

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	1	Date	11/21/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:35 AM
Establishment Noah's Ark Children's Center	License/Permit # 19 128	Permit Holder Maple Lawn Homes Inc	Risk Category I		
Street Address 116 S. Clinton Drive		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	ZIP Code 61530				

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							
1			Person in charge present, demonstrates knowledge, and performs duties	In			
2			Certified Food Protection Manager (CFPM)	In			
Employee Health							
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting	In			
4			Proper use of restriction and exclusion	In			
5			Procedures for responding to vomiting and diarrheal events	In			
Good Hygienic Practices							
6			Proper eating, tasting, drinking, or tobacco use	In			
7			No discharge from eyes, nose, and mouth	In			
Preventing Contamination by Hands							
8			Hands clean and properly washed	In			
9			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	In			
10			Adequate handwashing sinks properly supplied and accessible	Out			X
Approved Source							
11			Food obtained from approved source	In			
12			Food received at proper temperature	N/O			
13			Food in good condition, safe, and unadulterated	In			
14			Required records available: shellstock tags, parasite destruction	N/A			
Protection from Contamination							
15			Food separated and protected	In			
16			Food-contact surfaces; cleaned and sanitized	In			
17			Proper disposition of returned, previously served, reconditioned and unsafe food	In			
Time/Temperature Control for Safety							
18			Proper cooking time and temperatures	In			
19			Proper reheating procedures for hot holding	N/O			
20			Proper cooling time and temperature	N/O			
21			Proper hot holding temperatures	In			
22			Proper cold holding temperatures	In			
23			Proper date marking and disposition	In			
24			Time as a Public Health Control; procedures & records	N/A			
Consumer Advisory							
25			Consumer advisory provided for raw/undercooked food	N/A			
Highly Susceptible Populations							
26			Pasteurized foods used; prohibited foods not offered	In			
Food/Color Additives and Toxic Substances							
27			Food additives: approved and properly used	N/A			
28			Toxic substances properly identified, stored, and used	In			
Conformance with Approved Procedures							
29			Compliance with variance/specialized process/HACCP	N/A			

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							
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				
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			Physical facilities installed, maintained, and clean	X			X
56			Adequate ventilation and lighting; designated areas used	X			X
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: 50-99/100

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Grilled cheese/stove	185		Milk/RIC upstairs	40	Lactose free milk/RIC downstairs
Tomato soup/stove	165		Shredded cheese/RIC upstairs	40	
Peas/microwave	165		Sliced cheese/RIC upstairs	40	
			Shredded cheese/RIC upstairs	39	
			Cut lettuce/RIC upstairs	41	
			Almond milk/RIC upstairs	39	
			Milk/RIC downstairs	39	
			Cream cheese spread/RIC down	38	
			Sour cream/RIC downstairs	38	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.12 (Pf) Observed in upstairs kitchen disposable paper towels not provided at the hand washing sink. Paper towels provided by male food employee during inspection.
55	6-201.17 (C) Observed by office ceiling HVAC return vent grill cover soiled with accumulated dust and debris. Attachments to ceilings such as vent covers shall be cleaned on a routine basis to prevent accumulation of debris. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed ceiling exhaust vent in kitchen with black tape on ceiling surface. Ceilings shall be maintained in good repair so as to be smooth and easily cleanable. 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. Heating, ventilating, and air conditioning systems shall be designed and installed so that intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. 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	Krista Scheirer 21621264 - NRFSP Exp. 10/2024	Andrew Schofield 21621265 - NRFSP Exp. 10/2024
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HACCP Topic: TCS food date marking requirements, TCS food temperature requirements

Michaela Allen
 Person In Charge (Signature)

Nov 21, 2019
 Date

Paul Wilson, wans (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

