

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	10/09/2018
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Eureka College Burgoo	18 153	Sodexo America LLC/SodexoCampusServices		1	
Street Address		Purpose of Inspection			
300 E. College Avenue		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

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

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		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	Out		X	24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	In		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
14	N/A			Conformance with Approved Procedures			
				29	N/A		
				Compliance with variance/specialized process/HACCP			

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

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In		
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47	X		X
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49	X		
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	X		
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				Employee Training			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Eureka College Burgoo

Establishment #: 18 153

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs/griddle	190	Milk/RIC	40	Deli sandwich/open RIC	41
Sausage/hot holding	178	Cut lettuce/RIC	39	Chef salad/open RIC	41
Hash browns/hot holding	170	Sliced tomatoes/RIC	40	Peeled hard-boiled eggs/WIC	40
Taco meat/steam unit	173	Sausage crumbles/RIC	40	Taco meat/WIC	38
Chicken tenders/fryer	202	Sliced turkey/RIC	40		
		Sliced ham/RIC	39		
		Sliced cheese/RIC	41		
		Diced chicken/RIC	40		
		Egg salad/RIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed food employees place blender pitcher in the hand sink in the drink prep area for rinsing. Hand washing sinks must be used for hand washing only. Food employees instructed to use hand washing sink for hand washing only during inspection. Discussion occurred that food employees could use an alternate hand washing sink for hand washing which is located in food prep area & in close proximity to drink prep area and use current sink for drink prep.
47	4-501.12 (C) Observed green cutting board in back food prep area with crevices and knife grooves in food-contact surface. Green cutting board removed from service and tagged for repair by male food manager during inspection.
49	4-602.13 (C) Observed in WIC cooling fan grill cover (gray) soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed wall behind fryer and griddle soiled with accumulated grease drips. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Deanna Davidson

Lola Brielman 01154575 - IL FSSMC Exp. 9/2019	Karen Wagner 21441102 - NRFSP Exp. 3/2023	Daniel Mojica 14651971 - ServSafe Exp. 2/2022	Deanna Davidson 14405969 - ServSafe Exp. 11/2021
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HACCP Topic: TCS food cooking temperatures, proper hand washing requirements

_____ Oct 9, 2018
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkie W 0917 (EL) Follow-up: Yes No (Check one) Follow-up Date: _____

