

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	5	Date	08/17/2018
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:25 AM
Establishment Woodford County Jail kitchen	License/Permit # 18 036	Permit Holder Consolidated Correctional Foods	Risk Category I		
Street Address 111 E. Court Street		Purpose of Inspection Routine Inspection			
City/State Eureka, IL	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
Supervision		
1	Out	X
Person in charge present, demonstrates knowledge, and performs duties		
2	Out	
Certified Food Protection Manager (CFPM)		
Employee Health		
3	Out	X
Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	
Proper use of restriction and exclusion		
5	In	
Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices		
6	In	
Proper eating, tasting, drinking, or tobacco use		
7	In	
No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands		
8	In	
Hands clean and properly washed		
9	In	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	
Adequate handwashing sinks properly supplied and accessible		
Approved Source		
11	In	
Food obtained from approved source		
12	N/O	
Food received at proper temperature		
13	In	
Food in good condition, safe, and unadulterated		
14	N/A	
Required records available: shellstock tags, parasite destruction		

Compliance Status	COS	R
Protection from Contamination		
15	Out	X
Food separated and protected		
16	Out	X
Food-contact surfaces; cleaned and sanitized		
17	In	
Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety		
18	In	
Proper cooking time and temperatures		
19	N/O	
Proper reheating procedures for hot holding		
20	N/O	
Proper cooling time and temperature		
21	In	
Proper hot holding temperatures		
22	In	
Proper cold holding temperatures		
23	In	
Proper date marking and disposition		
24	N/A	
Time as a Public Health Control; procedures & records		
Consumer Advisory		
25	N/A	
Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations		
26	In	
Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances		
27	In	
Food additives: approved and properly used		
28	In	
Toxic substances properly identified, stored, and used		
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
Safe Food and Water		
30		
Pasteurized eggs used where required		
31		
Water and ice from approved source		
32		
Variance obtained for specialized processing methods		
Food Temperature Control		
33		
Proper cooling methods used; adequate equipment for temperature control		
34		
Plant food properly cooked for hot holding		
35		
Approved thawing methods used		
36		
Thermometers provided & accurate		
Food Identification		
37		
Food properly labeled; original container		
Prevention of Food Contamination		
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		

Compliance Status	COS	R
Proper Use of Utensils		
43		
In-use utensils: properly stored		
44		
Utensils, equipment & linens: properly stored, dried, & handled		
45		
Single-use/single-service articles: properly stored and used		
46		
Gloves used properly		
Utensils, Equipment and Vending		
47		
Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		
Warewashing facilities: installed, maintained, & used; test strips		
49	X	
Non-food contact surfaces clean		
Physical Facilities		
50		
Hot and cold water available; adequate pressure		
51		
Plumbing installed; proper backflow devices		
52		
Sewage and waste water properly disposed		
53		
Toilet facilities: properly constructed, supplied, & cleaned		
54		
Garbage & refuse properly disposed; facilities maintained		
55		
Physical facilities installed, maintained, and clean		
56		
Adequate ventilation and lighting; designated areas used		
Employee Training		
57	X	
All food employees have food handler training		
58		
Allergen training as required		

Food Establishment Inspection Report

Establishment: Woodford County Jail kitchen

Establishment #: 18 036

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 184

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
macaroni & cheese/stove	170		milk/WIC	37			
mixed vegetables/stove	173		bologna/WIC	38			
			sliced cheese/WIC	39			
			shredded cheese/WIC	38			
			hot dogs/WIC	37			
			pizza puff/WIC	39			
			meat, rice, beans/WIC	40			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed female person-in-charge did not demonstrate knowledge of proper procedures to prevent possible cross-contamination of ready-to-eat food from raw food and priority violation (#15) noted during inspection. Proper TCS food storage procedures discussed with person-in-charge during inspection.
2	750.40 (C) Observed person-in-charge on-site during this inspection does not have certified food protection manager certification. This facility is categorized as a Category I food establishment, and at least one food employee with CFPM certification is required to be present at the food establishment during all hours of operation. This establishment has 90 days to provide documentation that at least one food employee with CFPM certification is present at the food establishment during all hours of operation.
3	2-102.11 (Pf) Observed person-in-charge PIC did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection.
15	3-302.11 (P) Observed in WIC box of raw eggs in cartons stored on upper slotted shelf above gallon milk jugs. Raw eggs moved to bottom shelf by person-in-charge during inspection.
16	4-601.11 (Pf) Observed in Manitowoc ice machine metal ice deflector flap with pink substance/accumulated debris on corners of metal ice deflector flap. Metal ice deflector flap cleaned and sanitized by person-in-charge during inspection.
49	4-602.13 (C) Observed in WIF accumulated condensation ice on condenser unit and condensation ice on slotted shelf and closed packages of frozen food products. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Laura Cox

Megan Murray 21441107 - NRFSP Exp. 3/2023			
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HACCP Topic: TCS food cooling temperatures

_____ Aug 17, 2018
 Person in Charge (Signature) Date

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

