

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	0	Date	09/30/2021
Establishment Tazewell-Woodford Head Start		License/Permit #	0	Time In	10:40 AM
Street Address 1195 County Road 1600 E		Permit Holder	Risk Category		
City/State Eureka, IL		ZIP Code	Time Out		
		61530	12:00 PM		
		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		Description	COS	R	Compliance Status		Description	COS	R
Supervision									
	In	Person in charge present, demonstrates knowledge, and performs duties				In	Food separated and protected		
	In	Certified Food Protection Manager (CFPM)				In	Food-contact surfaces; cleaned and sanitized		
Employee Health									
	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting				In	Proper disposition of returned, previously served, reconditioned and unsafe food		
	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety				
	In	Procedures for responding to vomiting and diarrheal events				In	Proper cooking time and temperatures		
Good Hygienic Practices									
	In	Proper eating, tasting, drinking, or tobacco use				N/O	Proper reheating procedures for hot holding		
	In	No discharge from eyes, nose, and mouth				N/O	Proper cooling time and temperature		
Preventing Contamination by Hands									
	In	Hands clean and properly washed				N/O	Proper hot holding temperatures		
	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				In	Proper cold holding temperatures		
	In	Adequate handwashing sinks properly supplied and accessible				In	Proper date marking and disposition		
Approved Source									
	In	Food obtained from approved source				N/A	Time as a Public Health Control; procedures & records		
	N/O	Food received at proper temperature			Consumer Advisory				
	In	Food in good condition, safe, and unadulterated				N/A	Consumer advisory provided for raw/undercooked food		
	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
	In					In	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances									
	N/A					N/A	Food additives: approved and properly used		
	In					In	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures									
	N/A					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		Description	COS	R	Compliance Status		Description	COS	R
Safe Food and Water									
	In	Pasteurized eggs used where required			Proper Use of Utensils				
	In	Water and ice from approved source				In	In-use utensils: properly stored		
	In	Variance obtained for specialized processing methods				In	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
	In	Proper cooling methods used; adequate equipment for temperature control				In	Single-use/single-service articles: properly stored and used		
	In	Plant food properly cooked for hot holding				In	Gloves used properly		
	In	Approved thawing methods used			Utensils, Equipment and Vending				
	In	Thermometers provided & accurate				In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
	In	Food properly labeled; original container				In	Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
	In	Insects, rodents, and animals not present				In	Non-food contact surfaces clean		
	In	Contamination prevented during food preparation, storage and display			Physical Facilities				
	In	Personal cleanliness				In	Hot and cold water available; adequate pressure		
	In	Wiping cloths: properly used and stored				In	Plumbing installed; proper backflow devices		
	In	Washing fruits and vegetables				In	Sewage and waste water properly disposed		
Employee Training									
	In					In	Toilet facilities: properly constructed, supplied, & cleaned		
	In					In	Garbage & refuse properly disposed; facilities maintained		
	In					In	Physical facilities installed, maintained, and clean		
	In					In	Adequate ventilation and lighting; designated areas used		
	In				Employee Training				
	In					In	All food employees have food handler training		
	In					In	Allergen training as required		

Food Establishment Inspection Report

Establishment: Tazewell-Woodford Head Start

Establishment #: 21 073

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 190

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fish nuggets/oven	202	Milk/RIC	37		
Waffle fries/oven	188				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection.

CFPM Verification (name, expiration date, ID#): Mary Henry

Mary Henry 15664353 - ServSafe Exp. 10/2022	Ashley Rowe 16596535 - ServSafe Exp. 6/2023	
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HACCP Topic: TCS food temperature requirements, employee health requirements, wearing masks

Mary Henry _____ Date Sep 30, 2021
 Person in Charge (Signature)

Paul Williams _____
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment #: 21 073

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
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	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 or IL FSSMC 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-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed temperature log sheets noting internal temperatures of TCS food and ambient temperatures of refrigeration units
	This facility (Roanoke Mennonite Church) 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 employee wearing mask and social distancing at time of inspection

Mary Henry
Person in Charge (Signature)

Sep 30, 2021

Date

Paul Walker WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____