

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	06/21/2021
Establishment Woodford County Jail kitchen		License/Permit #	0	Time In	10:35 AM
Street Address 111 E. Court Street		Permit Holder	Risk Category		
City/State Eureka, IL		Consolidated Correctional Foods	I		
ZIP Code 61530		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	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	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	Out		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	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48	X		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
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: Woodford County Jail kitchen

Establishment #: 21 015

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mashed potatoes/hot-holding	162	Milk/WIC	39		
Meat gravy/stove	185	Macaroni & cheese/WIC	40		
Peas/hot-holding	136	Hash browns/WIC	40		
Hot dogs/hot-holding	135	Chili-rice-beans/WIC	40		
Peas/stove	142	BBQ meat/WIC	39		
		Cheese sauce/WIC	39		
		Chili macaroni/WIC	40		
		Mashed potatoes - cooling/WIC	133		
		Meat gravy-cooling/WIC	134		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
23	3-501.18 (P) Observed in WIC one (1) Prairie Farms 2% milk gallon container with use by date of June 08 which exceeds time requirements and has not been discarded. TCS food opened and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. The day the original container is opened in the food establishment shall be counted as Day 1. Reviewed HACCP concepts with person-in-charge during inspection. Milk was discarded by person-in-charge during inspection
47	4-501.11 (C) Observed WIF door gasket on lower right corner of door damaged and not maintained in good repair. Replace the damaged gasket so the WIF can hold TCS food at the required temperature and to prevent accumulation of condensation ice. Please correct this violation within 90 days or at least by next routine inspection.
48	4-501.14 (C) Observed top of dishwasher with accumulated debris and hard water deposits. A warewashing machine used for washing & rinsing equipment and utensils shall be cleaned: (A) before use; (B) throughout the day at a frequency necessary to prevent re-contamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) if used, at least once every 24 hours to ensure proper sanitizing of equipment and utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Rebecca Bramlett

Rebecca Bramlett 20370469 - ServSafe Exp. 3/2026	Jane Addo 20469308 - ServSafe Exp. 4/2026		
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HACCP Topic: TCS food date marking requirements, employee health policy requirements, wearing masks

Rebecca Bramlett
Person in Charge (Signature)

Jun 21, 2021

Date

Paul Willey Wong
Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Woodford County Jail kitchen

Establishment #: 21 015

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
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM 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 must be posted at entrances & exits; no vaping or e-cig use in food preparation area, warewashing area, or storage areas of food establishment.
	Observed temperature log sheets for refrigeration units, TCS food cooking temperatures, and final rinse temperature of mechanical warewashing machine.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

Rebecca Bramlett
Person in Charge (Signature)

Jun 21, 2021
Date

Paul Wilton Wong
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____