

# 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 <b>1</b>	Date <b>11/27/2018</b>
Establishment Woodford County Jail kitchen		License/Permit # 18 036	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Street Address 111 E. Court Street		Permit Holder Consolidated Correctional Foods	Risk Category I
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
<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	In		
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	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		
<b>Preventing Contamination by Hands</b>				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	Out			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	In		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
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				Utensils, equipment & linens: properly stored, dried, & handled			
31				45	Single-use/single-service articles: properly stored and used		
Water and ice from approved source				Gloves used properly			
32				<b>Utensils, Equipment and Vending</b>			
Variance obtained for specialized processing methods				47	X		
<b>Food Temperature Control</b>				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
33				48			
Proper cooling methods used; adequate equipment for temperature control				Warewashing facilities: installed, maintained, & used; test strips			
34				49	X		
Plant food properly cooked for hot holding				Non-food contact surfaces clean			
35				<b>Physical Facilities</b>			
Approved thawing methods used				50			
36				Hot and cold water available; adequate pressure			
Thermometers provided & accurate				51			
<b>Food Identification</b>				Plumbing installed; proper backflow devices			
37				52			
Food properly labeled; original container				Sewage and waste water properly disposed			
<b>Prevention of Food Contamination</b>				53			
38				Toilet facilities: properly constructed, supplied, & cleaned			
Insects, rodents, and animals not present				54			
39				Garbage & refuse properly disposed; facilities maintained			
Contamination prevented during food preparation, storage and display				55			
40				Physical facilities installed, maintained, and clean			
Personal cleanliness				56			
41				Adequate ventilation and lighting; designated areas used			
Wiping cloths: properly used and stored				<b>Employee Training</b>			
42				57			
Washing fruits and vegetables				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: 181

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatloaf/oven	202	Milk/WIC	40		
Mixed vegetables/stove	186	Turkey/WIC	39		
		Peas/WIC	40		
		Bologna/WIC	37		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-202.12 (C) Observed in dishwashing room automatic hand sink faucet not working properly at time of inspection. Food employees instructed to use alternate handwashing sinks in food establishment for hand washing. Please correct this violation within 90 days or at least by next routine inspection.
47	4-205.10 (C) Observed in dry food storage room dry oatmeal stored in direct contact with unapproved green plastic container with green lid. Food must be stored in ANSI/NSF approved plastic containers or stored in the original food package in a container. Please correct this violation within 90 days or at least by next routine inspection.
47	4-202.16 (C) Observed in kitchen by food prep sink insulated pipes with insulation material damaged, torn, and yellow insulation exposed. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in dishwashing room mechanical warewashing machine with accumulated hard water deposits on top of unit. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Megan Murray

Megan Murray 21441107 - NRFSP Exp. 3/2023			
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HACCP Topic: TCS food cooking temperatures, employee health policy requirements

Megan Murray  
 Person in Charge (Signature)
 Nov 27, 2018  
 Date

Paul Wilber Wenz FL  
 Inspector (Signature)
 Follow-up:  Yes  No (Check one)

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

