

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 152 H
Telephone: 467-2731
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Eureka Locker Inc Owner/Agent: Eureka Locker Inc
Address: 110 4-H Park Road City: Eureka ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
FOOD				18		1	Pre-flushed, scraped, soaked				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
FOOD PROTECTION				21		1	Wiping cloths: clean, use restricted				
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				
8		2	Food protection during storage, preparation, display, service and transportation					WATER			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38	X	1	Lighting provided as required - Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored					SEWAGE			
PERSONNEL				*28		4	Sewage and waste water disposal				
*11		5	Personnel with infections restricted					PLUMBING			
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
FOOD EQUIPMENT AND UTENSILS								TOILET AND HAND-WASHING FACILITIES			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock					*45			Management personnel certified YES <u>X</u> NO <u> </u>
											Food handler certification - food employees YES <u> </u> NO <u> </u>

Temperatures: Temp/PPM Chemical: Chlorine 200 ppm
Manager Certification No. of: 155169
Full-Time Employee: Sylvia Jesse Exp. Date 10/21

Hot Foods Pork chop 154° F
Ribeye steak 140° F
Bratwurst 143° F
Hamburger 152° F

Cold Foods Bratwurst 39° F
Block cheese 35° F
Raw bacon 36° F
RIC, RIF - OK

Received by/Title Sylvia Jesse (Signature of Owner or Representative)

Sanitation Score: 98 (100 minus demerits)

Date: 18 August 2017

Time In: 10:45 a.m. Time Out: 11:45 a.m.

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By Paul Williams (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 152 H

The following remarks supplement the inspection report of: Eureka Locker Inc

(Establishment Name)

Date: 18 August 2017

Item	Code	Section	Inspection Remarks	Correct by
37			Observed in customer serving room (grilled food) rectangular hole in wall (west, by ceiling). Female food manager stated slotted vent cover not attached to wall.	NRI
38			Observed in customer serving room (grilled food) incandescent light bulb in desk lamp on food prep counter by roaster unit without protective light shielding or shatterproof bulb provided.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			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 permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class at WCHD: October 3 & 5, 2017	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is due 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. Food handler certification is required 30 days from the hire date of food employees.	
			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.	

Sanitarian/Environmental Health Inspector Paul Walker WCHD

These remarks have been explained to me and are understood

Jessie
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		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 & sanitized food temperature measuring device with metal-stem to check internal temperatures of food and monitor temperatures of packages of food	
			- Wash hands frequently at hand sinks, especially before using gloves – double hand washing required after using the restroom	
			- 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 raw food below ready-to-eat food to prevent possible cross-contamination	
			- Ensure all outer-opening, exterior doors are self-closing and tight-fitting	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	

Sanitarian/Environmental Health Inspector

Paul Walker WCHD

These remarks have been explained to me and are understood

[Signature]
(Signature of Owner or Representative)

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