

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	03/02/2020
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Eureka College Burgoo	License/Permit # 20 084	Permit Holder Sodexo America LLC/SodexoCampusServices	Risk Category I		
Street Address 300 E. College Avenue - Cerf College Center		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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				Proper Use of Utensils			
Safe Food and Water				43	In-use utensils: properly stored		
30				44	Utensils, equipment & linens: properly stored, dried, & handled		
Pasteurized eggs used where required				45	Single-use/single-service articles: properly stored and used		
31				46	Gloves used properly		
Water and ice from approved source				Utensils, Equipment and Vending			
32				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Variance obtained for specialized processing methods				48	Warewashing facilities: installed, maintained, & used; test strips		
Food Temperature Control				49	Non-food contact surfaces clean		
33				Physical Facilities			
Proper cooling methods used; adequate equipment for temperature control				50	Hot and cold water available; adequate pressure		
34				51	Plumbing installed; proper backflow devices		
Plant food properly cooked for hot holding				52	Sewage and waste water properly disposed		
35				53	Toilet facilities: properly constructed, supplied, & cleaned		
Approved thawing methods used				54	Garbage & refuse properly disposed; facilities maintained		
36				55	Physical facilities installed, maintained, and clean		
Thermometers provided & accurate				56	X Adequate ventilation and lighting; designated areas used		
Food Identification				Employee Training			
37				57	All food employees have food handler training		
Food properly labeled; original container				58	Allergen training as required		
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							

