

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	05/20/2019
Establishment Canteen Vending Machines		License/Permit #	0	Time In	9:40 AM
Street Address 1386 State Route 117 - Parsons Company		Permit Holder	Risk Category		
City/State Roanoke, IL		Compass Group North America	III		
ZIP Code 61561		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	N/A		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	N/A			16	N/A		
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	N/A		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/A		
6	N/O			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	N/A		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	N/O			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	N/A			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	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
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 COS=corrected on-site during inspection R=repeat violation				Compliance with variance/specialized process/HACCP			

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43	In-use utensils: properly stored		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31				44	Utensils, equipment & linens: properly stored, dried, & handled		
Water and ice from approved source				45	Single-use/single-service articles: properly stored and used		
32				Gloves used properly			
Variance obtained for specialized processing methods				Utensils, Equipment and Vending			
Food Temperature Control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
33				Warewashing facilities: installed, maintained, & used; test strips			
Proper cooling methods used; adequate equipment for temperature control				48	Warewashing facilities: installed, maintained, & used; test strips		
34				Non-food contact surfaces clean			
Plant food properly cooked for hot holding				Physical Facilities			
35				50	Hot and cold water available; adequate pressure		
Approved thawing methods used				51	Plumbing installed; proper backflow devices		
36				Sewage and waste water properly disposed			
Thermometers provided & accurate				52	Sewage and waste water properly disposed		
Food Identification				Toilet facilities: properly constructed, supplied, & cleaned			
37				53	Toilet facilities: properly constructed, supplied, & cleaned		
Food properly labeled; original container				Garbage & refuse properly disposed; facilities maintained			
Prevention of Food Contamination				54	Garbage & refuse properly disposed; facilities maintained		
38				Physical facilities installed, maintained, and clean			
Insects, rodents, and animals not present				55	Physical facilities installed, maintained, and clean		
39				Adequate ventilation and lighting; designated areas used			
Contamination prevented during food preparation, storage and display				Employee Training			
40				57	All food employees have food handler training		
Personal cleanliness				58	Allergen training as required		
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

Food Establishment Inspection Report

Establishment: Canteen Vending Machines

Establishment #: 19 181

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
			Deli sandwich/fabrication	40		vending/fabrication	41
			Jalapeno burger/production	40		vending/production	36

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	Violations cited in this report must be corrected within the time frames below.
	No violations observed at time of inspection
	The following TCS food vending machines were inspected: vending machine #072049 (fabrication) and vending machine #072048 (production).
	Please note if any changes are planned in the future for this establishment (menu, equipment, location, etc.), please contact WCHD prior to changes occurring for plan review and approval.
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	WCHD provides free food safety in-services to establishments & their staff
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM 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.

CFPM Verification (name, expiration date, ID#): Brad Powell

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HACCP Topic: TCS food cold-holding temperature requirements

B. O. Powell Jun 20, 2019
 Person In Charge (Signature) Date

Paul Wilbur Wang (EL) Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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Number

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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.

BOP
Person In Charge (Signature)

Jun 20, 2019
Date

Paul Wilson Wong
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____