

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	4	Date	08/21/2019	
		No. of Repeat Risk Factor/Intervention Violations		0	Time In	11:00 AM
Establishment Noah's Ark Children's Center		License/Permit #	19 128		Time Out	12:45 PM
Street Address 116 S. Clinton Drive		Permit Holder	Maple Lawn Homes Inc		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
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	Out		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 diarrhea 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	Out	X	Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Description
Protection from Contamination			
15	Out	X	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	N/O		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	In		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances			
27	N/A		Food additives: approved and properly used
28	Out	X	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	Description
Safe Food and Water			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
Food Temperature Control			
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
Food Identification			
37			Food properly labeled; original container
Prevention of Food Contamination			
38			Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
Proper Use of Utensils			
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
Utensils, Equipment and Vending			
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
Physical Facilities			
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	X	X	Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
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	Item/Location	Temp
Ravioli/microwave	139	Butter/RIC upstairs	36		
Carrots/microwave	140	Milk/RIC upstairs	40		
Ravioli/microwave	142	Sliced cheese/RIC upstairs	40		
Carrots/microwave	138	Sour cream/RIC upstairs	41		
Ravioli/microwave	136	Sliced cheese/RIC downstairs	40		
		Sliced turkey/RIC downstairs	41		
		Milk/RIC downstairs	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only the female person-in-charge has current certified food protection manager certification. This facility is classified as a Category I food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
13	3-101.11 (P) Observed in RIC (preschool age room) container of Daisy sour cream with black substance on sour cream and on edge of container. Food shall be safe and unadulterated. Sour cream discarded by female person-in-charge during inspection.
15	3-302.11 (P) Observed in RIC (school age room) carton of raw eggs stored on top shelf above ready-to-eat food items (milk). Store raw food below ready-to-eat food to prevent cross-contamination. Raw eggs removed to bottom shelf during inspection.
28	7-201.11 (P) Observed in office air fresheners stored on shelf above single-service items (plastic forks, knives, and spoons). Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens, or single-service articles. Single-service items removed to separate shelf by female person-in-charge during 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 in kitchen ceiling exhaust vent grill soiled 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#): Michaela Allen

Michaela Allen 21441088 - NRFSP Exp. 3/2023			
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HACCP Topic: TCS food date marking requirements, TCS food storage requirements, Hepatitis A

Michaela Allen
Person in Charge (Signature)

Aug 21, 2019
Date

Paul Wilson EL
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

