

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	0	Date	06/06/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Apostolic Christian Nursing Home kitchen		License/Permit #	19 086		
Street Address 1102 W. Randolph Street		Permit Holder	Apostolic Christian Church		
City/State Roanoke, IL		ZIP Code	61561		
		Risk Category	I		
		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							
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							
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			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
Procedures for responding to vomiting and diarrheal events				19	N/O		
Good Hygienic Practices							
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			22	In		
No discharge from eyes, nose, and mouth				23	In		
Preventing Contamination by Hands							
8	In			24	N/A		
Hands clean and properly washed				Time as a Public Health Control; procedures & records			
9	In			Consumer Advisory			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				25	N/A		
10	In			Consumer advisory provided for raw/undercooked food			
Adequate handwashing sinks properly supplied and accessible				Highly Susceptible Populations			
Approved Source							
11	In			26	In		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	In			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
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				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

		COS	R			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	X Single-use/single-service articles: properly stored and used	X	
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	X 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	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

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Establishment: Apostolic Christian Nursing Home kitchen

Establishment #: 19 086

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
Cranberry ham loaf/steam table	177	Pudding parfait - cooling/RIC	46	Turkey - cooling/WIF	124
Pepper beef patty/steam table	197	Vegetable soup - thawing/RIC	14	Shredded cheese/delivery	41
Cranberry ham loaf/steam table	170	Turkey/RIC	39		
Mashed potatoes/steam table	189	Ham/RIC	38		
Brown gravy/steam table	175	Sliced cheese/RIC	39		
Stewed tomatoes/steam table	174	Chicken/RIC	34		
Buttered corn/steam table	194	Roast beef/RIC	39		
		Diced tomatoes/RIC	39		
		Milk/RIC	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
45	4-904.11 (C) Observed in clear plastic container on RIF (ice cream, customer dining room) plastic spoons with handles of spoons stored in contact with food-contact surfaces of spoons. Single-service articles shall be handled, displayed and dispensed so that food and lip contact surfaces are protected from contamination. Spoons removed from container and placed back into container with spoon handles extended in "up" position by female food employee during inspection.
49	4-602.13 (C) Observed in customer dining room RIC (True, beverages) with accumulated condensation ice on interior rear wall of unit. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Christine Jenkins

Christine Jenkins 21059796 - NRFSP Exp. 1/2020	Cynthia O'Neill 21078772 - NRFSP Exp. 3/2020	Sierra Kleen 21557944 - NRFSP Exp. 3/2024	Gayle Grebner 15447665 - ServSafe Exp. 8/2022
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HACCP Topic: TCS food temperature requirements, Hepatitis A

Christine Jenkins Jun 6, 2019
 Person in Charge (Signature) Date

Paul Wilkins EL Follow-up: Yes No (Check one)
 Inspector (Signature)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine 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 8-hour class & exam at WCHD: June 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.
	Observed temperature log sheets on RIC, RIF, and WIF doors in kitchen for monitoring temperatures of RICs, RIFs, and WIF; temperature log sheets for TCS foods; basement storage room for paper products.

Christine Jenkins
 Person In Charge (Signature)

Jun 6, 2019
 Date

Paul Wilkey WCHD
 Inspector (Signature)

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