								Page	e 1 of		
Local Health Department Name and Address				N	No. of Risk Factor/little vericion violations			/2020			
Woodford County Health Department											
1831 S. Main Street, Eureka, IL 61530			Tr. 75 %	<del></del>		No. of Papert Rick Factor/Intervention Violations					
Establishment License/ Eureka College Burgoo 20 084			License/Permit	/Permit #		Permit Holder Risk Category					
Street Address						Sodexo America LLC/SodexoCampusServices					
		Cerf College Center						f Inspection			
City/			ZIP Coo	de	$\dashv$						
Eurel			61530		R	outin	ie in	spection			
		FOODBORNE I	LLNESS RISK	FACTO	)RS /	ANE	) P	UBLIC HEALTH INTERVENTIONS			
	Circle designat	ed compliance status (IN, OUT, N									
11	N=in compliance		<b>0</b> =not observed	N/A=n			le	Risk factors are important practices or procedures identified as the			
	•	Mark "X" in appropriate box f	or COS and/or R					prevalent contributing factors of foodborne illness or injury. Public interventions are control measures to prevent foodborne illness or			
	COS=	corrected on-site during inspecti	on <b>R</b> =repeat v	iolation				interventions are control measures to prevent roodbottle limess of	mjury.		
Comp	oliance Status			co	OS R	╛╽	Con	npliance Status	cos R		
		Supervision						Protection from Contamination			
1	<b>i</b> n	Person in charge present, demonstr performs duties	ates knowledge, and	1			15	in Food separated and protected			
2	ln	Certified Food Protection Manager	(CEDNA)			-	16	In Food-contact surfaces; cleaned and sanitized			
2	111	Employee Health	(CLTIVI)				17	Proper disposition of returned, previously served, reconditioned and unsafe food			
		Management, food employee and c	onditional employer	<u> </u>	т-	4		Time/Temperature Control for Safety			
3	ln	knowledge, responsibilities and repo		"			18	In Proper cooking time and temperatures	<del>- T</del>		
4	ln ,	Proper use of restriction and exclusi	ion			1 1	19	N/O Proper reheating procedures for hot holding	_		
5	ln	Procedures for responding to vomit	ing and diarrheal ev	ents		1 1	20	N/O Proper cooling time and temperature	+		
		Good Hygienic Practice	S			4	21	In Proper hot holding temperatures	_		
6	ln	Proper eating, tasting, drinking, or t	obacco use		_ _	_	22	In Proper cold holding temperatures	_		
7	In	No discharge from eyes, nose, and r	nouth				23	In Proper date marking and disposition	$\neg$		
		Preventing Contamination by	Hands				24	N/A Time as a Public Health Control; procedures & records			
8	ln	Hands clean and properly washed				_		Consumer Advisory	,		
9	In	No bare hand contact with RTE food alternative procedure properly allow					25	N/A Consumer advisory provided for raw/undercooked food			
10	In	Adequate handwashing sinks prope		essible	+	1		Highly Susceptible Populations			
		Approved Source	., сарриса ана асс			1 [	26	N/A Pasteurized foods used; prohibited foods not offered			
11	In	Food obtained from approved source	e	Т	Т	۱ ا		Food/Color Additives and Toxic Substances			
12	N/O	Food received at proper temperatur			+	┨ [	27	N/A Food additives: approved and properly used			
13	ln	Food in good condition, safe, and ur			$\top$	┪╏	28	In Toxic substances properly identified, stored, and used			
14	N/A	Required records available: shellsto	ck tags, parasite			1		Conformance with Approved Procedures			
14	IVA	destruction					29	N/A Compliance with variance/specialized process/HACCP			
			G	OOD R	ETA	LP	RA	CTICES			
								of pathogens, chemicals, and physical objects into foods.			
Ma	rk "X" in box if nur	nbered item is not in compliance	Mark "X" in a	<del></del>		x for	COS				
				cos	R			L	COS R		
	T	Safe Food and Water		<del></del>			т	Proper Use of Utensils			
30		sed where required				43	+	In-use utensils: properly stored	$-\!\!\!\!+$		
31	Water and ice from				$\vdash$	44	+	Utensils, equipment & linens: properly stored, dried, & handled	$-\!\!\!\!+\!\!\!\!\!-$		
32	Variance obtained	for specialized processing methods  Food Temperature Control			1	45	+-	Single-use/single-service articles: properly stored and used  Gloves used properly			
33	Broner cooling me	thods used; adequate equipment for				46	<u> </u>				
34		y cooked for hot holding	temperature contro	"	$\vdash$		Т	Utensils, Equipment and Vending  Food and non-food contact surfaces cleanable, properly designed, constructed.			
35	Approved thawing			-	$\vdash$	47		and used			
36	Thermometers pro				$\vdash$	48	_	Warewashing facilities: installed, maintained, & used; test strips			
30	memometers pre	Food Identification				49		Non-food contact surfaces clean			
37	Food properly lahe	led; original container						Physical Facilities			
3/	Treed property labor	Prevention of Food Contamin	ation			50		Hot and cold water available; adequate pressure			
38	Insects, rodents, a	nd animals not present				51	+	Plumbing installed; proper backflow devices			
39		vented during food preparation, stor	age and display	_	$\forall$	52		Sewage and waste water properly disposed			
40	Personal cleanline				$\Box$	53	-	Toilet facilities: properly constructed, supplied, & cleaned			
41		perly used and stored		$\neg$	$\vdash$	54	-	Garbage & refuse properly disposed; facilities maintained			
42	Washing fruits and	<del> </del>		$\dashv$	$\Box$	55		Physical facilities installed, maintained, and clean	_		
<u></u>		-				56	١X	Adequate ventilation and lighting; designated areas used			
							. 1	Employee Training	<del>- T</del> -		
						57	+-	All food employees have food handler training	$-\!\!\!\!+$		
						58	4	Allergen training as required	- 1		

## **Food Establishment Inspection Report**

	santi Fanda Callana Bur					Page 2 of					
	nent: Eureka College Bur  pply: 🏿 Public 🦳 Pri		e Water System: 🛛 Pu	Establishmer	nt #: 20 084						
Sanitizer Type: Quaternary ammonium PPM: 200				200	Heat: <u>N/A</u>						
			TEMPERATURE O	BSERVATIONS							
	Item/Location	Temp	Item/Location	n Temp	Item/Location	Temp					
Taco meat/dry well		158	Shredded cheese	/RIC 39	Sausage crumbles/RIC deli	41					
Scra	mbled eggs/griddle	172	Sliced cheese/F	RIC 39	Salami/RIC deli	41					
Hash browns/griddle Turkey noodle soup/soup urn		192	Diced chicken/I	RIC 35	Milk/RIC	40					
		159	Liquid eggs/RI	C 38	Side salad/RIC display	41					
	programment specific and a second specific speci		Turkey/RIC de	li 41	Chef salad/RIC display	41					
			Ham/RIC del	41	Sub sandwich/RIC display	41					
			Sliced cheese/RIC		Diced chicken/WIC	36					
			Cut lettuce/RIC		Ham/WIC	37					
			Sliced tomatoes/R	IC deli 41							
	Ţ-	01	BSERVATIONS AND CO	ORRECTIVE ACTIONS							
Item Number		Violation	s cited in this report must	be corrected within the t	ime frames below.						
56	4-204.11 (C) Observed in kitchen exhaust hood filters above grill soiled with accumulated debris and grease. Exhaust ventilation										
					ns, guards, and ducting, shall be design						
	prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use										
	articles. Please correct this violation within 90 days or at least by next routine inspection.										
						· · · · · · · · · · · · · · · · · · ·					
·····						****					
			, , , , , , , , , , , , , , , , , , , ,								
					***************************************						
			9-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1								
				<del></del>							
CFPM Ver	rification (name, expiration	on date, ID#): I	Patrick Higby								
	Patrick Higby		na Davidson	Karen Wagner							
1/9	918258 - ServSafe Exp. 5/2024	17918256 - ServSafe Exp. 5/2024		21441102 - NRF Exp. 3/2023	SP 21395007 - NRFS Exp. 10/2022	SP					
HACCP To		<del>,, , , , , , , , , , , , , , , , , , ,</del>	<del></del>	······································	ture requirements, allergy signage						
			, proper samuzation t		nure requirements, allergy signage						
( a)	Sit										
THE			Mar 2, 2020								
erson in Cha	arge (Signarure)		Date								
	A 4.0	$\bigcap$									
·	Paul Wilker wans	(E)	Follow-up: [	Yes 🛛 No (Check one	e) Follow-up Date:						

## **Food Establishment Inspection Report**

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Establishment: Eureka College Burgoo	Establishment #: 20 084
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OBSERVATIONS AND CORRECTIVE ACTIONS				
Item Number	Violations cited in this report must be corrected within the time frames below.			
	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 and other food safety information			
	Facility is still classified as a Category I food establishment			
	The person-in-charge must have CFPM certification and be on the premises during all hours 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, concessions, etc.), a temporary food/drink permit must be applied for & approved by WCHD.			
	Please note that if any changes (menu, equipment, etc.) are planned in the future for this establishment, please contact WCHD			
a	prior to changes occurring for plan review and to ensure compliance.			
	WCHD provides free food safety in-services to establishments & their staff			
	Next certified food protection manager 8-hour class & exam at WCHD: March 2020			
	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 and valid for three (3) years from date of issuance.			
	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.			
~~~				
	Mar 2, 2020			
erson in Cha	rge (Signatule) Date			
	Paul Willing wang Follow-up: Yes No (Check one) Follow-up Date:			
nspector (Sig				