

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	3	Date	11/13/2018
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Noah's Ark Children's Center	18 044	Maple Lawn Homes – Board of Directors		I	
Street Address		Purpose of Inspection			
116 S. Clinton Drive		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
Supervision				Protection from Contamination			
1	In			15	Out		X
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	Out		X	19	In		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
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		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	Out		X
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36	X		X	49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55	X		
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				Employee Training			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Noah's Ark Children's Center

Establishment #: 18 044

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Green bean casserole/container	158		Sliced ham/RIC downstairs	40			
Turkey/oven	165		Sour cream/RIC downstairs	39			
Yams/oven	135		Milk/RIC kitchen	40			
Turkey/microwave	168		Milk/RIC classroom	38			
Turkey/microwave	166		Cottage cheese/RIC kitchen	39			
Turkey/microwave	167						
Turkey/microwave	170						

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.
15	3-302.11 (P) Observed in RIC (upstairs, Whirlpool, across from kitchen) two (2) 18-count packages of raw eggs stored on top shelf above ready-to-eat food items (Cool Whip and butter). Raw eggs removed to bottom shelf by female person-in-charge during inspection.
28	7-201.11 (P) Observed in office/storage room two (2) containers of cleaning vinegar stored above single-service items and boxes of food. Containers of cleaning vinegar removed to separate storage shelf by female person-in-charge during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIC (Haier, black, downstairs, infant room). Thermometer provided by female person-in-charge during inspection.
55	6-201.11 (C) Observed ceiling exhaust vent in kitchen with black tape on ceiling surface. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Shauna Brown

Shauna Brown 12568055 - ServSafe Exp. 7/2020	Michaela Gray 21441088 - NRFSP Exp. 3/2023		
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HACCP Topic: TCS food reheating requirements

Nov 13, 2018
 Date

(EL)

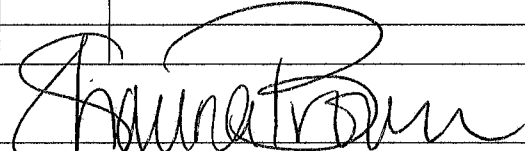
Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

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Establishment #: 18 044

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any violations noted above ASAP, but at least by next routine inspection
	Please note 1 repeat violation (item #36) was observed during this inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (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 certified food protection manager class & exam offered @ WCHD: Spring 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.
	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 posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please note that children attending Noah's Ark Children's Center eat in their respective classrooms at this location. Food is prepared on-site in upstairs kitchen and multiple refrigerator/freezer units are located in the building for food storage.


Person in Charge (Signature)

Nov 13, 2018
Date

Paul Wilkin, WCHD
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____