

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	0	Date	04/05/2019
Establishment Woodford County Jail kitchen		License/Permit #	19 019	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 111 E. Court Street		Permit Holder Consolidated Correctional Foods		Risk Category	I
City/State Eureka, IL		ZIP Code 61530		Purpose of Inspection Routine Inspection	

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

Food Establishment Inspection Report

Establishment: Woodford County Jail kitchen

Establishment #: 19 019

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 183

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Hamburger/oven	178		Dinner loaf/WIC	41	WIC/kitchen
			Tuna-rice casserole/WIC	41	WIF/kitchen
			Hot dogs/WIC	41	
			Beans & franks/WIC	41	
			Milk/WIC	40	
			Sliced cheese/WIC	40	

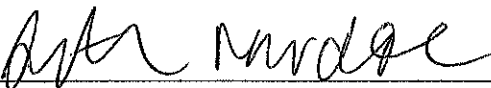
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed on slotted shelf along wall two (2) clear plastic containers of dry brown food substance without name identifying contents on container. Food substance was vegetable protein (TVP) according to female person-in-charge. Working containers of food that are removed from their original packages for use in the food establishment shall be identified with the common name of the food on the container. Please correct this violation within 90 days or at least by next routine inspection.
47	4-202.16 (C) Observed in kitchen by food prep sink insulated pipes with white insulation material wrapped with gray duct tape. Non-food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in kitchen by office on wall rag placed into wastewater pipe and plumbing not maintained in good repair. Plumbing system shall be maintained in good repair. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed in kitchen waste receptacles not located in close proximity to two (2) hand sinks. A waste receptacle shall be located at each lavatory/hand sink. Waste receptacles provided by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Autumn Murdock

Autumn Murdock 21486045 - NRFSP Exp. 7/2023	Megan Murray 21441107 - NRFSP Exp. 3/2023		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements


Person in Charge (Signature)

Apr 5, 2019
Date

 (E)
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Woodford County Jail kitchen

Establishment #: 19 019

OBSERVATIONS AND CORRECTIVE ACTIONS

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
	The person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: June 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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.
	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 must be posted at entrances & exits; no vaping or e-cig use in food preparation area, warewashing area, or storage areas of food establishment.
	Observed temperature log sheets for refrigeration units, TCS food cooking temperatures, and final rinse temperature of mechanical warewashing machine.

D.A. Woodward
Person In Charge (Signature)

Apr 5, 2019
Date

Paul Walker (E)
Inspector (Signature)

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