

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 02/27/2020
Establishment The Loft Rehabilitation and Nursing Home		License/Permit # 20 154	Time In 10:25 AM
Street Address 700 N. Main Street		No. of Repeat Risk Factor/Intervention Violations 0	Time Out 12:50 PM
City/State Eureka, IL		ZIP Code 61530	Permit Holder Select Post Acute Care LLC/HCS Group
			Risk Category I
		Purpose of Inspection Routine Inspection	

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	Out	X
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	In	
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		
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	X	
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: The Loft Rehabilitation and Nursing Home

Establishment #: 20 154

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25-49/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/steamer	199	Cole slaw/RIC	39	Fruit compote/WIC	38
Baked beans/steamer	179	Shredded cheese/WIC	39	Cereal/WIC	40
Peas/steamer	157	Pineapple cake/RIC	39	Sausage - cooling/WIC	46
Mechanical hot dog/steamer	164	Milk/RIC	39	Milk/WIC	39
Mechanical hot dog/steamer	165	Cottage cheese/RIC	39	Ham/WIC	39
Pureed hot dog/steamer	167	Milk/RIC upstairs	41	Scrambled eggs/WIC	41
Brown gravy/steamer	172	Buttered noodles/WIC	36	Ham & beans/WIC	38
Grilled cheese/steamer	175	Precooked chicken/WIC	39	Gravy/WIC	38
		Sliced cheese/WIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in storage room one (1) dented can of Sysco dark red kidney beans stored on can shelf. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. The can shelf was not in its usual position and appeared to have been moved, according to female person-in-charge. The person-in-charge noted that a check of the entire storage room occurred yesterday, including the can shelf, and no issues were observed at that time. The person-in-charge stated the food establishment received a food delivery this morning and it appears the delivery driver must have contacted the can shelf with the hand truck during delivery. Dented can removed from can shelf by person-in-charge during inspection.
55	6-201.11 (C) Observed in kitchen shared wall behind double oven (Vulcan) and corner of shared wall by 4-burner stove in a state of disrepair and not to be smooth & easily cleanable. Walls shall be designed, constructed, and installed so they are 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-mounted HVAC unit air return grill under unit soiled with accumulate dust and debris. HVAC systems shall be designed and installed so that make-up air 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#): Dawn Wilde-Burgess

Dawn Wilde-Burgess 16420523 - ServSafe Exp. 5/2023	Sharon Meeks 12942629 - ServSafe Exp. 11/2020	Patricia Gerdes 16420503 - ServSafe Exp. 5/2023	Roy Burgess 14464463 - ServSafe Exp. 12/2021
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HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

Feb 27, 2020
 Date

Inspector (Signature) Paul Wilbur Wynn (EL)

 Follow-up: Yes No (Check one)

 Follow-up Date: _____

