Food Establishment Inspection Report

													Pag	ge 1	of
Local Health Department Name and Address						No. of Risk Factor/Intervention Violations 0						Date 10/18/201			9
Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530						· · · · · · · · · · · · · · · · · · ·						8:3	30 AM		
Establishment License/Permit #						No. of Repeat Risk Factor/Intervention Violations 0 Time Out							O AM		
HOI Vending Machine #02792 19 175					ŀ	Pern	nit H	lolder			Risk Categor	У			_
Street Address						Heart of Illinois Vending									
70	0 N. Maln Street - Th	ne Loft Nursing Home - Lower Lev	rel		- 1	Purp	ose	of Ins	pection						
Cit	y/State	······································	ZIP Code	,		Rout	ine	Inspec	ction						
Eu	reka, IL		61530			nous		пърск	ction						
		FOODBORNE I	LLNESS RISK F	ACTO)RS	AN	ID I	PUB	LIC HEALTH	INTERVENT	IONS				
-	Circle designa	ted compliance status (IN, OUT, N											eisistytytytykykyk	1484181100	PRODU
	iN=in compliance	- · · · · · · · · · · · · · · · · · · ·	D=not observed or COS and/or R	N/A=n			able	2	prevalent contr	e Important practibuting factors of the control measure on the control measure of the contr	of foodborne I	illness or injur	y. Publi	c hea	lth
Cou	mpliance Status	corrected out once during moreous	· ·	—т	os	R	Cr	omolia	ince Status					cos	T R
	inpliance status	Supervision		10	03			ompna	ince Status	Protection fro	m Contamin		200000000000000000000000000000000000000	LCOS	l r
		Person in charge present, demonstr	ates knowledge, and	T	-	1	15	, i	N/A	Food separated a		ILIUII	Adapa Anguran Silver General Angula Silver Colomba Angula Silver C		T
1	ln	performs duties	ates knomiceScy and		i		16	101111111111	N/A	Food-contact sur	<u> </u>	and canitized			├
2	N/A	Certified Food Protection Manager (CFPM)					- yavavila	na a than Millian or Helbert Willelle.	Proper dispositio	····				\vdash
A 35 CONTRACTOR OF THE CONTRAC		Employee Health				2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	17	,	lh :	reconditioned an			~ ,		
3	ln	Management, food employee and co							Ť	ime/Temperatu	re Control fo	r Safety			
		knowledge, responsibilities and repo					18		N/A ===	Proper cooking tl	me and temper	atures			
4	ln -	Proper use of restriction and exclusi			+		19	3375479753	N/A	Proper reheating	procedures for	hot holding			
5	ln	Procedures for responding to vomiti	and earlier stands to be a discount of the same	ts		7837	20		N/A	Proper cooling tir	ne and tempera	ature			
	N/O	Good Hygienic Practice		- T	io vii		21		N/A	Proper hot holding	g temperatures	3			
7	In	Proper eating, tasting, drinking, or to No discharge from eyes, nose, and n		— <u></u> -			22		ln e	Proper cold holdi	ng temperature	s .			L
, ,	III	Preventing Contamination by	and the second s				23	-	ln S ()	Proper date mark					<u></u>
8	N/O	Hands clean and properly washed	rianus				24		N/A	Time as a Public I	lealth Control; (procedures & re	cords	All Construction on	
		No bare hand contact with RTE food	or a pre-approved	-+	+	\dashv					er Advisory			7.1.22	
9	N/A	alternative procedure properly allow					25		N/A	Consumer adviso			ed food		
10	ln -	Adequate handwashing sinks proper	ly supplied and access	ible		\neg				Highly Suscep	Committee of the Commit	Commence of the second	mirat we		
707 - 1880 179 - 1890 1707 - 1		Approved Source					26	5	ln	Pasteurized foods			ered		L.
11	ln .	Food obtained from approved source	e					T.	or and the second seco	t/Color Additive	A 100 A				7333
12	N/O	Food received at proper temperatur	6				27	CK100430043	N/A PROPERTY.	Food additives: a		•			
13	i In	Food in good condition, safe, and un	adulterated				28		ln	Toxic substances			used		ļ.,
14	N/A	Required records available: shellstoo	k tags, parasite				20		The state of the s	oformance with			4.000		
		destruction		OEV D			29	Jones march	WARRING NA	Compliance with	variance/specia	iizea process/H	ACCP		
				OD R	iaran			to the fact with the	A Programmy Common Comm	-					
		Good Retail Practices are preven												_1_41	
<u> </u>	Tark A III DOXII IIUI	nbered item is not in compliance	Mark "X" in ap	cos		T T	/I CC)3 and	JOIN COS=C	corrected on-site	during mspe	ction K=re	peat vi		
	And the second of the second o	Safe Food and Water		1003	_ ^		The Land of the La			Oronaella	of Utensils		7)69772474	cos	K
30	Pacteurized eggs I	sed where required		T	ľ	4	3	In-II	ise utensils: propei	preserve extension you cannot be preserved accompanies	VI OLGIBIIS	And the second s		Ladatery	۳
31	. ,	n approved source			\vdash	┨	4	_	nsils, equipment &		tored dried &	handled			-
32		for specialized processing methods	· · · · · · · · · · · · · ·			4 1-	5		gle-use/single-servi						-
	A second	Food Temperature Contro				d -	6	_	ves used properly	ibe articles, proper					-
33	Proper cooling me	thods used; adequate equipment for		T			-	1 310		Jtensils, Equipn	ient and Vend	ling		A 14-44	
34		y cooked for hot holding					7	Foo	d and non-food co	AT THE COMPANY OF THE PARTY OF		A STATE OF THE PARTY OF THE PAR	tructed		
35	Approved thawing	·		+-	\vdash	1 4	7		lused						
36	Thermometers pro			+		ı ⊢	8	_	rewashing facilities		ined, & used; te	est strips			_
	The memorial pro-	Food identification				4	9	Nor	n-food contact surf			(a)(A)(a)			
37	Food properly labe	led; original container		1						Physical	Facilities				
		Prevention of Food Contamina	tion			ž —	0	Hot	and cold water av	ailable; adequate	oressure	t-Miderales		,	
38	Insects, rodents a	nd animals not present		T	T T	l	1	+-	mbing installed; pro						_
39		evented during food preparation, stora	age and display	+		. ⊢	2	Sew	vage and waste wa	ter properly dispo	sed				<u></u>
40	Personal cleanline		arching	+-	\vdash	. ⊢	3	Toil	et facilities: proper	rly constructed, su	pplied, & cleane	ed			
41		perly used and stored		+	\vdash	1 H	4	Gar	bage & refuse prop	perly disposed; fac	ilities maintaine	ed			_
42	Washing fruits and		•	+-	\vdash	1 ⊢	5	Phy	sical facilities insta	lled, maintained, a	nd clean				
1	Transition of the state of the	· · · · · · · · · · · · · · · · · · ·				J 5	6	Ade	quate ventilation a	and lighting; design	nated areas use	d			
										Employe	e Training				
							7	All f	food employees ha	ve food handler tr	aining				
						5	8	Alle	rgen training as rea	guired					

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Number		violations	s cited in this report must										
	The followi		ber Violations cited in this report must be corrected within the time frames below.										
	The followi	No violations observed at time of inspection											
	The follow												
	The following TCS food vending machine was inspected: HOI Vending #02792 (lower level).												
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CCP Topic: TCS food	cold-holding temp	perature	requirements, employ	yee health p	olicy requirer	nents							
1	7												
11/1/			Oct 18, 2019										
on in Charge (Signature)			Date										
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Paulh			Follow-un-	∏Yes 171M	o (Check one)	Follow-up Date:							

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Establishment: HOI Vending Machine #02792 Establishment #: 19 175

	OBSERVATIONS AND CORRECTIVE ACTIONS
Item Number	Violations cited in this report must be corrected within the time frames below.
Number	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
	Please note if any changes are planned in the future for this establishment (menu, equipment, location, etc.), please contact
	WCHD prior to changes occurring to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Effective January 1, 2017, 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.
	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.
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	Oct 18, 2019
Person in Ch	orge (Signature) Date
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	Tand William ways Follow-up: Tyes No (Check one) Follow-up Date:
Inspector (Si	