

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	09/10/2019
Establishment Tazewell-Woodford Head Start		License/Permit #	0	Time In	10:50 AM
Street Address 1195 County Road 1600 E		Permit Holder	0	Time Out	12:20 PM
City/State Eureka, IL		Tazewell-Woodford Head Start	Risk Category I		
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	Description	Compliance Status	COS	R	Description
Supervision							
1	In		Person in charge present, demonstrates knowledge, and performs duties	15	In		Food separated and protected
2	In		Certified Food Protection Manager (CFPM)	16	In		Food-contact surfaces; cleaned and sanitized
Employee Health							
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting	17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
4	In		Proper use of restriction and exclusion	Time/Temperature Control for Safety			
5	In		Procedures for responding to vomiting and diarrheal events	18	N/O		Proper cooking time and temperatures
Good Hygienic Practices							
6	In		Proper eating, tasting, drinking, or tobacco use	19	N/O		Proper reheating procedures for hot holding
7	In		No discharge from eyes, nose, and mouth	20	N/O		Proper cooling time and temperature
Preventing Contamination by Hands							
8	In		Hands clean and properly washed	21	N/O		Proper hot holding temperatures
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	22	In		Proper cold holding temperatures
10	In		Adequate handwashing sinks properly supplied and accessible	23	In		Proper date marking and disposition
Approved Source							
11	In		Food obtained from approved source	24	N/A		Time as a Public Health Control; procedures & records
12	N/O		Food received at proper temperature	Consumer Advisory			
13	In		Food in good condition, safe, and unadulterated	25	N/A		Consumer advisory provided for raw/undercooked food
14	N/A		Required records available: shellstock tags, parasite destruction	Highly Susceptible Populations			
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							
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			Single-use/single-service articles: properly stored and used
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			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

