

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	03/28/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:00 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Meals On Wheels Eureka	22 142	Meals On Wheels Eureka Inc	I		
Street Address		Purpose of Inspection			
105 W. Eureka 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
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
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	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			
29	N/A			Conformance with Approved Procedures			

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	In			43	In		
Pasteurized eggs used where required				In-use utensils: properly stored			
31	In			44	In		
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32	In			45	In		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46	In		
33	In			Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34	In			47	In		
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	In			48	In		
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36	In			49	In		
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37	X		X	50	In		
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51	In		
38	In			Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52	In		
39	In			Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53	In		
40	In			Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54	In		
41	In			Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	In		
42	In			Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56	X		
Employee Training				Adequate ventilation and lighting; designated areas used			
57	In			Employee Training			
All food employees have food handler training				57	In		
58	In			Allergen training as required			

Food Establishment Inspection Report

Establishment: Meals On Wheels Eureka

Establishment #: 22 142

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cabbage roll/oven	189	Butter/RIC	41		
Cauliflower/oven	150	Sour cream/RIC	41		
		Milk/RIC	39		
		Cottage cheese/RIC	38		
		Peeled hard-boiled eggs/RIC	38		

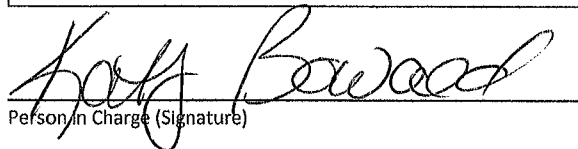
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in storage room on storage shelf and in RIF (Kenmore) small round plastic containers of dry food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Food items were various candy chips according to person-in-charge and labeled by person-in-charge during inspection.
56	4-204.11 (C) Observed in kitchen exhaust duct from new stove not properly connected to exterior wall vent. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.

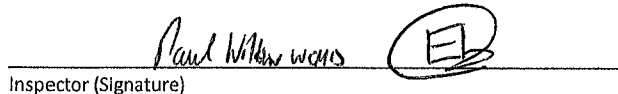
CFPM Verification (name, expiration date, ID#): Kathy Bowald

Kathy Bowald 21338111 - ServSafe Exp. 12/2026	Tina Schreyer 21441110 - NRFSP Exp. 3/2023		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy


 Person in Charge (Signature)

Mar 28, 2022
 Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

