

# 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	09/06/2018
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Eureka College - Dickinson Commons	18 155	Sodexo America LLC/SodexoCampusServices		I	
Street Address		Purpose of Inspection			
300 E. College Avenue		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	Out	X	
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
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			
<b>Good Hygienic Practices</b>				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		
<b>Preventing Contamination by Hands</b>				23	In		
8	In			Proper cold holding temperatures			
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				<b>Consumer Advisory</b>			
10	In			25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	In			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	In		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				<b>Conformance with Approved Procedures</b>			
				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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				44	Utensils, equipment & linens: properly stored, dried, & handled		
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				46	Gloves used properly		
32				<b>Utensils, Equipment and Vending</b>			
Variance obtained for specialized processing methods				47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used	X	
<b>Food Temperature Control</b>				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				<b>Physical Facilities</b>			
34				50	Hot and cold water available; adequate pressure		
Plant food properly cooked for hot holding				51	Plumbing installed; proper backflow devices		
35				52	Sewage and waste water properly disposed		
Approved thawing methods used				53	Toilet facilities: properly constructed, supplied, & cleaned		
36				54	Garbage & refuse properly disposed; facilities maintained		
Thermometers provided & accurate				55	Physical facilities installed, maintained, and clean		
<b>Food Identification</b>				56	Adequate ventilation and lighting; designated areas used		
37	X		X	<b>Employee Training</b>			
Food properly labeled; original container				57	All food employees have food handler training		
<b>Prevention of Food Contamination</b>				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							

# Food Establishment Inspection Report

Establishment: Eureka College - Dickinson Commons

Establishment #: 18 155

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 132

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken patty/grill	176	Sliced ham/pizza station	41	Diced chicken/WIC	37
Sliced ham/grill	152	Sliced turkey/pizza station	41	Milk/RIC	39
Penne pasta/pizza station	170	Cut lettuce/pizza station	39	Shredded cheese/WIC	38
Chicken sauce/pizza station	154	Sliced tomatoes/pizza station	39	Cottage cheese/WIC	39
Pizza/pizza station	167	Peeled hard-boiled eggs/RIC	37		
Vegetable chili/at request	170	Vanilla ice milk/soft serve unit	40		
Nacho cheese/at request	165	Pasta salad/salad bar	40		
Crema of potato soup/salad bar	146	Cut lettuce/salad bar	40		


### OBSERVATIONS AND CORRECTIVE ACTIONS

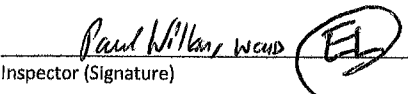
Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.112 (Pf) Observed on mechanical multi-tank conveyor warewashing machine temperature measuring device on unit indicated final rinse temperature indicated 144° F. Using food temperature measuring device with metal-stem, surface temperature of final rinse water indicated 132° F after metal-stem thermometer was placed into the mechanical warewashing machine. Hot water sanitizing rinse at dish machine shall be at least 180° F. Repair unit so that hot water rinse is maintained between 180° F to 194° F. Female person-in-charge and food employees informed to use 3-compartment sink for sanitizing food equipment and utensils until mechanical warewashing machine can be repaired.
37	3-602.11 (C) Observed at salad bar multiple food items without common name of food visible to customers. Signage with name of food placed next to food items on salad bar by female food employee during inspection.
47	4-202.11 (Pf) Observed in kitchen food prep area green cutting board with knife grooves, crevices, and no longer smooth and easily cleanable. A food-contact surface that is not smooth and easily cleanable can harbor bacteria that can be transfer to food. Green cutting board removed from service by person-in-charge during inspection.
49	4-602.13 (C) Observed in WIC (produce) left-side cooling fan grill cover soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Deanna Davidson

Deanna Davidson 14405969 - ServSafe Exp. 11/2021	Patrick Higby 13966044 - ServSafe Exp. 8/2021	Daniel Mojica 14651971 - ServSafe Exp. 2/2022	Charmaine Uphoff 21395007 - NRFSP Exp. 10/2022
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HACCP Topic: TCS food hot-holding temperatures, warewashing procedures

 Sep 6, 2018  
Person in Charge (Signature) Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

