

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	10/16/2019
				Time In	1:30 PM
Establishment Grace Fellowship Church Street Address 2730 County Road 1100 N		License/Permit #	19 026	No. of Repeat Risk Factor/Intervention Violations	0
				Permit Holder	Grace Fellowship Church
City/State El Paso, IL		ZIP Code	61738	Risk Category	II
		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	Compliance Status	COS	R	Description
Supervision				Protection from Contamination			
1			Person in charge present, demonstrates knowledge, and performs duties	15			N/O Food separated and protected
2			Certified Food Protection Manager (CFPM)	16			In Food-contact surfaces; cleaned and sanitized
Employee Health				Time/Temperature Control for Safety			
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting	17			In Proper disposition of returned, previously served, reconditioned and unsafe food
4			Proper use of restriction and exclusion	18			N/O Proper cooking time and temperatures
5			Procedures for responding to vomiting and diarrheal events	19			N/A Proper reheating procedures for hot holding
Good Hygienic Practices				20			N/A Proper cooling time and temperature
6			Proper eating, tasting, drinking, or tobacco use	21			N/O Proper hot holding temperatures
7			No discharge from eyes, nose, and mouth	22			In Proper cold holding temperatures
Preventing Contamination by Hands				23			In Proper date marking and disposition
8			Hands clean and properly washed	24			N/A Time as a Public Health Control; procedures & records
9			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Consumer Advisory			
10			Adequate handwashing sinks properly supplied and accessible	25			N/A Consumer advisory provided for raw/undercooked food
Approved Source				Highly Susceptible Populations			
11			Food obtained from approved source	26			N/A Pasteurized foods used; prohibited foods not offered
12			Food received at proper temperature	Food/Color Additives and Toxic Substances			
13			Food in good condition, safe, and unadulterated	27			N/A Food additives; approved and properly used
14			Required records available: shellstock tags, parasite destruction	28			In Toxic substances properly identified, stored, and used
GOOD RETAIL PRACTICES				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	Compliance Status	COS	R	Description
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			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	X		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			Physical facilities installed, maintained, and clean
42			Washing fruits and vegetables	56			Adequate ventilation and lighting; designated areas used
Employee Training				Employee Training			
				57			All food employees have food handler training
				58			Allergen training as required

