



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 026 M

The following remarks supplement the inspection report of: Grace Fellowship Church kitchen
(Establishment Name)

Date: 22 June 2016

Item	Code	Section	Inspection Remarks	Correct by
			No violations observed at time of inspection.	
			Keep up the good work!	
			Please go to our website to view/print the Spring/Summer 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next IL FSSM 8-hour class offered @ WCHD: October 4 & 6, 2016	
			IL FSSM class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			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.	
			This facility is on the NCPWS program and must routinely collect water samples as required.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store personal/employee items (water bottles, drinks, food) on designated shelves to prevent contamination of equipment & food intended for public consumption	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood Pamela J. Finch
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection