

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	11/14/2018
Establishment The Loft Rehabilitation and Nursing Home		License/Permit #	0	Time In	10:45 AM
Street Address 700 N. Main Street		City/State Eureka, IL	Permit Holder Select Post Acute Care LLC/HCS Group	Risk Category	1:10 PM
City/State Eureka, IL		ZIP Code 61530	Purpose of Inspection Routine Inspection		

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	In		
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				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	Out		X	19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				Consumer Advisory			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	N/A		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source				Food/Color Additives and Toxic Substances			
11	In			25	N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked food			
12	N/O			Highly Susceptible Populations			
Food received at proper temperature				26	In		
13	In			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, and unadulterated				Food/Color Additives and Toxic Substances			
14	N/A			27	N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved and properly used			
GOOD RETAIL PRACTICES				28	In		
				Toxic substances properly identified, stored, and used			
Safe Food and Water				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				Utensils, Equipment and Vending			
33				47	X		
Proper cooling methods used; adequate equipment for temperature control				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
34				48			
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, & used; test strips			
35				49			
Approved thawing methods used				Non-food contact surfaces clean			
36				Physical Facilities			
Thermometers provided & accurate				50			
Food Identification				Hot and cold water available; adequate pressure			
37				51			
Food properly labeled; original container				Plumbing installed; proper backflow devices			
Prevention of Food Contamination				52			
38				Sewage and waste water properly disposed			
Insects, rodents, and animals not present				53			
39				Toilet facilities: properly constructed, supplied, & cleaned			
Contamination prevented during food preparation, storage and display				54			
40				Garbage & refuse properly disposed; facilities maintained			
Personal cleanliness				55	X		
41				Physical facilities installed, maintained, and clean			
Wiping cloths: properly used and stored				56	X		
42				Adequate ventilation and lighting; designated areas used			
Washing fruits and vegetables				Employee Training			
				57			
				All food employees have food handler training			
				58			
				Allergen training as required			

Food Establishment Inspection Report

Establishment: The Loft Rehabilitation and Nursing Home

Establishment #: 18 174

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 100/200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Italian sausage/oven	183	Scrambled eggs/WIC kitchen	40		
Italian herbed potatoes/oven	173	Milk/WIC kitchen	40		
Baked Parmesan zucchini/oven	160	Ham/WIC kitchen	41		
Mashed potatoes/oven	179	Cottage cheese/RIC	36		
Brown gravy/oven	179	Tuna/RIC	37		
		Milk/RIC	41		
		Cottage cheese/serving line	39		

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.
47	4-501.12 (C) Observed in kitchen on shelf below food prep table large tan and large red cutting boards with crevices and knife grooves in surface. Please correct this violation within 90 days or at least by next routine inspection.
55	6-101.11 (C) Observed in kitchen piece of cardboard material used as support on floor under leg of metal drawer cabinet (microwave). Materials used for indoor floors shall be smooth, durable, easily cleanable and non-absorbent in areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, restrooms, and other areas subject to flushing. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.11 (C) Observed in WIC (kitchen) incandescent light bulbs on wall without protective light shielding or shatterproof bulbs provided. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Dawn Wilde-Burgess

Dawn Wilde-Burgess 16420523 - ServSafe Exp. 5/2023	Sharon Meeks 12942629 - ServSafe Exp. 11/2020	Patricia Gerdes 16420503 - ServSafe Exp. 5/2023	
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HACCP Topic: TCS food cooking temperatures, TCS food proper thawing requirements

Dawn Wilde-Burgess
 Person in Charge (Signature)

Nov 14, 2018
 Date

Paul Wilson (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

