

- 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](http://www.woodfordhealth.org)

Permit No.: 17 090 H  
 Telephone: 923-2071 x140  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Apostolic Christian Nursing Home kitchen    **Owner/Agent:** Apostolic Christian Church

**Address:** 1102 W. Randolph Street    **City:** Roanoke    **ZIP Code:** 61561

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	
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>				
* 1		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	
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>				
* 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		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>				
5	X C	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	X C	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	<b>LIGHTING</b>				
8		2	Food protection during storage, preparation, display, service and transportation					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	<b>VENTILATION</b>				
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required	
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>				
*11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean	
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>				
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used	
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>				
14		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>

**Temperatures: Temp/PPM Chemical:** Chlorine 100 ppm/Heat 180° F

**Hot Foods** Pork chops 155° F

**Cold Foods** Milk 41° F

**Manager Certification No. of:** 01660995

**Baked turkey crunch** 190° F

**Pork chops** 38° F

**Full-Time Employee:** Christine Jenkins    **Exp. Date** 1/20

**Mashed potatoes** 164° F

**Potato salad** 40° F

**Stewed tomatoes** 168° F

**WIF, RIC, RIF - OK**

Received by/Title Chris Jenkins (Signature of Owner or Representative)

**Sanitation Score:** 98 (100 minus demerits)

**Date:** 22 August 2017

**Time In:** 10:55 a.m.    **Time Out:** 12:05 p.m.

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By Paul Wilkey WCIH (EL)  
 (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 090 H

The following remarks supplement the inspection report of: Apostolic Christian Nursing Home kitchen  
(Establishment Name)

Date: 22 August 2017

Item	Code	Section	Inspection Remarks	Correct by
5			Observed in RIF (Frigidaire, in dining room) temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous. Thermometer placed into RIF by female food manager during inspection.	C
25			Observed in dining room on top of RIF (ice cream) single-service items (plastic spoons) stored in covered clear plastic container with handles of spoons (non-food contact surface) in direct contact with food-contact surface of spoons. Spoons removed from container and placed into container with handles of spoons facing same direction by female food employee during inspection.	C
			Observed temperature log sheets on RIC, RIF, and WIF doors in kitchen for monitoring temperatures of RICs, RIFs, and WIF; basement storage room for paper products.	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 <sup>rd</sup> inspection.	
			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 permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required 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 posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilton Wynn

These remarks have been explained to me and are understood Chris Jenkins  
(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 food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves and after donning hair/beard restraints – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute 100-200 ppm for swabbing, moist-wipe cloth, spray bottle - Heat: dishwasher – final rinse = 180° F or above	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Recommend continued documenting of temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, dishwasher temperatures, etc., on a log sheet	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

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