

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 2	Date 04/18/2019
Establishment Noah's Ark Children's Center		License/Permit # 19 128	Time In 11:00 AM
Street Address 116 S. Clinton Drive		Permit Holder Maple Lawn Homes – Board of Directors	Time Out 12:50 PM
City/State Eureka, IL		ZIP Code 61530	Risk Category I
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	Compliance Status		COS	R
Supervision				Protection from Contamination			
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				Time/Temperature Control for Safety			
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		18	In	Proper cooking time and temperatures	
5	Out	Procedures for responding to vomiting and diarrheal events	X	19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory			
6	In	Proper eating, tasting, drinking, or tobacco use		20	N/O	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In	Hands clean and properly washed		22	In	Pasteurized foods used; prohibited foods not offered	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Food/Color Additives and Toxic Substances			
10	In	Adequate handwashing sinks properly supplied and accessible		23	In	Food additives: approved and properly used	
Approved Source				24	N/A	Time as a Public Health Control; procedures & records	
11	In	Food obtained from approved source		Conformance with Approved Procedures			
12	In	Food received at proper temperature		25	N/A	Consumer advisory provided for raw/undercooked food	
13	In	Food in good condition, safe, and unadulterated		Highly Susceptible Populations			
14	N/A	Required records available: shellstock tags, parasite destruction		26	In	Pasteurized foods used; prohibited foods not offered	
GOOD RETAIL PRACTICES				Food/Color Additives and Toxic Substances			
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
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	X	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		Food properly labeled; original container		50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51		Plumbing installed; proper backflow devices	
38		Insects, rodents, and animals not present		52		Sewage and waste water properly disposed	
39		Contamination prevented during food preparation, storage and display		53		Toilet facilities: properly constructed, supplied, & cleaned	
40		Personal cleanliness		54		Garbage & refuse properly disposed; facilities maintained	
41		Wiping cloths: properly used and stored		55	X	Physical facilities installed, maintained, and clean	
42		Washing fruits and vegetables		56	X	Adequate ventilation and lighting; designated areas used	
Employee Training				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: Noah's Ark Children's Center

Establishment #: 19 128

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Rotisserie chicken/delivery	145		Milk/RIC upstairs	40	
White rice/stove	174		Cottage cheese/RIC upstairs	39	
Green beans/microwave	152		Sour cream/RIC upstairs	40	
Rotisserie chicken/hot-holding	140		Milk/RIC classroom	40	
Green beans/hot-holding	135		Milk/RIC downstairs	41	
Green beans/microwave	152				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment could not locate 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.
28	7-201.11 (P) Observed in kitchen plastic container of chlorine bleach stored on shelf next to aluminum foil and paper towels. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens, or single-service articles. Chlorine bleach removed to under sink by female person-in-charge during inspection.
45	4-903.11 (C) Observed in pre-K classroom on wood shelf plastic spoons and plastic forks in clear plastic containers with food-contact surfaces of spoons and forks in contact with handles of spoons and forks. Single-service articles shall be stored so that contamination of food-contact and lip-contact surfaces is prevented. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed ceiling exhaust vent in kitchen with black tape on ceiling surface. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed by office and kitchen on ceiling HVAC return vent with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Shauna Brown

Shauna Brown 12568055 - ServSafe Exp. 7/2020	Michaela Gray 21441088 - NRFSP Exp. 3/2023		
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HACCP Topic: TCS food temperature requirements, proper chlorine sanitization requirements

 Person in Charge (Signature)

Apr 18, 2019
 Date

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

