

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	2	Date	07/06/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:30 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Salvation Army Eagle Crest Camp	21 007	The Salvation Army/Heartland Division	I		
Street Address		Purpose of Inspection			
823 Columbia Road		Routine Inspection			
City/State	ZIP Code				
Washburn, IL	61570				

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	Out		X
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Conformance with Approved Procedures			
Food received at proper temperature				26	In		
13	Out		X	Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				27	N/A		
14	N/A			Food additives: approved and properly used			
Required records available: shellstock tags, parasite destruction				28	In		
				Toxic substances properly identified, stored, and used			
				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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45	X		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Physical Facilities			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
Food Identification				Non-food contact surfaces clean			
37				Employee Training			
Food properly labeled; original container				50			
Prevention of Food Contamination				Hot and cold water available; adequate pressure			
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits and vegetables				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: Salvation Army Eagle Crest Camp

Establishment #: 21 007

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 178

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/oven	180	Scrambled eggs - cooling/WIC	60		
Hot dogs/oven	170	Sliced cheese/WIC	38		
Hamburger/stove	180	Sloppy Joe/RIC	34		
		Cheesy potatoes/RIC	34		
		Scrambled eggs/RIC	36		
		Watermelon/RIC	37		

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 Gordon Choice corn on can shelf. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can of corn removed from service by person-in-charge during inspection.
16	4-501.112 (Pf) Observed temperature dial gauge on mechanical warewashing machine (conveyor) indicated 178° F. Using a food temperature measuring device with metal-stem, utensil surface temperature indicated 155° F. For mechanical warewashing machines, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194° F, or less than: (1) For a stationary rack, single temperature machine, 165° F; or (2) For all other machines, 180° F. Repair unit so that hot water rinse is maintained between 180° F to 194° F and utensil surface temperature is at least 160° F. Discussed HACCP concept with person-in-charge and food employees will use 3-compartment sink for sanitizing after washing & rinsing in dishwasher until unit is repaired.
45	4-903.11 (C) Observed in kitchen coffee filters stored uncovered on slotted shelf. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jay Curley

Jay Curley 21542173 - NRFSP Exp. 1/2024	Kathy Bowald 21279067 - NRFSP Exp. 10/2021		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

_____ Jul 6, 2021
 Person in Charge (Signature) Date

 Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment #: 21 007

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 or IL FSSM certification and be on the premises during all hours of operation
	If establishment or group is cooking/preparing/serving food/drink outside of kitchen facility (grill, barbeque, steak-fry, cook-out, 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 prior to to changes occurring.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have certified food protection manager 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.
	This facility is on the NCPWS program and must routinely collect water samples as required.
	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

[Handwritten Signature]

 Person in Charge (Signature)

Jul 6, 2021

 Date

Paul Wilton wchs

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____