

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	4	Date	03/18/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Apostolic Christian Home of Eureka - Terrace	19 090	Apostolic Christian Home of Eureka		1	
Street Address		Purpose of Inspection			
610 W. Cruger Avenue - Terrace Dining Room		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	Out		X
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	Out		X	Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	Out		X	19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	In		
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		
Preventing Contamination by Hands				23	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer Advisory			
10	Out		X	25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
Approved Source				Highly Susceptible Populations			
11	In			26	In		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				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

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

Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Eureka - Terrace

Establishment #: 19 090

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 184

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/griddle	175	Milk/RIC	38		
Pizza-pasta casserole/steam table	177	Diced ham/RIC	38		
Ham & potato soup/steam table	149				
Pork/steam table	188				
Mashed potatoes/steam table	156				
Brown gravy/steam table	158				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	2-102.11 (Pf) Observed person-in-charge PIC could not locate information used to demonstrate compliance for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
5	2-501.11 (Pf) Observed food establishment does not have written procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink by RIC used by food employees. Hand washing signs provided during inspection.
16	4-601.11 (Pf) Observed in kitchen in ice machine (Manitowoc) white plastic ice deflecting flap with accumulated pink substance along front edge. Ice deflecting flap cleaned and sanitized by female food employee during inspection.
37	3-302.12 (C) Observed in kitchen in cabinet squeeze container of yellow liquid food substance without name identifying contents on container. Food substance was oil, according to female person-in-charge, and labeled by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Amy Strubhar

Amy Strubhar 01463166 - IL FSSMC Exp. 6/2019	Marca Lott 16196715 - ServSafe Exp. 3/2023	Tina Schreyer 21441110 - NRFSP Exp. 3/2023	Terry Hayes 16318272 - ServSafe Exp. 4/2023
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HACCP Topic: TCS food cooking temperatures, employee health policy requirements

Mar 18, 2019
 Person in Charge (Signature) Date

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

