

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



Public Health
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 Woodford County
 Health Department

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

Permit No.: 17 063 H
 Telephone: 309-699-6843
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Tazewell-Woodford Head Start Owner/Agent: Tazewell-Woodford Head Start/Krista Welch

Address: 1195 County Road 1600 E 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	FLOORS, WALLS AND CEILINGS				
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		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	LIGHTING				
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		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					*45			Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	
17		1	Accurate thermometers, chemical test kits provided, gauge cock									Food handler certification - food employees YES <input type="checkbox"/> NO <input type="checkbox"/>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Quat/Heat 185° F Hot Foods _____ Cold Foods Milk 41° F
 Manager Certification No. of: 179747 Corn bread casserole 135° F
 Full-Time Employee: Krista Welch Exp. Date 8/22 Hot dogs & baked beans 145° F
 RIC, RIF - OK

Received by/Title Krista Welch
 (Signature of Owner or Representative)

Sanitation Score: 100 (100 minus demerits)

Time In: 11:25 a.m. Time Out: 12:45 p.m.

Date: 4 October 2017

By Paul Williams Welch (Signature)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 063 H

The following remarks supplement the inspection report of: Tazewell-Woodford Head Start

(Establishment Name)

Date: 4 October 2017

Item	Code	Section	Inspection Remarks	Correct by
			No violations observed at time of inspection.	
			Keep up the good work!	
			Observed temperature log sheet noting internal temperatures of PHF/TTCS food.	
			Facility is still classified as a Category I, High Risk retail food service establishment. Food is prepared at Tazewell-Woodford County Head Start Family Center, 233 Leadley Avenue, East Peoria (Tazewell County), then transported in insulated containers & served out of kitchen at Tazewell-Woodford Head Start, Eureka (Roanoke Mennonite Church). Restrooms are located southwest of the kitchen facility.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection.	
			Please go to our website to view/print the Spring/Summer 2017 newsletter.	
			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 class offered @ WCHD: Spring 2018	
			IL FSSM class at U of I Extension – Woodford, Eureka: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required 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.	
			This facility (Roanoke Mennonite Church) is on the NCPWS program and must routinely collect water samples as required.	

Sanitarian/Environmental Health Inspector Paul Walker Wang

These remarks have been explained to me and are understood

Krista Welch

(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 and sanitized temperature measuring device with metal-stem 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 employee items (cell phones, water bottles, drinks, food) on designated shelves to prevent contamination of equipment & food intended for consumption	
			- Pre-chill containers in freezing or refrigeration units that will store potentially hazardous foods for cold-holding.	
			- Pre-heat warming units in advance of placing food in them to ensure potentially hazardous food maintains required minimum internal temperature	
			- Label all containers of food (pans, squeeze bottles, etc.) with common name of food in container	

Sanitarian/Environmental Health Inspector

Paul Willey Wain

These remarks have been explained to me and are understood

Krista Welch

(Signature of Owner or Representative)

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