

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	09/15/2018
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Sylvia's Cooking	18 117	Sylvia Jesse		1	
Street Address		Purpose of Inspection			
508 W. Randolph Street		Routine Inspection			
City/State	ZIP Code				
Roanoke, IL	61561				

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									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety				
5	Out	Procedures for responding to vomiting and diarrheal events		X	18	In	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	In	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/O	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition		
Approved Source									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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									
30		Pasteurized eggs used where required			Proper Use of Utensils				
31		Water and ice from approved source			43		In-use utensils: properly stored		
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored and used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			Utensils, Equipment and Vending				
36		Thermometers provided & accurate			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
37		Food properly labeled; original container			48		Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present			49		Non-food contact surfaces clean		
39		Contamination prevented during food preparation, storage and display			Physical Facilities				
40		Personal cleanliness			50		Hot and cold water available; adequate pressure		
41		Wiping cloths: properly used and stored			51		Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
Employee Training									
57		All food employees have food handler training			53		Toilet facilities: properly constructed, supplied, & cleaned		
58	X	Allergen training as required			54		Garbage & refuse properly disposed; facilities maintained		
Physical Facilities									
55		Physical facilities installed, maintained, and clean			55		Adequate ventilation and lighting; designated areas used		
56		Adequate ventilation and lighting; designated areas used			Employee Training				
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58	X	Allergen training as required			58	X	Allergen training as required		

Food Establishment Inspection Report

Establishment: Sylvia's Cooking

Establishment #: 18 117

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili/roaster	143	Hamburger/RIC	38		
Pork chop/crock pot	199	Pork chop/RIC	39		
BBQ pork/crock pot	160	BBQ pork/RIC	37		
Polish sausage/crock pot	193	Polish sausage/RIC	40		
Hamburger/crock pot	190	Sliced tomatoes/RIC	40		
Chili topping/mini crock pot	142	Sliced cheese/RIC	40		
Nacho cheese/mini crock pot	143				

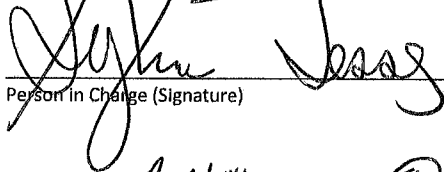
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
58	410 ILCS 625 (C) Observed food allergy awareness training certification documentation not provided for all certified food protection managers employed at food establishment. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Sylvia Jesse

<u>Sylvia Jesse</u> 21279071 - NRFSP Exp. 10/2021			
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HACCP Topic: TCS food cooking temperatures



Person in Charge (Signature)

Sep 15, 2018

Date

Paul Wilkins weno 

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

