

# 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 <b>2</b>	Date 01/12/2022
Establishment Apostolic Christian Home of Eureka		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In 10:40 AM
License/Permit # 22 167		Permit Holder Apostolic Christian Home of Eureka	Time Out 1:05 PM
Street Address 610 W. Cruger Avenue		Risk Category I	
City/State Eureka, IL		Purpose of Inspection Routine Inspection	
ZIP Code 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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
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			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
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			
<b>Approved Source</b>			
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
<b>Protection from Contamination</b>			
15	In		
Food separated and protected			
16	Out		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
<b>Time/Temperature Control for Safety</b>			
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			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	In		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
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			
<b>Food Identification</b>			
37			
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
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
<b>Proper Use of Utensils</b>			
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			
<b>Utensils, Equipment and Vending</b>			
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			
<b>Physical Facilities</b>			
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	X		
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>			
57			
All food employees have food handler training			
58			
Allergen training as required			

# Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Eureka

Establishment #: 22 167

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200/200/200

Heat: 184/184/164

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken breast/main kitchen	169	Macaroni salad/RIC main kitchen	36	Macaroni salad/Terrace	36
Hamburger/main kitchen	158	Broccoli slaw/RIC main kitchen	37	Broccoli slaw/Terrace	37
Mashed potatoes/main kitchen	183	Milk/RIC main kitchen	36	Shredded cheese/RIC Terrace	39
Yellow gravy/main kitchen	178	Pasta-cooling/WIC main kitchen	101	Milk/RIC Terrace	38
Broccoli/main kitchen	170	Sliced cheese/WIC main kitchen	36	Lemon layer dessert/RIC Terrace	41
Chicken breast/Walnut Creek	158	Macaroni salad/Walnut Creek	37		
Hamburger/Walnut Creek	157	Broccoli slaw/Walnut Creek	37		
Chicken breast/Terrace	150	Lemon layer dessert/Walnut	41		
Hamburger/Terrace	138	Milk/RIC Walnut Creek	37		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.112 (Pf) Observed in main kitchen mechanical warewashing machine hot water final sanitizing rinse temperature indicated 164° F. Using a metal-stem thermometer in final sanitizing rinse, utensil surface temperature indicated a maximum temperature of 142° F. The temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194° F or less than 180° F to ensure a utensil surface temperature of at least 160° F. A maintenance repair request was submitted by a food employee during inspection. Food employees instructed to use the 3-compartment sink for sanitizing after washing & rinsing in the mechanical warewashing machine. Please provide documentation of repair to WCHD by 1-22-22.
23	3-501.17 (Pf) Observed in RIC (main kitchen) Vitamin D milk one (1) gallon container with best by date of 1-9-22, which exceeds the 7-day requirement for TCS food. Refrigerated, ready-to-eat, Time/Temperature Control for Safety food prepared 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 shall be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days (not exceeding a manufacturer's use-by date). The day of preparation or opening of a container shall be counted as Day 1. Discussed HACCP concepts with person-in-charge during inspection. TCS food item discarded by person-in-charge during inspection.
54	5-501.16 (C) Observed in Walnut Creek Dining (upstairs) room kitchen and in Terrace Dining (downstairs) room kitchen waste receptacle not located near the handwashing sink. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kim Hahn

Kim Hahn 21487694 - NRFPS Exp. 7/2023	Scott Quiram L2Sc-3-007008 - Learn 2 Serve Exp. 12/2025	Marca Lott 16196715 - ServSafe Exp. 3/2023	Terry Hayes 16318272 - ServSafe Exp. 4/2023
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HACCP Topic: TCS food date marking requirements, no bare hand contact with ready-to-eat food, employee health, wearing masks

*Kim Hahn*

Person In Charge (Signature)

Jan 12, 2022

Date

*Paul Wilkins Ward*

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

