)	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store toxic items and cleaning supplies on bottom shelves, below food, equipment, utensils, single-service items, etc., to prevent possible contamination	
			- Recommend continued documenting of temperatures of RICs, RIFs, WICs, WIF, and sanitizer concentrations on log sheets	

Sanitarian/Environmental Health Inspector Paul Walker Wood

These remarks have been explained to me and are understood by Maathy Carpenter

(Signature of Owner or Representative)

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