

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	3	Date	02/04/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:55 AM
Establishment Eureka College - Dickinson Commons	License/Permit # 19 095	Permit Holder Sodexo America LLC/SodexoCampusServices	Risk Category I		
Street Address 300 E. College Avenue		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 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	Item #	Description	Compliance Status	COS	R	
Supervision								
			1	Person in charge present, demonstrates knowledge, and performs duties	In			
			2	Certified Food Protection Manager (CFPM)	In			
Employee Health								
			3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	In			
			4	Proper use of restriction and exclusion	In			
			5	Procedures for responding to vomiting and diarrheal events	In			
Good Hygienic Practices								
			6	Proper eating, tasting, drinking, or tobacco use	In			
			7	No discharge from eyes, nose, and mouth	In			
Preventing Contamination by Hands								
			8	Hands clean and properly washed	In			
			9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	In			
			10	Adequate handwashing sinks properly supplied and accessible	In			
Approved Source								
			11	Food obtained from approved source	In			
			12	Food received at proper temperature	N/O			
			13	Food in good condition, safe, and unadulterated	Out		X	
			14	Required records available: shellstock tags, parasite destruction	N/A			
Protection from Contamination								
			15	Food separated and protected	In			
			16	Food-contact surfaces; cleaned and sanitized	In			
			17	Proper disposition of returned, previously served, reconditioned and unsafe food	In			
Time/Temperature Control for Safety								
			18	Proper cooking time and temperatures	In			
			19	Proper reheating procedures for hot holding	In			
			20	Proper cooling time and temperature	In			
			21	Proper hot holding temperatures	Out		X	
			22	Proper cold holding temperatures	Out		X	
			23	Proper date marking and disposition	In			
			24	Time as a Public Health Control; procedures & records	N/A			
Consumer Advisory								
			25	Consumer advisory provided for raw/undercooked food	N/A			
Highly Susceptible Populations								
			26	Pasteurized foods used; prohibited foods not offered	N/A			
Food/Color Additives and Toxic Substances								
			27	Food additives: approved and properly used	In			
			28	Toxic substances properly identified, stored, and used	In			
Conformance with Approved Procedures								
			29	Compliance with variance/specialized process/HACCP	N/A			

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

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Establishment: Eureka College - Dickinson Commons

Establishment #: 19 095

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 190

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot ham & cheese sandwich/grill	154	Mixed vegetables/at request	145	Skim milk/RIC	40
Nacho cheese/pizza station	185	Penne pasta/at request	147	Vanilla ice milk/soft serve unit	33
Salsa cheese/pizza station	183	Breaded diced chicken/at request	160	Chocolate ice milk/soft serve unit	42
Pizza/pizza station	141	Alfredo sauce/at request	154	Cut lettuce/salad bar	40
Bread pudding/dessert bar	136	Sliced ham/pizza station	39	7-layer salad/salad bar	39
Diced chicken/salad bar	96	Sliced turkey/pizza station	39	Shredded cheese/WIC	39
Diced chicken/stove	167	Cut lettuce/pizza station	39	Diced chicken/WIC	34
Chicken noodle soup/salad bar	192	Sliced tomatoes/pizza station	39	Cottage cheese/WIC	38
Tofu/at request	140	Yogurt/RIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in middle storage room on can shelf dented can of IPM baby corn. Dented can removed by female food manager during inspection.
21	3-501.16 (P) Observed at salad bar internal temperature of diced chicken indicated 96° F using food temperature measuring device with metal-stem. Diced chicken had been reheated prior to placing onto salad bar and placed onto salad bar around 10:45 am, according to male food employee. Diced chicken removed and discarded by female food employee during inspection. New diced chicken removed from WIC, reheated to 167° F on stove, and placed onto salad bar by female food employee during inspection.
22	3-501.16 (P) Observed at dessert bar (east wall) internal temperature of chocolate ice milk in soft serve unit indicated 42° F using food temperature measuring device with metal-stem. Chocolate ice milk removed and discarded by female food employee during inspection.
37	3-602.11 (C) Observed along dessert bar (east wall) multiple toppings in containers without name identifying contents on containers or sneeze guard. Please correct this violation within 90 days or at least by next routine inspection.
47	4-202.11 (Pf) Observed at salad bar plastic lid covering diced chicken with crack on top of surface by opening. Plastic lid removed and discarded by female food manager during inspection.

CFPM Verification (name, expiration date, ID#): Patrick Higby

Patrick Higby 13966044 - ServSafe Exp. 8/2021	Deanna Davidson 14405969 - ServSafe Exp. 11/2021	Charmaine Uphoff 21395007 - NRFSP Exp. 10/2022	Lola Brielman 01154575 - IL FSSMC Exp. 9/2019
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HACCP Topic: TCS food hot-holding temperatures

_____ Feb 4, 2019
 Person in Charge (Signature) Date

Inspector (Signature) Paul Wilkins Follow-up: Yes No (Check one) Follow-up Date: _____

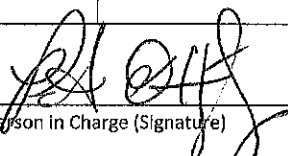
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any violations noted above ASAP, but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food 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.
	WCHD provides free food safety in-services to establishments & their staff
	Please note that if any changes (menu, equipment, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring.
	Next certified food protection manager 8-hour class & exam at WCHD: March 5 & 7, 2019
	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 and valid for three (3) years from date of issuance.
	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.


Person in Charge (Signature)

Feb 4, 2019
Date

Paul Walker WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____