## **Food Establishment Inspection Report**

														Pa	ge 1	of 3
Local Health Department Name and Address					No	No, of Risk Factor/Intervention Violations						10/1	6/201	9		
Woodford County Health Department							vo. or thisks detail, intervention violations				Time In	1:3	0 PM			
1831 S. Main Street, Eureka, IL 61530  Establishment License/Permit #					/Darmit #		No	No. of Repeat Risk Factor/Intervention Violations 0 Time Out					2:3	0 PM		
Grace Fellowship Church 19 026						Pe	Permit Holder Risk Category					у				
Street Address						Gra	Grace Fellowship Church									
2730 County Road 1100 N							Pu	Purpose of Inspection								_
City/State ZIP Code							Ro	Routine Inspection								
ELE	as	o, IL			61738											
C NOW			FOODBORNEII	LLNESS	RISK FA	CTO	RS A	INC	) PU	IBLIC HEALTI	HINTERVENTIC	NS				
		Circle designat	ed compliance status (IN, OUT, N	/O, N/A)	for each nun	nbere	d iten	n								
IN=in compilance OUT=not in compliance N/O≃not observed N/o							t appl		ele		re important practic tributing factors of fe					
		500	Mark "X" in appropriate box fo							1 .	are control measure		•	•		
-			corrected on-site during inspection	on K=r	epeat violat			П		1					T	· -
Co	mpl	ance Status				CO	S R		Comp	oliance Status					cos	K
UBADALIT	1444187		Supervision  Person in charge present, demonstra	tae knawl	odro and		T		15	N/O	Protection from Food separated and	*********	IKION		inime.	41411
1		ln	performs duties	ites Kilowi	euge, and			! -	16	In	Food-contact surface		ind sanitized		ļ	
2		ln .	Certified Food Protection Manager (	CFPM)		$\top$		1			Proper disposition of			d.	-	
	******		Employee Health						1.7	ln ;	reconditioned and u			,		L.
3	<del>-</del>	<b>l</b> n	Management, food employee and co		employee;						Time/Temperature	Control fo	r Safety			
-			knowledge, responsibilities and repo			+	-	- [	18	N/d	Proper cooking time	and tempe	atures			
4		ln	Proper use of restriction and exclusion			+	-	- [	19	N/A	Proper reheating pro	cedures for	hot holding			
5		ln	Procedures for responding to vomition		rrheal events				20	N/A	Proper cooling time	and temper	ature		<u> </u>	
		per control co	Good Hygienic Practices				T		21	N/O	Proper hot holding t	emperature	s			_
6	···	<u>ln</u>	Proper eating, tasting, drinking, or to		·	+	-	- 1	22	. In	Proper cold holding	emperatur	25		ļ	_
7	to the same	ln	No discharge from eyes, nose, and m	med describer					23	ln in	Proper date marking	and dispos	tion		ļ	_
	Transit		Preventing Contamination by	Hands	7 AMA DA GO AND	ii Fareng			24	N/A	Time as a Public Hea	th Control;	procedures & r	ecords		
8		<u>ln</u>	Hands clean and properly washed				-	-			Consumer	A STATE OF THE PARTY OF THE PAR			<del>pain</del>	
9		ln	No bare hand contact with RTE food alternative procedure properly allow		pproved				25	N/A	Consumer advisory p			ked food		
10		ln	Adequate handwashing sinks proper		and accessibl	le		1 🖺	- 1		Highly Susceptib					
	*****		Approved Source					E 1	26	N/A	Pasteurized foods us			fered		
11		ln	Food obtained from approved source	е				]	a = [	an i al'un all'opposite de apprend	od/Color Additives	et objet bit ommer ombit om		tu	-	-
12		N/O	Food received at proper temperature	e				1 -	27	N/A In	Food additives: appr	~~~~ <del>`</del>	<del></del>	al consul	-	
13		ln .	Food in good condition, safe, and un	adulterate	ed .				28	makes and the second se	onformance with Ap			o useu	1	
14		N/A	Required records available: shellstoo	k tags, par	rasi <b>te</b>	-		1	29	N/A	Compliance with var	A the transfer of the second		HACCP	1	
			destruction		con	n DC	TAI		2000	TICES	Complained with var	arree, speci	inzea processy	17.00	1	
		The second of th	Good Retail Practices are prevent			***********	***********	2000		Contraction to the second	signic and physical o	hioete inte	foods			
	4ar		Good Retail Practices are prevent mbered Item is not in compliance		easures to co k "X" in appr						=corrected on-site d			epeat v	iolatio	n
	,	X III DOXII IIdi	Tibered (territo florar) compilarios	7	, A mappi	cos		T		, 2				-  -	cos	
	Carrier Contract	The second secon	Safe Food and Water								Proper Use o	Utensils			<u> </u>	
30		Pasteurized eggs u	ised where required			I	D-12-05-0-	43	П	In-use utensils: prop				pu de unitropera eser o y		*****
31	_		n approved source	-		$\neg$		44		Utensils, equipment	& linens: properly stor	ed, dried, &	handled			
32			for specialized processing methods					45		Single-use/single-se	rvice articles: properly	tored and i	ısed			_
			Food Temperature Contro		The second secon			46		Gloves used propert	У					_
33		Proper cooling me	thods used; adequate equipment for t	temperatu	re control	I					Utensils, Equipmen	it and Ver	ding	- Admir obser 17 over		
34		Plant food properl	y cooked for hot holding				$\neg$	47			contact surfaces cleana	ble, properi	y designed, cor	structed	1	
35		Approved thawing	methods used			$\neg$		48	<b>₩</b>	and used	les: installed, maintaine	d & uradi i	net etrine		<u> </u>	$\overline{}$
36	X	Thermometers pro	ovided & accurate					49	-	Non-food contact su		u, ot useu, i	est strips		├	
701.63	,2-	Marie Control of the	Food Identification		The second secon		7 ( )	43	<b></b> L	NOII-1000 COINACT SC	Physical Fa	cilities			<u></u>	
37	ovine-in-	Food properly labe	eled; original container					50	II	Hot and cold water	available; adequate pre	XMC110090300017-050		Actor many and actor and actor		
	LANCE OF THE PARTY	100 100 100 100 100 100 100 100 100 100	Prevention of Food Contamina	ition				51	+		proper backflow device				+	<u> </u>
38		Insects, rodents, a	nd animals not present					52	+ +		vater properly disposed				$\vdash$	_
39		Contamination pre	evented during food preparation, stori	age and dis	splay	]		53			perly constructed, supp		ed		1	
40		Personal cleanline	SS	- '				54	<del>-1</del>		roperly disposed; facilit					_
41		Wiping cloths: pro	perly used and stored					55	+ +		stalled, maintained, and		- **		+	_
42		Washing fruits and	l vegetables					56	+		n and lighting; designat		ed		<del>                                     </del>	
			•								Employee 1					
								57	T.	All food employees	have food handler train		anne description (September 1988)			<u> </u>
								-	1-1						+	$\overline{}$

## **Food Establishment Inspection Report**

Page 2 of 3

Establishm	ent: Grace Fellowsh	ip Church		Establishment #:	19 026	
Water Sup	ply: 🗌 Public 🛛	Private Waste	Water System: Public 🛛	Private		
Sanitizer Ty	/pe: Chlorine		PPM: 100		leat: N/A	
			TEMPERATURE OBSERV	ATIONS		
	tem/Location	Temp	Item/Location	Temp	Item/Location	Temp
			Chocolate milk/RIC	39		
			Cream cheese/RIC	38		
			Milk/RIC	38		
ļ 	<del></del>		***************************************			
					Market management of the state	
	<u> </u>				,	
			<del> </del>			
			······································			
					· · · · · · · · · · · · · · · · · · ·	<u></u>
Item			SERVATIONS AND CORREC	<del></del>		
Number			cited in this report must be corre			
36			e room a temperature measuri			<del>.</del>
	equipment used fo	<del> </del>	re Control for Safety food shall		· · · · · · · · · · · · · · · · · · ·	ed location.
	M. W. J. W.	Please correc	t this violation within 90 days o	r at least by next ro	outine inspection.	<del>, , , , , , , , , , , , , , , , , , , </del>
			· · · · · · · · · · · · · · · · · · ·			
			<del> </del>	*****	to controller construction	·
	<del> </del>				· · · · · · · · · · · · · · · · · · ·	,
		<del> </del>				
			<del></del>			
	<del>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</del>					
	<del></del>				***	
					<del></del>	<del></del>
	<u></u>		· · · · · · · · · · · · · · · · · · ·		· · · · · · · · · · · · · · · · · · ·	
		**************************************	<del></del>			· · · · · · · · ·
	<del> </del>				Marie 1	
			· · · · · · · · · · · · · · · · · · ·			· · · · · · · · · · · · · · · · · · ·
CFPM Veri	fication (name, expi	ration date, ID#): J	ill Layden			
	Jill Layden		ime Mool	<del></del>		
151	99601 - ServSafe Exp. 6/2022		108 - ServSafe p. 6/2021			
HACCP Tor	pic: TCS food temper		<del></del>			
11/1001 10	1	avare requirement	to, the patient of the	· · · · · · · · · · · · · · · · · · ·	<u> </u>	
	1 & Ja	1.10.	Oct 16, 2019			
Parson in Char	rge (Signature)	Sun	Date			
i qisyii iii Cilai	Se (Signature)		Date			
	Paul Wilker WCHD	(E)		K***		
Inspector (Sign		(FI)	Follow-up: Yes	IXI No (Check one)	Follow-up Date:	
· -h IAIBI						

## **Food Establishment Inspection Report**

Page 3 of 3

Establishment: Grace Fellowship Church Establishment #: 19 026

of operation.  Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque steak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.  WCHD provides free food safety in-services to establishments & their staff  Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;		OBSERVATIONS AND CORRECTIVE ACTIONS
Please go to our website to view/print the WCHD Connection quarterly newsletter  Facility is still classified as a Category II food establishment  Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hor of operation.  Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbequesteak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.  WCHD provides free food safety in-services to establishments & their staff  Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contal 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 ar 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.	Item Number	Violations cited in this report must be corrected within the time frames below.
Facility is still classified as a Category II food establishment  Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hor of operation.  Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque steak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.  WCHD provides free food safety in-services to establishments & their staff  Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar 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.	1	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hor of operation.  Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbequents) steak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.  WCHD provides free food safety in-services to establishments & their staff  Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contal 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 ar 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 go to our website to view/print the WCHD Connection quarterly newsletter
Of operation.  Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque steak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.  WCHD provides free food safety in-services to establishments & their staff  Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS:  certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar 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.		Facility is still classified as a Category II food establishment
Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque steak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.  WCHD provides free food safety in-services to establishments & their staff  Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar 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.		Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours
steak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.  WCHD provides free food safety in-services to establishments & their staff  Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar 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.		of operation.
WCHD provides free food safety in-services to establishments & their staff  Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS:  certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar 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 if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque,
Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020  Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar 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.		steak-fry, cook-out, group fundraiser, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSS certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar 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.		WCHD provides free food safety in-services to establishments & their staff
certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-conta 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 ar 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.		Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2020
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 ar 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.		Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC
Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside ar 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.		certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact
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.		surfaces. Food handler certification is required 30 days from the hire date of food employees.
no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structu		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;
This facility is on the NCPWS program and must routinely collect water samples as required		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
Oct 16, 2019	Xal	Oct 16, 2019
Person in Charge (Signature)  Date	Person in Ch	v – – – – – – – – – – – – – – – – – – –
Paul Willem wester Follow-up: [] Yes ≥ No (Check one) Follow-up Date:		d a later the Charles No. (Charles No. 10 No. (Charles No. 10 No
Inspector (Signature)  Follow-up: Yes No (Check one)  Follow-up Date:	Introduction /C	