

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	06/08/2019
Establishment Sylvia's Cooking		License/Permit #	19 116	Time In	9:00 AM
Street Address 508 W. Randolph Street		Permit Holder	Sylvia Jesse		
City/State Roanoke, IL		ZIP Code	61561		
		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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
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			
Approved Source			
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			

Compliance Status		COS	R
Protection from Contamination			
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			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	In		
Proper reheating procedures for hot holding			
20	N/O		
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			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
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

Compliance Status		COS	R
Safe Food and Water			
30	In		
Pasteurized eggs used where required			
31	In		
Water and ice from approved source			
32	In		
Variance obtained for specialized processing methods			
Food Temperature Control			
33	In		
Proper cooling methods used; adequate equipment for temperature control			
34	In		
Plant food properly cooked for hot holding			
35	In		
Approved thawing methods used			
36	In		
Thermometers provided & accurate			
Food Identification			
37	In		
Food properly labeled; original container			
Prevention of Food Contamination			
38	In		
Insects, rodents, and animals not present			
39	In		
Contamination prevented during food preparation, storage and display			
40	In		
Personal cleanliness			
41	In		
Wiping cloths: properly used and stored			
42	In		
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43	In		
In-use utensils: properly stored			
44	In		
Utensils, equipment & linens: properly stored, dried, & handled			
45	In		
Single-use/single-service articles: properly stored and used			
46	In		
Gloves used properly			
Utensils, Equipment and Vending			
47	In		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	In		
Warewashing facilities: installed, maintained, & used; test strips			
49	In		
Non-food contact surfaces clean			
Physical Facilities			
50	In		
Hot and cold water available; adequate pressure			
51	In		
Plumbing installed; proper backflow devices			
52	In		
Sewage and waste water properly disposed			
53	In		
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			
Employee Training			
57	In		
All food employees have food handler training			
58	In		
Allergen training as required			

Food Establishment Inspection Report

Establishment: Sylvia's Cooking

Establishment #: 19 116

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

Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers

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, 2015, 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.

Please note that Sylvia's Cooking mobile food unit was inspected at 1336 County Road 500 N, Eureka. This establishment operates from an annually licensed fixed food establishment.

Restroom facilities are located within 300 feet of mobile food unit.

If using well water for water supply, please collect a water sample at least once a year to ensure a potable/safe water supply

Please note that if any changes (ownership, menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

(Handwritten signature: Sylvia Jones)

Person in Charge (Signature)

(Handwritten signature: Paul Wilk)

Inspector (Signature)

Jun 8, 2019

Date

Follow-up: Yes No (Check one)

Follow-up Date: _____