

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	02/24/2020
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Apostolic Christian Home of Eureka	20 073	Apostolic Christian Home of Eureka		I	
Street Address		Purpose of Inspection			
610 W. Cruger Avenue		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	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
Supervision		
1	In	Person in charge present, demonstrates knowledge, and performs duties
2	In	Certified Food Protection Manager (CFPM)
Employee Health		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In	Proper use of restriction and exclusion
5	In	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	In	Proper eating, tasting, drinking, or tobacco use
7	In	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	In	Hands clean and properly washed
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	In	Food obtained from approved source
12	N/O	Food received at proper temperature
13	In	Food in good condition, safe, and unadulterated
14	N/A	Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R
Protection from Contamination		
15	In	Food separated and protected
16	OUT	Food-contact surfaces; cleaned and sanitized
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety		
18	In	Proper cooking time and temperatures
19	N/O	Proper reheating procedures for hot holding
20	In	Proper cooling time and temperature
21	In	Proper hot holding temperatures
22	In	Proper cold holding temperatures
23	In	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	In	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	N/A	Food additives: approved and properly used
28	In	Toxic substances properly identified, stored, and used
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
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

Compliance Status	COS	R
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	X	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	X	Physical facilities installed, maintained, and clean
56		Adequate ventilation and lighting; designated areas used
Employee Training		
57		All food employees have food handler training
58		Allergen training as required

Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Eureka

Establishment #: 20 073

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200/200/200

Heat: 181/181/181

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	
Chicken fried steak/main kitchen	172		Chicken fried steak/Walnut Creek	150	Egg salad/RIC Terrace
Fish/main kitchen	169		Fish/Walnut Creek	148	Milk/RIC Terrace
Mashed potatoes/main kitchen	163		Gravy/Walnut Creek	177	Turkey club sandwich/RIC Terrace
Macaroni & cheese/main kitchen	172		Ham & vegetable soup/Walnut	168	Potato salad/RIC Walnut Creek
Cheesy ham & vegetable soup/kit	165		Sausage/RIC main kitchen	38	Chef salad/RIC Walnut Creek
Green beans/Terrace	165		Sliced cheese/RIC main kitchen	39	Cottage cheese/RIC Walnut Creek
Carrots/Terrace	160		Potato salad/RIC main kitchen	38	Potato salad/RIC Walnut Creek
Macaroni & cheese/Terrace	165		Cabbage/WIC main kitchen	38	Egg salad/RIC Walnut Creek
Carrots/Walnut Creek	149		Shredded cheese/WIC main kit	38	Shredded cheese/RIC Walnut


OBSERVATIONS AND CORRECTIVE ACTIONS

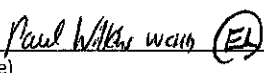
Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in Terrace Dining Room kitchen left-corner of white plastic ice deflecting flap in ice machine (Manitowoc) soiled with accumulated debris and pink substance. Wash, rinse, and sanitize food-contact surfaces routinely. White plastic ice deflecting flap washed, rinsed, and sanitized by female food employee during inspection.
49	4-602.13 (C) Observed in main kitchen interior left side of chest freezer (Summit) soiled with accumulated debris and condensation ice. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in Terrace Dining Room kitchen wall-mounted fan grill cover by mechanical warewashing machine soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amy Strubhar

Amy Strubhar 17983126 - ServSafe Exp. 6/2024	Marina Walden 18462468 - ServSafe Exp. 10/2024	Tina Schreyer 21441110 - NRFSP Exp. 3/2023	Terry Hayes 16318272 - ServSafe Exp. 4/2023
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage


Feb. 24, 2020
 Person in Charge (Signature) Date


Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

