

# Food Establishment Inspection Report

|  |                  |   |   |               |            |
|--|------------------|---|---|---------------|------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |                  | No. of Risk Factor/Intervention Violations        | 0 | Date          | 08/30/2021 |
|  |                  | No. of Repeat Risk Factor/Intervention Violations |   | 0             | Time In    |
| Establishment  | License/Permit # | Permit Holder                                     |   | Risk Category |            |
| Eureka College - Dickinson Commons   | 21 036           | Sodexo America LLC/SodexoCampusServices           |   | I             |            |
| Street Address   |                  | Purpose of Inspection                             |   |               |            |
| 300 E. College 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 | Compliance Status                                |     | COS | R |
|--|-----|-----|---|--|-----|-----|---|
| <b>Supervision</b>                       |     |     |   | <b>Protection from Contamination</b>             |     |     |   |
| 1  | In  |     |   | 15   | In  |     |   |
|  |     |     |   |  |     |     |   |
| 2  | In  |     |   | 16   | In  |     |   |
|  |     |     |   |  |     |     |   |
| <b>Employee Health</b>                   |     |     |   | <b>Time/Temperature Control for Safety</b>       |     |     |   |
| 3  | In  |     |   | 17   | In  |     |   |
|  |     |     |   |  |     |     |   |
| 4  | In  |     |   | 18   | In  |     |   |
|  |     |     |   |  |     |     |   |
| 5  | In  |     |   | 19   | N/O |     |   |
|  |     |     |   |  |     |     |   |
| <b>Good Hygienic Practices</b>           |     |     |   | <b>Consumer Advisory</b>                         |     |     |   |
| 6  | In  |     |   | 20   | In  |     |   |
|  |     |     |   |  |     |     |   |
| 7  | In  |     |   | 21   | In  |     |   |
|  |     |     |   |  |     |     |   |
| <b>Preventing Contamination by Hands</b> |     |     |   | <b>Highly Susceptible Populations</b>            |     |     |   |
| 8  | In  |     |   | 22   | In  |     |   |
|  |     |     |   |  |     |     |   |
| 9  | In  |     |   | 23   | In  |     |   |
|  |     |     |   |  |     |     |   |
| 10                                       | In  |     |   | 24   | N/A |     |   |
|  |     |     |   |  |     |     |   |
| <b>Approved Source</b>                   |     |     |   | <b>Food/Color Additives and Toxic Substances</b> |     |     |   |
| 11                                       | In  |     |   | 25   | N/A |     |   |
|  |     |     |   |  |     |     |   |
| 12                                       | N/O |     |   | 26   | N/A |     |   |
|  |     |     |   |  |     |     |   |
| 13                                       | In  |     |   | <b>Conformance with Approved Procedures</b>      |     |     |   |
|  |     |     |   | 27   | N/A |     |   |
| 14                                       | N/A |     |   | 28   | In  |     |   |
|  |     |     |   |  |     |     |   |
|  |     |     |   | 29   | N/A |     |   |
|  |     |     |   |  |     |     |   |

## 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

|   |   | COS | R |  |   | COS | R |
|---|---|-----|---|--|---|-----|---|
| <b>Safe Food and Water</b>              |   |     |   | <b>Proper Use of Utensils</b>          |   |     |   |
| 30                                      | Pasteurized eggs used where required                                    |     |   | 43                                     | X |     | X |
| 31                                      | Water and ice from approved source                                      |     |   | 44                                     |   |     |   |
| 32                                      | Variance obtained for specialized processing methods                    |     |   | 45                                     |   |     |   |
| <b>Food Temperature Control</b>         |   |     |   | <b>Utensils, Equipment and Vending</b> |   |     |   |
| 33                                      | Proper cooling methods used; adequate equipment for temperature control |     |   | 46                                     |   |     |   |
| 34                                      | Plant food properly cooked for hot holding                              |     |   | 47                                     | X |     |   |
| 35                                      | Approved thawing methods used   |     |   | 48                                     |   |     |   |
| 36                                      | Thermometers provided & accurate  |     |   | 49                                     |   |     |   |
| <b>Food Identification</b>              |   |     |   | <b>Physical Facilities</b>             |   |     |   |
| 37                                      | Food properly labeled; original container                               |     |   | 50                                     |   |     |   |
| <b>Prevention of Food Contamination</b> |   |     |   | 51                                     |   |     |   |
| 38                                      | Insects, rodents, and animals not present                               |     |   | 52                                     |   |     |   |
| 39                                      | X Contamination prevented during food preparation, storage and display  |     | X | 53                                     |   |     |   |
| 40                                      | Personal cleanliness  |     |   | 54                                     |   |     |   |
| 41                                      | Wiping cloths: properly used and stored                                 |     |   | 55                                     |   |     |   |
| 42                                      | Washing fruits and vegetables   |     |   | 56                                     | X |     |   |
|   |   |     |   | <b>Employee Training</b>               |   |     |   |
|   |   |     |   | 57                                     |   |     |   |
|   |   |     |   | 58                                     |   |     |   |

# Food Establishment Inspection Report

Establishment: Eureka College - Dickinson Commons

Establishment #: 21 036

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 194

### TEMPERATURE OBSERVATIONS

| Item/Location                   | Temp | Item/Location                    | Temp | Item/Location                     | Temp |
|---------------------------------|------|----------------------------------|------|-----------------------------------|------|
| Bratwurst/grill hot-holding     | 168  | Creme of broccoli soup/salad bar | 164  | Chicken-pasta salad-cooling/salad | 51   |
| Cheeseburger/grill hot-holding  | 170  | Diced chicken/salad bar          | 147  | Cut melon-cooling/salad bar       | 47   |
| Pizza/pizza station             | 168  | General Tso chicken/fryer        | 180  | Sliced tomatoes/salad bar         | 41   |
| General Tso chicken/at request  | 135  | Sliced cheese/grill RIC          | 40   | Chicken pasta salad-cooling/RIC   | 47   |
| Jasmine rice/at request         | 163  | Sliced tomatoes-cooling/deli     | 44   | Housemade ranch dressing/RIC      | 40   |
| General Tso chicken/at request  | 139  | Ham-cooling/deli                 | 45   | Cut melon-cooling/RIC             | 43   |
| General Tso chicken/hot-holding | 135  | Turkey/deli                      | 41   | Cottage cheese/RIC                | 41   |
| Cachupa/at request              | 135  | Cut lettuce/deli                 | 41   | Chicken-cooling/WIC               | 51   |
| Chicken noodle soup/salad bar   | 182  | Shredded cheese/salad bar        | 38   | Precooked cheeseburger/WIC        | 40   |

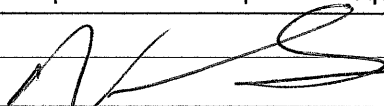
### OBSERVATIONS AND CORRECTIVE ACTIONS


| Item Number | Violations cited in this report must be corrected within the time frames below.   |
|-------------|---|
| 39          | 3-306.13 (Pf) Observed at food counter (east wall) by bread container tongs or other suitable utensils for dispensing bread slices not provided. Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination. Provide suitable utensils, dispensers, and ensure monitoring by properly trained staff. Red tongs provided by food employee during inspection.  |
| 43          | 3-304.12 (C) Observed in rolling food container stainless steel cup without handle in direct contact with sugar. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Stainless steel cup without handle removed from sugar by person-in-charge during inspection.  |
| 47          | 4-101.19 (C) Observed at pizza/deli station black mesh baking sheet with holes in center of baking sheet and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, non-absorbent, and smooth material. Replace black mesh baking sheet with corrosion-resistant, non-absorbent, and smooth material meeting NSF/ANSI certification for use within a foodservice facility. Please correct this violation within 90 days or at least by next routine inspection. |
| 56          | 6-202.12 (C) Observed in kitchen food prep area by office HVAC air return vent grill covers soiled with accumulated debris and dust. 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#): Nathan Stewart

|  |  |   |  |
|--|--|---|--|
| Nathan Stewart<br>19609116 - ServSafe<br>Exp. 7/2025 | Charmaine Uphoff<br>21395007 - NRFSP<br>Exp. 10/2022 | Karen Wagner<br>21441102 - NRFSP<br>Exp. 3/2023 |  |
|--|--|---|--|

HACCP Topic: TCS food temperature requirements, employee health policy, wearing masks

  
 \_\_\_\_\_  
 Person in Charge (Signature) Aug 30, 2021  
Date

Inspector (Signature) Paul Wagner 
Follow-up:  Yes  No (Check one)
Follow-up Date: \_\_\_\_\_

