

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 06/26/2019
Establishment Apostolic Christian Home of Eureka - Walnut Creek		License/Permit # 19 089	Time In 11:00 AM
Street Address 610 W. Cruger Avenue - Walnut Creek Dining Room		Permit Holder Apostolic Christian Home of Eureka	Time Out 12:40 PM
City/State Eureka, IL		ZIP Code 61530	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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	Out		X
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	In		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
38			
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	X		
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54	X		
Garbage & refuse properly disposed; facilities maintained			X
55			
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

Food Establishment Inspection Report

Establishment: Apostolic Christian Home of Eureka - Walnut Creek

Establishment #: 19 089

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 183

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Brown gravy/hot-holding	173	Tortellini - cooling/RIC	42		
Hamburger/hot-holding	163	Cut lettuce/RIC	41		
Mushrooms/hot-holding	170	Diced ham/RIC	41		
Baked potato/steam table	175	Cut melon/cold-holding	37		
Broccoli/steam table	174	Milk/RIC	40		
Chicken sandwich/griddle	140				
Grilled cheese/griddle	137				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink in drink prep room by RIC used by food employees. Hand washing sign provided and posted during inspection.
48	4-501.14 (C) Observed in kitchen top of mechanical warewashing machine soiled with accumulated debris and hard water deposits. A warewashing machine used for washing and rinsing equipment and utensils shall be cleaned at least once every 24 hours. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed in kitchen waste receptacle not located in close proximity to hand sink. Waste receptacle had been moved to another area of the kitchen during food preparation. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory. Waste receptacle moved back to hand sink by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Amy Strubhar

Amy Strubhar 17983126 - ServSafe Exp. 6/2024	Marca Lott 16196715 - ServSafe Exp. 3/2023	Scott Quiram 12460063 - ServSafe Exp. 6/2020	Julie Guengerich 11356667 - ServSafe Exp. 7/2019
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HACCP Topic: TCS food temperature requirements, Hepatitis A


 Person in Charge (Signature)

Jun 26, 2019

Date


 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

