

# 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 <b>0</b>	Date <b>01/07/2019</b>
Establishment Heritage Health		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>10:35 AM</b>
License/Permit # 19 072		Permit Holder Heritage Operations Group LLC	Time Out <b>12:40 PM</b>
Street Address 201 Locust Street		Risk Category <b>1</b>	
City/State MInonk, IL		Purpose of Inspection Routine Inspection	
ZIP Code 61760			

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
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			
<b>Employee Health</b>				<b>Time/Temperature Control for Safety</b>			
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			
<b>Good Hygienic Practices</b>				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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			
<b>Food Temperature Control</b>				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
<b>Food Identification</b>				<b>Physical Facilities</b>			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>				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	X		X	Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55			
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>				57			
57				All food employees have food handler training			
58				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Heritage Health

Establishment #: 19 072

Water Supply:  Public  Private     Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: <200/50

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/steam table	165	Egg salad/RIC	40		
Mashed potatoes/steam table	135	Ham salad/RIC	39		
Mixed vegetables/steam table	203	Green beans/RIC	36		
Yellow gravy/steam table	162	Hot dog/RIC	40		
Hamburger/steam table	135	Macaroni & cheese/RIC	40		
		Cut lettuce/salad bar annex	39		
		Pumpkin fluff dessert/salad bar	36		
		Cut lettuce/salad bar manor	39		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
41	<p>3-304.14 (C) Observed in kitchen green wiping cloth stored in red sani-pail bucket with concentration of quaternary ammonium sanitizer less than 200 ppm. Using quaternary ammonium test kit provided at establishment, concentration of quaternary ammonium also indicated less than 200 ppm. Quaternary ammonium sanitizing solution discarded and new solution made by female person-in-charge during inspection. Recheck - 200 ppm = OK.</p>

CFPM Verification (name, expiration date, ID#): Jackie Zivney

Jackie Zivney 21435856 - NRFSP Exp. 2/2023	Amber Stufflebeam 21321963 - NRFSP Exp. 3/2022	Billie Stokowski 21500117 - NRFSP Exp. 8/2023	Janet Muncy 21509826 - NRFSP Exp. 9/2023
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HACCP Topic: TCS food storage requirements, employee health policy

*John J. [Signature]* **CFM**     Jan 7, 2019  
 Person in Charge (Signature)     Date

*Paul Walker [Signature]* **EL**  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)     Follow-up Date: \_\_\_\_\_

