

# Food Establishment Inspection Report

|  |                  |   |   |               |            |
|--|------------------|---|---|---------------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |                  | No. of Risk Factor/Intervention Violations        | 2 | 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   | 19 091           | Apostolic Christian Home of Eureka                |   | 1             |            |
| Street Address   |                  | Purpose of Inspection                             |   |               |            |
| 610 W. Cruger Avenue - Main Kitchen  |                  | 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 |
|--|-----|-----|---|---|--|-----|---|
| <b>Supervision</b>                               |     |     |   |   |  |     |   |
| 1  | In  |     |   | Person in charge present, demonstrates knowledge, and performs duties                         |  |     |   |
| 2  | In  |     |   | Certified Food Protection Manager (CFPM)  |  |     |   |
| <b>Employee Health</b>                           |     |     |   |   |  |     |   |
| 3  | Out |     | X | Management, food employee and conditional employee; knowledge, responsibilities and reporting |  |     |   |
| 4  | In  |     |   | Proper use of restriction and exclusion   |  |     |   |
| 5  | Out |     | X | Procedures for responding to vomiting and diarrheal events                                    |  |     |   |
| <b>Good Hygienic Practices</b>                   |     |     |   |   |  |     |   |
| 6  | In  |     |   | Proper eating, tasting, drinking, or tobacco use  |  |     |   |
| 7  | In  |     |   | No discharge from eyes, nose, and mouth   |  |     |   |
| <b>Preventing Contamination by Hands</b>         |     |     |   |   |  |     |   |
| 8  | In  |     |   | Hands clean and properly washed   |  |     |   |
| 9  | In  |     |   | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |  |     |   |
| 10   | In  |     |   | Adequate handwashing sinks properly supplied and accessible                                   |  |     |   |
| <b>Approved Source</b>                           |     |     |   |   |  |     |   |
| 11   | In  |     |   | Food obtained from approved source  |  |     |   |
| 12   | N/O |     |   | Food received at proper temperature   |  |     |   |
| 13   | In  |     |   | Food in good condition, safe, and unadulterated   |  |     |   |
| 14   | N/A |     |   | Required records available: shellstock tags, parasite destruction                             |  |     |   |
| <b>Protection from Contamination</b>             |     |     |   |   |  |     |   |
| 15   | In  |     |   | Food separated and protected  |  |     |   |
| 16   | In  |     |   | Food-contact surfaces; cleaned and sanitized  |  |     |   |
| 17   | In  |     |   | Proper disposition of returned, previously served, reconditioned and unsafe food              |  |     |   |
| <b>Time/Temperature Control for Safety</b>       |     |     |   |   |  |     |   |
| 18   | In  |     |   | Proper cooking time and temperatures  |  |     |   |
| 19   | N/O |     |   | Proper reheating procedures for hot holding   |  |     |   |
| 20   | In  |     |   | Proper cooling time and temperature   |  |     |   |
| 21   | In  |     |   | Proper hot holding temperatures   |  |     |   |
| 22   | In  |     |   | Proper cold holding temperatures  |  |     |   |
| 23   | In  |     |   | Proper date marking and disposition   |  |     |   |
| 24   | N/A |     |   | Time as a Public Health Control; procedures & records   |  |     |   |
| <b>Consumer Advisory</b>                         |     |     |   |   |  |     |   |
| 25   | N/A |     |   | Consumer advisory provided for raw/undercooked food   |  |     |   |
| <b>Highly Susceptible Populations</b>            |     |     |   |   |  |     |   |
| 26   | In  |     |   | Pasteurized foods used; prohibited foods not offered  |  |     |   |
| <b>Food/Color Additives and Toxic Substances</b> |     |     |   |   |  |     |   |
| 27   | N/A |     |   | Food additives: approved and properly used  |  |     |   |
| 28   | In  |     |   | Toxic substances properly identified, stored, and used  |  |     |   |
| <b>Conformance with Approved Procedures</b>      |     |     |   |   |  |     |   |
| 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 |
|---|---|-----|---|--|--|-----|---|
| <b>Safe Food and Water</b>              |   |     |   |  |  |     |   |
| 30                                      |   |     |   | Pasteurized eggs used where required   |  |     |   |
| 31                                      |   |     |   | Water and ice from approved source   |  |     |   |
| 32                                      |   |     |   | Variance obtained for specialized processing methods                                   |  |     |   |
| <b>Food Temperature Control</b>         |   |     |   |  |  |     |   |
| 33                                      |   |     |   | Proper cooling methods used; adequate equipment for temperature control                |  |     |   |
| 34                                      |   |     |   | Plant food properly cooked for hot holding   |  |     |   |
| 35                                      |   |     |   | Approved thawing methods used  |  |     |   |
| 36                                      |   |     |   | Thermometers provided & accurate   |  |     |   |
| <b>Food Identification</b>              |   |     |   |  |  |     |   |
| 37                                      |   |     |   | Food properly labeled; original container  |  |     |   |
| <b>Prevention of Food Contamination</b> |   |     |   |  |  |     |   |
| 38                                      |   |     |   | Insects, rodents, and animals not present  |  |     |   |
| 39                                      |   |     |   | Contamination prevented during food preparation, storage and display                   |  |     |   |
| 40                                      |   |     |   | Personal cleanliness   |  |     |   |
| 41                                      | X |     | X | Wiping cloths: properly used and stored  |  |     |   |
| 42                                      |   |     |   | Washing fruits and vegetables  |  |     |   |
| <b>Proper Use of Utensils</b>           |   |     |   |  |  |     |   |
| 43                                      |   |     |   | In-use utensils: properly stored   |  |     |   |
| 44                                      |   |     |   | Utensils, equipment & linens: properly stored, dried, & handled                        |  |     |   |
| 45                                      |   |     |   | Single-use/single-service articles: properly stored and used                           |  |     |   |
| 46                                      |   |     |   | Gloves used properly   |  |     |   |
| <b>Utensils, Equipment and Vending</b>  |   |     |   |  |  |     |   |
| 47                                      |   |     |   | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |  |     |   |
| 48                                      |   |     |   | Warewashing facilities: installed, maintained, & used; test strips                     |  |     |   |
| 49                                      |   |     |   | Non-food contact surfaces clean  |  |     |   |
| <b>Physical Facilities</b>              |   |     |   |  |  |     |   |
| 50                                      |   |     |   | Hot and cold water available; adequate pressure  |  |     |   |
| 51                                      |   |     |   | Plumbing installed; proper backflow devices  |  |     |   |
| 52                                      |   |     |   | Sewage and waste water properly disposed   |  |     |   |
| 53                                      |   |     |   | Toilet facilities: properly constructed, supplied, & cleaned                           |  |     |   |
| 54                                      |   |     |   | Garbage & refuse properly disposed; facilities maintained                              |  |     |   |
| 55                                      | X |     |   | Physical facilities installed, maintained, and clean                                   |  |     |   |
| 56                                      |   |     |   | Adequate ventilation and lighting; designated areas used                               |  |     |   |
| <b>Employee Training</b>                |   |     |   |  |  |     |   |
| 57                                      | X |     |   | All food employees have food handler training  |  |     |   |
| 58                                      |   |     |   | Allergen training as required  |  |     |   |

# Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Eureka

Establishment #: 19 091

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: <200

Heat: 181

| TEMPERATURE OBSERVATIONS        |      |  |                   |      |  |               |      |
|---------------------------------|------|--|-------------------|------|--|---------------|------|
| Item/Location                   | Temp |  | Item/Location     | Temp |  | Item/Location | Temp |
| Ground hamburger/stove          | 187  |  | Sliced cheese/WIC | 38   |  |               |      |
| Mixed vegetables/upper cart     | 171  |  | Ham salad/RIC     | 34   |  |               |      |
| Brown gravy/upper cart          | 169  |  | Milk/RIC          | 39   |  |               |      |
| Pizza-pasta casserole/down cart | 183  |  | Ham/RIC           | 37   |  |               |      |
| Mixed vegetables/down cart      | 173  |  |                   |      |  |               |      |
| Pork/steam table                | 171  |  |                   |      |  |               |      |
| Mashed potatoes/steam table     | 160  |  |                   |      |  |               |      |
|                                 |      |  |                   |      |  |               |      |
|                                 |      |  |                   |      |  |               |      |

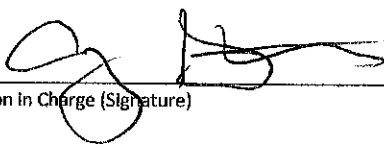
### OBSERVATIONS AND CORRECTIVE ACTIONS


| 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.  |
| 41          | 3-304.14 (C) Observed with test kit concentration of quaternary ammonium sanitizing solution indicated less than 200 ppm in red sani-pail bucket with cloth. Using test kit provided at establishment, concentration of quaternary ammonium sanitizing solution also indicated less than 200 ppm. Quaternary ammonium solution discarded by male food employee and new quaternary ammonium solution created. Recheck = 200 ppm - OK. |
| 55          | 6-201.11 (C) Observed in storage area above RIF (chest) hole in ceiling with white material protruding from hole and ceiling not maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.   |
| 57          | Observed documentation that all food employees without CFPM certification have current food handler certification except one (1) food employee whose CFPM certificate just expired on 3-4-19. Please correct this violation within 90 days or at least by next routine inspection.   |
|             |  |
|             |  |

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

|  |  |  |  |
|--|--|--|--|
| Amy Strubhar<br>01463166 - IL FSSMC<br>Exp. 6/2019 | Marca Lott<br>16196715 - ServSafe<br>Exp. 3/2023 | Scott Quiram<br>12460063 - ServSafe<br>Exp. 6/2020 | Julie Guengerich<br>11356667 - ServSafe<br>Exp. 7/2019 |
|--|--|--|--|

HACCP Topic: TCS food cooking temperatures, employee health policy requirements

  
 Person in Charge (Signature) \_\_\_\_\_ Date Mar 18, 2019

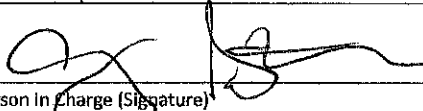
Inspector (Signature) Paul Wilk, Wau  Follow-up:  Yes  No (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report


Establishment: Apostolic Christian Home of Eureka

Establishment #: 19 091

| <b>OBSERVATIONS AND CORRECTIVE ACTIONS</b> |   |
|--|---|
| Item Number                                | Violations cited in this report must be corrected within the time frames below.   |
|  | Please correct any core (C) 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  |
|  | Next certified food protection manager 8-hour class & exam at WCHD: June 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.   |
|  | Observed temperature log sheets for monitoring temperatures refrigeration and freezer units; temperature log sheets for monitoring internal temperatures of TCS foods   |
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Person In Charge (Signature)

Mar 18, 2019  
Date

  
Paul Walker WCHD  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_