

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	1	Date	09/30/2021
Establishment Meals On Wheels Eureka		License/Permit #	0	Time In	9:00 AM
Street Address 105 W. Eureka Avenue		21 138	Permit Holder		Risk Category
City/State Eureka, IL		ZIP Code 61530	Meals On Wheels Eureka Inc		I
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	COS	R	Supervision	Compliance Status	COS	R	Protection from Contamination				
Supervision											
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In		Food separated and protected				
2	In		Certified Food Protection Manager (CFPM)	16	In		Food-contact surfaces; cleaned and sanitized				
Employee Health											
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In		Proper disposition of returned, previously served, reconditioned and unsafe food				
4	In		Proper use of restriction and exclusion	Time/Temperature Control for Safety							
5	In		Procedures for responding to vomiting and diarrheal events	18	In		Proper cooking time and temperatures				
Good Hygienic Practices											
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/O		Proper reheating procedures for hot holding				
7	In		No discharge from eyes, nose, and mouth	20	N/O		Proper cooling time and temperature				
Preventing Contamination by Hands											
8	In		Hands clean and properly washed	21	In		Proper hot holding temperatures				
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In		Proper cold holding temperatures				
10	In		Adequate handwashing sinks properly supplied and accessible	23	In		Proper date marking and disposition				
Approved Source											
11	In		Food obtained from approved source	24	N/A		Time as a Public Health Control; procedures & records				
12	N/O		Food received at proper temperature	Consumer Advisory							
13	Out	X	Food in good condition, safe, and unadulterated	25	N/A		Consumer advisory provided for raw/undercooked food				
14	N/A		Required records available: shellstock tags, parasite destruction	Highly Susceptible Populations							
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					
Safe Food and Water											
30			Pasteurized eggs used where required	Proper Use of Utensils							
31			Water and ice from approved source	43			In-use utensils: properly stored				
32			Variance obtained for specialized processing methods	44			Utensils, equipment & linens: properly stored, dried, & handled				
Food Temperature Control											
33			Proper cooling methods used; adequate equipment for temperature control	45	X		Single-use/single-service articles: properly stored and used				
34			Plant food properly cooked for hot holding	46			Gloves used properly				
35			Approved thawing methods used	Utensils, Equipment and Vending							
36			Thermometers provided & accurate	47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
Food Identification											
37			Food properly labeled; original container	48			Warewashing facilities: installed, maintained, & used; test strips				
Prevention of Food Contamination											
38			Insects, rodents, and animals not present	49			Non-food contact surfaces clean				
39			Contamination prevented during food preparation, storage and display	Physical Facilities							
40			Personal cleanliness	50			Hot and cold water available; adequate pressure				
41			Wiping cloths: properly used and stored	51			Plumbing installed; proper backflow devices				
42			Washing fruits and vegetables	52			Sewage and waste water properly disposed				
Employee Training											
53				53			Toilet facilities: properly constructed, supplied, & cleaned				
54				54			Garbage & refuse properly disposed; facilities maintained				
55				55			Physical facilities installed, maintained, and clean				
56				56			Adequate ventilation and lighting; designated areas used				
57				Employee Training							
58				57			All food employees have food handler training				
				58			Allergen training as required				

Food Establishment Inspection Report

Establishment: Meals On Wheels Eureka

Establishment #: 21 138

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
Chicken breast/oven	180		Butter/RIC	41			
Chicken breast/oven	190		Milk/RIC	41			
Chicken noodle casserole	178		Sour cream/RIC	40			
Italian vegetables	156		Shredded cheese/RIC	40			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in storage room dented cans of Sysco grean beans #10 can (1) and Sysco Abbrezzio whole fire roasted red peppers (5) on shelf. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from shelf by person-in-charge during inspection.
45	4-903.11 (C) Observed in storage room aluminum foil pan containers stored incorrectly in "up" position on freezer. 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. Aluminum foil pan containers inverted by person-in-charge during inspection.

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

Kathy Bowald 21279067 - NRFSP Exp. 10/2021	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, wearing masks

 Person in Charge (Signature) Date Sep 30, 2021

Inspector (Signature) _____
 Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Meals On Wheels Eureka

Establishment #: 21 138

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
	Allergy awareness training certification is required for all certified food protection managers
	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 FSSM 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 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.
	This facility offers Meals-On-Wheels for residents of several communities in Woodford County and Tazewell County
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

Paul Wilkins
Person in Charge (Signature)

Sep 30, 2021
Date

Paul Wilkins WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____