

# 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	05/20/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	8:00 AM
Establishment Kooler Ice - Eureka	License/Permit # 19 014	Permit Holder Tossell Industries Inc	Risk Category III		
Street Address 1900 S. Main Street - Lakeview Shopping Center		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	Compliance Status		COS	R				
<b>Supervision</b>											
1	In			15	In						
Person in charge present, demonstrates knowledge, and performs duties				<b>Protection from Contamination</b>							
2	N/A			16	In						
Certified Food Protection Manager (CFPM)				Food separated and protected							
<b>Employee Health</b>											
3	In			17	In						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized							
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food							
Proper use of restriction and exclusion				<b>Time/Temperature Control for Safety</b>							
5	In			18	N/A						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
<b>Good Hygienic Practices</b>											
6	In			19	N/A						
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding							
7	In			20	N/A						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
<b>Preventing Contamination by Hands</b>											
8	In			21	N/A						
Hands clean and properly washed				Proper hot holding temperatures							
9	In			22	N/A						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	In			23	N/A						
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition							
<b>Approved Source</b>											
11	In			24	N/A						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	N/A			<b>Consumer Advisory</b>							
Food received at proper temperature				25	N/A						
13	In			Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				<b>Highly Susceptible Populations</b>							
14	N/A			26	N/A						
Required records available: shellstock tags, parasite destruction				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			<b>Proper Use of Utensils</b>							
31	Water and ice from approved source			43	In						
32	Variance obtained for specialized processing methods			In-use utensils: properly stored							
<b>Food Temperature Control</b>											
33	Proper cooling methods used; adequate equipment for temperature control			44	In						
Plant food properly cooked for hot holding				Utensils, equipment & linens: properly stored, dried, & handled							
34	Approved thawing methods used			45	In						
Approved thawing methods used				Single-use/single-service articles: properly stored and used							
35	Thermometers provided & accurate			46	In						
Thermometers provided & accurate				Gloves used properly							
<b>Food Identification</b>											
37	Food properly labeled; original container			<b>Utensils, Equipment and Vending</b>							
<b>Prevention of Food Contamination</b>											
38	Insects, rodents, and animals not present			47	In						
Insects, rodents, and animals not present				Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
39	Contamination prevented during food preparation, storage and display			48	In						
Contamination prevented during food preparation, storage and display				Warewashing facilities: installed, maintained, & used; test strips							
40	Personal cleanliness			49	In						
Personal cleanliness				Non-food contact surfaces clean							
41	Wiping cloths: properly used and stored			<b>Physical Facilities</b>							
Wiping cloths: properly used and stored				50	In						
42	Washing fruits and vegetables			Hot and cold water available; adequate pressure							
Washing fruits and vegetables				51	In						
				Plumbing installed; proper backflow devices							
<b>Employee Training</b>											
57	All food employees have food handler training			52	In						
All food employees have food handler training				Sewage and waste water properly disposed							
58	Allergen training as required			53	In						
Allergen training as required				Toilet facilities: properly constructed, supplied, & cleaned							
				54	In						
				Garbage & refuse properly disposed; facilities maintained							
				55	In						
				Physical facilities installed, maintained, and clean							
				56	In						
				Adequate ventilation and lighting; designated areas used							



# Food Establishment Inspection Report

Establishment: Kooler Ice - Eureka

Establishment #: 19 014

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	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.
	This facility is on the NCPWS program and must routinely collect water samples as required.

  
Person in Charge (Signature)

May 20, 2019  
Date

Paul Wilkins  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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