

# 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<br><b>0</b> | Date<br>07/28/2022   |
| Establishment<br>Meals On Wheels Eureka  |  | License/Permit #<br>22 142                             | Time In<br>9:20 AM   |
| Street Address<br>105 W. Eureka Avenue   |  | Permit Holder<br>Meals On Wheels Eureka Inc            | Time Out<br>10:35 AM |
| City/State<br>Eureka, IL   |  | ZIP Code<br>61530                                      | Risk Category<br>I   |
| Purpose of Inspection<br>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   |     | 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   | In  |     |   |
| 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   | N/O |     |   |
| Proper cooling time and temperature  |     |     |   |
| 21   | In  |     |   |
| Proper hot holding temperatures  |     |     |   |
| 22   | In  |     |   |
| Proper cold holding temperatures   |     |     |   |
| 23   | In  |     |   |
| 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

|   |   | 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                                      | X Food properly labeled; original container                             | X   |   |
| <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   |     |   |

|  |  | COS | R |
|--|--|-----|---|
| <b>Proper Use of Utensils</b>          |  |     |   |
| 43                                     | In-use utensils: properly stored   |     |   |
| 44                                     | Utensils, equipment & linens: properly stored, dried, & handled                        |     |   |
| 45                                     | X Single-use/single-service articles: properly stored and used                         |     | X |
| 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                                     | Garbage & refuse properly disposed; facilities maintained                              |     |   |
| 55                                     | 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: 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 |
| Meatball casserole/oven   | 178  |  | Butter/RIC     | 41   |  |               |      |
| Broccoli-cauliflower/oven | 143  |  | Buttermilk/RIC | 41   |  |               |      |
|                           |      |  | Milk/RIC       | 41   |  |               |      |
|                           |      |  |                |      |  |               |      |
|                           |      |  |                |      |  |               |      |
|                           |      |  |                |      |  |               |      |
|                           |      |  |                |      |  |               |      |
|                           |      |  |                |      |  |               |      |
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|                           |      |  |                |      |  |               |      |
|                           |      |  |                |      |  |               |      |
|                           |      |  |                |      |  |               |      |

### 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 kitchen clear plastic containers of dry white food substance without name identifying contents on containers on slotted shelf along wall. 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 item was rice according to person-in-charge and labeled by person-in-charge during inspection. |
| 45          | 4-903.11 (C) Observed in storage room boxes of foam hinged lid containers stored directly on floor. 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. Boxes placed onto shelf by person-in-charge during inspection.   |
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CFPM Verification (name, expiration date, ID#): Kathy Bowald

|   |  |  |  |
|---|--|--|--|
| Kathy Bowald<br>21338111 - ServSafe<br>Exp. 12/2026 | Tina Schreyer<br>21441110 - NRFSP<br>Exp. 3/2023 | Heaven Scott<br>20669267 - ServSafe<br>Exp. 6/2026 |  |
|---|--|--|--|

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Kathy Bowald \_\_\_\_\_ Jul 28, 2022 \_\_\_\_\_  
 Person in Charge (Signature) Date

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

