

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 03/28/2022
Establishment The Loft Rehabilitation and Nursing Home		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:35 AM
License/Permit # 22 057		Permit Holder The Loft Rehabilitation and Nursing LLC	Time Out 12:15 PM
Street Address 700 N. Main Street		Risk Category 1	
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	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	In		
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	Out		X	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				Conformance with Approved Procedures			
				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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				Gloves used properly			
32				Utensils, Equipment and Vending			
Variance obtained for specialized processing methods				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Temperature Control				48	Warewashing facilities: installed, maintained, & used; test strips		
33				49	X Non-food contact surfaces clean		
Proper cooling methods used; adequate equipment for temperature control				Physical Facilities			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				Plumbing installed; proper backflow devices			
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				Toilet facilities: properly constructed, supplied, & cleaned			
36				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	X Physical facilities installed, maintained, and clean		
Food Identification				56	Adequate ventilation and lighting; designated areas used		
37				Employee Training			
Food properly labeled; original container				57	All food employees have food handler training		
Prevention of Food Contamination				58	Allergen training as required		
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							

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Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 22 057

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 50/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salisbury steak/steamer	210	Sliced cheese/WIC	39	Milk-cooling/RIC	45
Creamed corn/steamer	195	Apple slaw-cooling/WIC	48	Milk/RIC	40
Mashed potatoes/steamer	155	Omelet/WIC	36		
Corn/steamer	145	Sliced cheese/WIC	37		
Mushroom gravy/steamer	141	Scrambled eggs/WIC	36		
Hamburger/steamer	173	Lasagna/WIC	37		
Pureed corn/steamer	161	Milk/WIC	37		
Mechanical steak/steamer	159	Precooked chicken/WIC	37		
Pureed steak/steamer	169	Milk/WIC	37		

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 on can rack shelf three (3) dented cans of Sysco fruit mix. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from can rack shelf by person-in-charge during inspection.
49	4-602.13 (C) Observed in storage room in WIC condenser fan exhaust vent grill cover soiled with accumulated dust & debris and exhaust vent above mechanical warewashing machine soiled with accumulated dust & debris. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in dining room serving line small gap in wall around clean-out pipe below electrical switches and telephone. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amy Schoon

Amy Schoon 20690497 - ServSafe Exp. 6/2026	Patricia Gerdes 16420503 - ServSafe Exp. 5/2023	Lisa Crow 21659722 - NRFSP Exp. 1/2025	Dawn Wilde-Burgess 16420523 - ServSafe Exp. 5/2023
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health, wearing masks

[Signature] Person in Charge (Signature) Mar 28, 2022 Date

[Signature] Inspector (Signature) [Initials]

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment #: 22 057

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
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 at WCHD: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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.
	Observed temperature log sheets for monitoring refrigeration & freezer unit temperatures, temperature log sheet for monitoring TCS food cooking temperatures, and sanitizer log sheet for monitoring final rinse of dishwasher sanitizer.
	MPR/Hall 3 not in use as a dining room at this time but in use refrigerator/freezer for residents
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

Bobson, CFPM
 Person In Charge (Signature)

Mar 28, 2022
 Date

Paul Wilton Ward
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____